



ROBERT WEIL 2022 Rheingau Riesling Tradition

A sleek, satisfying and food-friendly Riesling made in the traditional off-dry style of Germany's famed Rheingau region.

The estate-grown Riesling Tradition is a classic rendition of the traditional off-dry style that made the Rheingau famous. It is a cuvée from parcels that neighbor the estate's top vineyard sites in the villages of Kiedrich and Eltville. A versatile partner at the dinner table, it has an alluring and delicate touch of sweetness paired with tantalizing fruit aromas. It dances on your palate in a perfect pirouette of charm and elegance.

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-mod-erating 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.

[92] Decanter

"Completely delicious and undeniably gulpable. A delicious off-dry palate meets linear aromatics of smoky lime zest, sea air and candied ginger. Juicy Meyer lemon pulp, honeyed peach and cardamom spice. A mouthwatering wine." — Clive Pursehouse, April 2024

[89] Wine Spectator

"Mouthwatering through the luscious, medium-length finish, showing pink grapefruit acidity and a ground ginger note." — June 2024

TECHNICAL INFO

Vineyard Sources: Village sites in Kiedrich and Eltville

Alcohol: 11.0%

Residual Sweetness: 21.4 grams/liter

Total Acidity: 8.5 grams/liter

Total Production: 4,200 cases

UPC: 183103000952

NUTRITION INFO

Calories: 106 per serving (5 oz.)

Carbohydrate & Sugar: 3.1 grams per serving

Fat & Cholesterol: None

Sustainably Grown

Pesticide & Herbicide Free

GMO Free

Gluten Free

Vegan

