



KIEDRICH  
KLOSTERBERG

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WEINGUT  
**ROBERT**  
**WEIL**

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TURMBERG  
GRÄFENBERG





*The Robert Weil Wine Estate (ca. 1910)*

## WEINGUT ROBERT WEIL

Vines have been cultivated at Weingut Robert Weil for four generations. The founder of the estate, Dr. Robert Weil, purchased the first vineyards on the Kiedricher Berg in 1867. At the time, he was still a professor of German at the Sorbonne in Paris, until events prior to the Franco-Prussian War (1870/71) forced him to leave. He bought the manor of the late English baronet Sir John Sutton in Kiedrich – a village in the Rheingau dating from 905 – and settled there.

Sutton, quite a wealthy man and a patron of the arts, first came to Kiedrich in 1857, in the course of one of his art tours. He fell in love with its unique ensemble of architectural gems – the Gothic church St. Valentine; numerous aristocratic estates dating from the medieval, Renaissance, and baroque periods; and the Scharfenstein castle ruins of the Mainz



*Dr. Robert Weil  
(1843 – 1923)*

electors – as well as the vineyards and forests of the surrounding countryside. Until his death in 1873, he invested considerable sums to maintain the precious church and its choir, famous for its German rendition of Gregorian chants.

As of 1875, in addition to his work as a journalist, Dr. Robert Weil expanded his wine estate by acquiring the finest parcels of the Kiedricher Berg. Thanks to his uncompromising, quality-oriented viticultural philosophy, the estate developed quickly and its wines were soon distributed internationally. As such,

## | The Origin of Quality:



*Garden room in the manor (designed in 1879)*

Riesling Auslesen from the House of Dr. Robert Weil were served as the white wine counterparts of great Bordeaux wines at many European imperial or royal courts. A Gräfenberg Riesling from the 1893 vintage helped spread the estate's renown throughout the world. The royal court of Austria purchased 800 bottles of the 1893 Auslese from the “Kiedricher Berg” for sixteen gold marks per bottle – an astonishing price even in those days when Rheingau Rieslings were already the most expensive growths in the world of wine.

Not only the nobility drank Weil Rieslings at the turn of the century, but also the burgeoning middle classes. Auslesen from the Kiedricher Berg were on the wine list of the Hotel Adlon in Berlin as well as those of other distinguished hotels throughout Europe. In 1928, during its maiden voyage to New York, the wine list of the airship “LZ 127 Graf Zeppelin” featured a “1920 Kiedricher Gräfenberg Trockenbeereauslese Best Cask No. 20” from the House of Weil.



# Tradition and Modern Times

With vision and a spirit of enterprise Dr. Robert Weil successfully enabled an ordinary citizen's wine estate to join the ranks of famous Rheingau estates with a long ecclesiastical and aristocratic viticultural past.

Today, the estate is run by Wilhelm Weil, the great-grandson of the estate's founder. The estate's 90 ha (222 acres) of vines are planted exclusively with Riesling. The focus on Riesling as well as meticulous, quality-oriented work in the vineyard

*Weingut Robert Weil – an architectural synthesis: the historical manor, new winery, and park grounds in the shadow of the Gothic church St. Valentine*



*Wilhelm Weil, the fourth generation at the helm of the wine estate*



*The "Glas.Cabinet"*

and cellar enable the estate to produce wines of the highest quality – just as it has done since the days of its founding. The synthesis of old and new are the origin of quality.

The mineral-rich, slate soils of the Kiedricher Berg stamp the character of Weil Rieslings: the wines are elegant and fruit-driven as well as complex and concentrated. Whether dry or naturally sweet, these Rieslings are perfect partners with food and equally delightful on their own. Weil Rieslings are marked by their harmonious play of fine, yet firm,

acidity with natural sweetness and extract. This style – and its acceptance among wine enthusiasts – has led numerous observers of the domestic and international wine world to regard Weingut Robert Weil, with its "château character," as a worldwide symbol of German Riesling culture.







