



ROBERT WEIL 2023 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-modulating 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.

[92] James Suckling

"Brimming with white peach, star fruit and fresh herb aromas, it is sleek and barely medium-bodied with a long, very clean finish." — Stuart Pigott, Aug. 2024

[90] Wine Advocate

"A clear, bright, fresh and inviting Rheingau classic that is light, lush and fruity and finishes with savory salinity and mineral grip. This is a gorgeous wine to have with spicy dishes." — Stephan Reinhardt, October 2024

TECHNICAL INFO

Vineyard Sources: Village sites in Kiedrich and Eltville

Alcohol: 10.5%

Residual Sweetness: 21.3 grams/liter

Total Acidity: 8.2 grams/liter

Total Production: 4,000 cases

UPC: 183103000952

NUTRITION INFO

Calories: 102 per serving (5 oz.)

Carbohydrate & Sugar: 3.2 grams per serving

Fat & Cholesterol: None

Sustainably Grown

Pesticide & Herbicide Free

GMO Free

Gluten Free

Vegan

