

WEINGUT ROBERT WEIL

100% Rheingau – 100% Riesling 100% Estate bottled – 100% certified organic and sustainable

Today, Weingut Robert Weil, founded 1875, is run by Wilhelm Weil, the fourth generation of the family. The estate's 90 ha (222 acres) of vineyards, cultivated exclusively certified organic and sustainable, are planted 100% with Riesling. The concentration on Riesling in the hillside vineyards of Kiedrich, a strict sustainable and yield-reducing work in the vineyards, selective hand harvest and extremely gentle vinification in stainless steel tanks or traditional wooden barrels ("Doppelstück") guarantee the production of individual and great wines. Thanks to this consistent quality management, each predicate from Estate Level ("Gutswein") to Gräfenberg (GROSSES GEWÄCHS "GG") to Trockenbeerenauslese has been harvested continuously in a globally unique series of individual vintages since 1989 at Weingut Robert Weil. Today, many observers of the international wine scene view Weingut Robert Weil with its "Château character" as a global flagship and symbol of German Riesling culture.

Kiedrich Gräfenberg Riesling Trocken GG VDP.GROSSE LAGE®

WINE ORIGIN

First documented evidence of this iconic vineyard dates back to 1109. At the end of the 19th century, when Rieslings from the Rhine enjoyed the highest reputation, the great career of the Gräfenberg began. In the important vineyard classifications of the time, the Gräfenberg always received the highest ratings. Today, this vineyard with its ideal terroir of a "Grand Cru" is considered a "lighthouse" and "great classic" by observers of the international wine world as a VDP.GROSSE LAGE®. The ideal soil structure with a high proportion of phyllite, interspersed with loess loam, gives the Gräfenberg an optimal and balanced water supply.

STYLE OF WINE

Classic with icon status: A "Grand Cru from German soil" with a perfect symbiosis of minerality and lasting texture, which gives it special ageing potential over many decades. The vinification uses differentiated maceration times, spontaneous fermentation in traditional "Doppelstück" barrels [2,400 liters] and additional aging on the full lees without sulphur until filtration.

