

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.

Weingut Robert Weil Rheingau Riesling Sekt Extra Brut

WINE ORIGIN

The base wines for Weil's Riesling sparkling wines, for which different parameters apply than for still wines, come from the estate's hillside vineyards. After fermentation, they undergo a strict selection process to determine their final suitability for a Robert Weil sparkling wine. Physiological ripeness with a limited sugar content of healthy grapes and a self-confident acidity are the quality parameters. They are vinified using the classic bottle fermentation method ["Méthode champenoise"] with an extended yeast ageing period to mature and develop a fine "mousseux".

STYLE OF WINE

The stamina and simultaneous finesse show the origin of this sparkling wine from the hillside vineyards of Weingut Robert Weil. Weil's fruity-sweet Riesling Spätlese is used as the dosage for this Extra Brut Sekt.

