



ROBERT WEIL 2023 Rheingau Riesling Spätlese

A lush and juicy Riesling made from grapes that hang longer on the vine for greater ripeness and more intense flavors.

The estate-grown Rheingau Spätlese is made with the same exacting standards and meticulous attention to detail as the single-vineyard wines, and showcases Spätlese's riper, richer style from late-picked fruit. It is sourced from parcels that neighbor the estate's classified single-vineyard sites, but also includes pre-selection fruit from the top sites, which gives the wine an extra dimension of fruit and mineral intensity. The wine is a timeless Rheingau Spätlese, with lush fruit notes and high-spirited acidity gracefully balancing its 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.

[94] James Suckling

"The wine is frankly off-dry, but the freshness and energy are so gigantic that they overshadow the natural grape sweetness." — Stuart Pigott, Aug. 2024

[91] Wine Spectator

"Maintains beautiful purity and balance, with wet stone minerality. The finish lands clean thanks to white grapefruit acidity for a refreshing impression marked by dry spices." — May 2025

TECHNICAL INFO

Vineyard Sources: Village sites in Kiedrich and Eltville

Alcohol: 8.5%

Residual Sweetness: 54.0 grams/liter

Total Acidity: 9.9 grams/liter

Total Production: 600 cases

UPC: 810404020098

NUTRITION INFO

Calories: 106 per serving (5 oz.)

Carbohydrate & Sugar: 7.9 grams per serving

Fat & Cholesterol: None

Sustainably Grown

Pesticide & Herbicide Free

GMO Free

Gluten Free

Vegan

