



ROBERT WEIL 2022 Kiedrich Gräfenberg Riesling GG

A magnificent, full-bodied dry Riesling from the finest vineyard site of the Rheingau’s most highly acclaimed wine estate.

The outstanding quality of Kiedrich Gräfenberg (“Hill of the Counts”) was first documented in the late 12th century. It is a steep, southwest-facing slope in a sheltered side valley of the Rheingau, with deep to medium-deep stony soil made up of phyllite interspersed with water-retaining layers of loess and loam. Now classified as a Grosse Lage (grand cru vineyard), Gräfenberg is renowned for the stunning depth and complexity of its wines. The dry Grosses Gewächs (GG) is a perfect reflection of this mineral-rich terroir, displaying a provocative balance of fruit, spice and flintiness.

THE ROBERT WEIL ESTATE

Founded in 1875, Weingut Robert Weil is one of the finest producers in the Rheingau region. Wilhelm Weil, the great-grandson of the estate’s founder, carries on the uncompromising, quality-oriented vineyard and cellar practices that have been the hallmark of this elite estate for four generations. The Rheingau is a small section of the Rhine River valley, near the city of Mainz. Notable for steep, south-facing slopes in a protected valley along a climate-moderating river, this legendary wine region has the ideal conditions for growing ripe, full-bodied Riesling.

THE 2022 VINTAGE

Record high temperatures and Mediterranean levels of sunshine with almost no summer rain made for a challenging 2022 growing season and vintage. Despite the sunny conditions, vine development remained moderate throughout the summer as drought set in. September rains were a great relief but required meticulous work in the vineyards to mitigate disease pressure. It took courage, patience, and hard manual labor, but the resulting wines are exceptional.

[97] James Suckling – *Top 100 Wines of Germany 2023 (#92)*–

“Deep and ripe nose with fine apricot, mango and papaya aromas. Stunning concentration, the ripeness and creaminess married to a wonderful mineral freshness that keeps this compact wine moving steadily over the palate”
– Stuart Pigott, Sept. 2023

[96] Vinous

“The palate is juicy, almost bouncy, pervaded by zesty, ripe lemon resting on a gentle layer of yeast. It’s concentrated, almost allowing glimpses of more distant, tropical fruit, yet all within that frame of citric freshness. Wow.”
– Anne Krebiehl, December 2023

TECHNICAL INFO

Vineyard Source: Kiedrich Gräfenberg Grosse Lage
Alcohol: 13.0%
Residual Sweetness: 4.9 grams/liter
Total Acidity: 7.4 grams/liter
Total Production: 3,000 cases
UPC: 810404020883

NUTRITION INFO

Calories: 112 per serving (5 oz.)
Carbohydrate & Sugar: 0.7 grams per serving
Fat & Cholesterol: None
Sustainably Grown
Pesticide & Herbicide Free
GMO Free
Gluten Free
Vegan