## HILLSIDE SITES

Although the Rheingau is one of Germany's smaller wine-growing regions, its ca. 3,100 ha (7,660 acres) of vineyards are vastly diverse in their geological makeup. They can be divided into three zones: vineyards in proximity to the Rhine, vineyards on the higher reaches of the middle plateau, and vineyards on the heights at the foothills of the Taunus Hills. Among these high-lying sites (up to 240 m / 780 ft in altitude) surrounding Kiedrich lie the three steep hillside sites of Weingut Robert Weil: *Kiedricher Klosterberg*, *Kiedricher Turmberg* and *Kiedricher Gräfenberg*. The microclimate of these three southwest-facing sites is excellent, with perfect exposure to the sun and correspondingly high temperatures as well as good circulation from the Taunus winds drawn into the Rhine Valley. Furthermore, the vines are able to permeate the stony soils and develop deep roots, while the water-retaining soil layers ensure the vines a good water supply. Inclination (up to 60%), exposure (southwest) and the ability of the barren stony soils to absorb heat are the factors that make for three perfect Riesling sites. These conditions, as well as ideal circulation, enable the grapes to remain on the vine for a long time, ripening well

*Kiedrich and the three classified hillside sites: Kiedricher Klosterberg, Kiedricher Turmberg, and Kiedricher Gräfenberg (from left to right) – see the map below*



into November. Wines made from the loose clusters of small, intensely flavored berries are picture-perfect Riesling wines with a fine acidity; a distinctive mineral tone; and complexity. At the same time, they are marked by elegance and finesse.



# KIEDRICHER KLOSTERBERG

The name *Klosterberg* (literally, monastery hill) derives from “Closterweg,” the old path that ran through this vineyard in Kiedrich en route between the monastery Kloster Eberbach and its mill near Eltville.

The shallow to deep stony-gritty soils of the southwest-facing site are of Devonian (colored sandstone) and pre-Devonian (phyllite and sercite gneiss) origin, and are mixed with gravelly loess.

Overall, but particularly in its hillside sites, the Rheingau is geologically diverse, as manifested in the *Klosterberg* site – one of but many microcosms that make up the entire region. The numerous rock formations throughout the region reflect its eventful geological history, the origins of which can be traced primarily to the sediment formations of the Mainz Basin, a prehistoric sea that covered the region some 45 million years ago.

The *Klosterberg*'s fine, fertile earth derives from its slate content. Slate weathers easily. The sercite gneiss (low in mineral nutrients, but adds volume to the finished wine) is of volcanic origin from the Silurian Period. It is found exclusively in the hillside sites of the Rheingau.

Phyllite (metamorphic clayish slate), present in all three Weil hillside sites in varying degrees, is characteristic in the eastern portion of the Rheingau, where it forms a ridge situated between the Rhine and the Taunus Hills. These soils are rich in minerals. As they weather, they ensure an ongoing supply of minerals to the soil.

The various soils and rock formations within the Weil hillside sites account for the different taste profiles of the wines from the three sites. *Klosterberg*: full-bodied, even baroque in character; *Turmberg*: fine, mineral-rich tones; *Gräfenberg*: mineral-fruity notes with a long finish.



*Kiedricher Klosterberg facing southwest*





## KIEDRICHER TURMBERG

*Kiedricher Turmberg with the tower  
of Scharfenstein castle ruins*

The name *Turmberg* (literally, tower hill) derives from the surviving keep (central tower) of the former castle Burg Scharfenstein. The archbishops of Mainz had the fortress built on the steep crag (240 m / 780 ft in altitude) northeast of Kiedrich in 1160. With it, the Rheingau sovereigns hoped to secure the eastern flank of the Rheingau as well as the important trade route that ran from Eltville to Limburg and Cologne. Cologne was a very important trade center in the Middle Ages, particularly for European wine. Other sources contend that the fortress was built to protect the neighboring hill *Gräfenberg*. After being cleared in 1109, it was planted with vines. The fortress was ultimately named after the “Scharfensteiner” – those who administered the property on behalf of the archbishops of Mainz. Scharfenstein’s tower and the double, six-spoked wheels in Mainz’s coat of arms have been depicted in Kiedrich’s seal and coat of arms since the Middle Ages.

