



ROBERT WEIL 2023 Kiedrich Gräfenberg Riesling Spätlese

A stunning late-picked Riesling that balances natural sweetness with the complexity and intensity of a Grosse Lage vineyard.

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. Now classified as a Grosse Lage (grand cru vineyard), Gräfenberg is renowned for the stunning depth and complexity of its wines. Spätlese (“late-picked”) is produced from very ripe grapes, without botrytis, for a wine with epic minerality, nuanced fruit aromas, and an artful balance between crisp acidity and a rich natural sweetness.

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 2023 VINTAGE

Weather extremes brought severe heat and dryness in July, followed by heavy rainfall in August. Fortunately, the forest above our Kiedrich Vineyards acted as a crucial water reservoir. Despite budbreak and flowering arriving earlier than expected, both processes proceeded smoothly. Our greatest achievement was preserving grape health during extended hang times, a defining moment for high-quality cool climate wines. The grape quality, flavors, and aromas of the musts and young wines signal a promising vintage. 2023 marks our 35th consecutive year producing the full spectrum of Riesling styles.

[97] Vinous

“The palate has gentleness and sweetness at first, but then gorgeous acid kicks in, outlining every detail and highlighting each nuance like a laser light. Simply exquisite, simply beautiful, thrilling and oh so pure – wow, what a glorious wine.” – October 2024

[97] James Suckling

“Terrific concentration at the tightly wound core on the medium-bodied palate. Then comes the extraordinary lift of wet stone acidity that flows through the very long, pristine finish.” – Stuart Pigott, Aug. 2024

TECHNICAL INFO

Vineyard Source: Kiedrich Gräfenberg Grosse Lage

Alcohol: 8.5%

Residual Sweetness: 71.3 grams/liter

Total Acidity: 10.0 grams/liter

Total Production: 500 cases

UPC: 4003753006455



NUTRITION INFO

Calories: 116 per serving (5 oz.)

Carbohydrate & Sugar: 10.6 grams per serving

Fat & Cholesterol: None

Sustainably Grown

Pesticide & Herbicide Free

GMO Free

Gluten Free

Vegan