



ROBERT WEIL 2024 Kiedrich Gräfenberg Riesling GG

A magnificent, full-bodied dry Riesling from the finest vineyard site of the Rheingau's most highly acclaimed wine estate.

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 made up of phyllite interspersed with water-retaining layers of loess and loam. The dry Grosses Gewächs (GG) is a perfect reflection of this Grosse Lage vineyard's mineral-rich terroir, displaying a provocative balance of fruit, spice and flintiness.

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.

[96] Vinous

"The palate is absolutely vivid, taut and tense, with the most gorgeous citrusy juiciness that delves into a note of Reine Claude plum. This is a picture of purity, clarity and Riesling richness with a lovely, thrilling streak of lime on the finish." — Anne Krebiehl MW, Sept. 2025

[96] James Suckling — Top 100 Wines of Germany 2025 #86

"This has very impressive power and ripeness, yet retains a cool personality. Alongside the stone-fruit character is an abundance of garden herbs and citrus zest, also an exciting hint of citrus bitterness wound into the stony core." — Stuart Pigott, July 2025

TECHNICAL INFO

Vineyard Source: Kiedrich Gräfenberg Grosse Lage

Alcohol: 12.5%

Residual Sweetness: 4.3 grams/liter

Total Acidity: 7.1 grams/liter

UPC: 4003753008084

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

