



ROBERT WEIL

2024 Kiedrich Gräfenberg Riesling Auslese

An extraordinary late-harvest Riesling that layers opulent sweetness with the depth and precision of the Gräfenberg vineyard.

From the steep, stony slopes of the Kiedrich Gräfenberg vineyard, one of the Rheingau's most celebrated Grosse Lage (grand cru) sites. The 2024 Auslese is a luminous late-harvest Riesling. Exotic fruit, candied citrus, and saffron spice unfold with layers of richness and depth, all lifted by crystalline acidity and the vineyard's signature mineral tension. A rare and radiant bottling that captures both the opulence and precision of the Robert Weil style.

THE 2024 VINTAGE

Despite a warm, wet, and often unpredictable 2024 season, Robert Weil achieved an exceptional range of wines from Kabinett to Trockenbeerenauslese for the 36th year in a row. Early budbreak was followed by a cool but healthy flowering and a fairly typical ripening phase. Harvest began in late September with beautifully ripe, golden grapes and continued into October with meticulous passes through the Erste and Grosse Lage (premier and grand cru) vineyards. The resulting wines are elegant, layered and vibrantly fresh, with outstanding balance and aromatics.

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.

[97] Vinous

"Golden citrus-edged apricot and peach aromas are intensely pure on the nose, framed by a citric lift. The palate is all lemon and stone fruit compote. This is pervaded by lightness, brightness, and serene purity. The 2024 has impeccable balance and elegance."

— Anne Krebiehl MW, Sept. 2025

[97] James Suckling

"So succulent, with a wealth of exotic-fruit aromas (think mango and mangosteen), this is a classic Rheingau Auslese, but with a stunning freshness and brilliance that makes you feel glad to be alive."

— Stuart Pigott, July 2025

TECHNICAL INFO

Vineyard Source: Kiedrich Gräfenberg Grosse Lage

Alcohol: 9.0%

Residual Sweetness: 98.0 grams/liter

Total Acidity: 9.3 grams/liter

UPC: 4003753006509

NUTRITION INFO

Calories: 108 per serving (5 oz.)

Carbohydrate & Sugar: 0.6 grams per serving

Fat & Cholesterol: None

Sustainably Grown

Pesticide & Herbicide Free

GMO Free

Gluten Free

Vegan



VDP