

# 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 Turmberg Riesling Sekt Brut Nature

### WINE ORIGIN

The selected base wines for this premium Sekt come from the monopole Kiedricher Turmberg. Physiological ripeness with a limited sugar content of healthy grapes and a self-confident acidity are the quality parameters for these base wines. They undergo a classic bottle fermentation ["Méthode champenoise"] in the second fermentation and are left to mature on the lees for up to 60 months to develop a fine "mousseux".

### STYLE OF WINE

The long ageing on the lees and the special phyllite soil of the Turmberg give this Sekt its concentrated substance with simultaneous finesse and elegance – a sparkling wine in a class of its own!

