



ROBERT WEIL 2024 Rheingau Riesling Trocken

This stately and beautifully poised dry-style Riesling is an elegant introduction to the wines of this impeccable estate.

The Robert Weil line of estate wines begins with this medium-bodied dry Riesling that shows the typical density and power of the Rheingau region, but is much more affordable than their ultra-classy single-vineyard wines. Produced in large, neutral oak casks for a rounder texture, the Riesling Trocken (German for “dry”) is a charming, fruit-driven wine, whose balanced, tangy flavors and food-friendly versatility mean that one glass is never quite enough.

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.

[90] James Suckling

“Sleek, cool and lively on the barely medium-bodied palate, this entry-level dry Rheingau riesling shows good juiciness (think yellow apples and lemons), the crisp acidity married to fresh mint aromas.”

— Stuart Pigott, March 2025

[89] Vinous

“Green apple sprays from the glass, accompanied by a vivid zestiness. The palate is gorgeously tart, brisk, slender, refreshing and crystalline. If you want freshness, here it is.”

— Anne Krebiehl MW, Sept. 2025

TECHNICAL INFO

Vineyard Sources: Village sites in Kiedrich and Eltville

Alcohol: 12.0%

Residual Sweetness: 7.8 grams/liter

Total Acidity: 7.9 grams/liter

UPC: 810404020807

NUTRITION INFO

Calories: 106 per serving (5 oz.)

Carbohydrate & Sugar: 1.2 grams per serving

Fat & Cholesterol: None

Sustainably Grown

Pesticide & Herbicide Free

GMO Free

Gluten Free

Vegan