With the wine law of 1971 and its amendment of the vineyard register, numerous traditional vineyards, like *Turmberg*, were incorporated into other sides. In 2005, the *Turmberg*



*Kiedricher Turmberg contains the  
highest proportion of phyllite slate*

parcel was reinstated as an individual vineyard site consisting of 3.8 ha (9.4 acres). It is solely owned by Weingut Robert Weil.

*Turmberg* lies on the slopes of a steep, slaty crag. Its stony-gritty soils consist primarily of phyllite mixed with small portions of loess and loam.



# KIEDRICHER GRÄFENBERG

In the 12th century, the renowned site was still known as “mons rhingravii” (literally, the hill of the Rhine counts). By 1258 and 1259, documents referred to it as “Grevenberg.”

Until secularization in 1803, large portions of the *Gräfenberg* site numbered among the vineyard holdings of the monastery Kloster Eberbach. Even in the decades thereafter, the site was owned by only a few wine estates.

At the end of the 19th century, *Gräfenberg* began its rise to fame. During this time, when Rhine Rieslings reached the height of their reputation, *Gräfenberg* Rieslings from the House of Dr. Weil graced the tables of European kings and emperors as well as the wine lists of leading hotels throughout Europe, from St. Petersburg to Prague, Vienna, Berlin, Paris, and London. *Gräfenberg* and its neighboring site, *Turmberg*, consistently ranked among the finest sites in vineyard classifications of that time.

To this day, *Gräfenberg* has retained its great renown. At Christie's rare wine auction in 1999, a *1921 Kiedricher*

*Berg Auslese-Growth Dr. Weil* fetched the world's highest bottle price for a white wine of the 20th century: DM 20,000. In the course of its centennial celebration in 2010, “VDP. The Prädikat Wine Estates” held an auction at which Weingut Robert Weil once again achieved a world record price – this time, for a wine making its debut presentation: *2003 Kiedrich Gräfenberg Riesling Trocken-beerenauslese 316° Oechsle Gold Capsule* fetched € 5,117.00 per bottle.

*Gräfenberg* is also the only site in the world in which grapes of every quality category up to and including Trockenbeerenauslese have been harvested every year without exception since the 1989 vintage.

The stony-gritty soils of the *Gräfenberg* are deep to medium-deep. Phyllite is a major component, interspersed with loess and loam. This soil composition, with its high proportion of stones and water-retaining layers, provides the site with an optimal and balanced water supply.



Central slope of the Kiedricher Berg with Kiedricher Gräfenberg



# WORK IN THE VINEYARDS

The quality and unmistakable identity of a wine originate in the vineyard. The renown of a site, which is determined by historical as well as microclimatic and geological circumstances, plays a role, but strict quality-oriented vineyard management is the decisive factor.

Weingut Robert Weil's vineyards on the heights at the foothills of the Taunus Hills number among the Rheingau's finest sites. The vines range in age up to more than 50 years and plant density is from 5,000 to 6,000 vines per hectare (ca. 2.5 acres).

The vineyards are cultivated according to controlled, environmentally sound viticultural practices. Organic fertilizer is used as needed; green cover is planted in alternating rows to optimize the humus content of the soil; herbicides are not used; plant protection measures are used sparingly and with respect for the habitat of useful organisms.

Ecological vineyard management is also designed with future generations in mind.

Stringent pruning to control yields, thinning after blossoming, halving of grapes, careful canopy management and negative selection are all part of the estate's quality-oriented philosophy.

Maintaining low yields and achieving a fully-ripened crop are self-imposed goals. As such, the harvest seldom begins before October and continues for at least eight to ten weeks. During this time, the grapes are harvested by hand, with an extremely critical selection that involves up to seventeen rounds through the vineyards, and gently transported to the estate. The goal is to reap the finest fruit possible to make Riesling wines of every Prädikat level including Trockenbeerenauslese.



*Controlled, environmentally sound viticulture*





*The harvest: selective harvesting by hand*







*Traditional casks: the 2,400-liter "Doppelstück"*

## WORK IN THE CELLAR

Weingut Robert Weil has the same high standards for operations in the vineyard and in the cellar. The most modern technical know-how is combined with proven methods of traditional winemaking to preserve and fully realize in the cellar the potential of what nature provides.

To receive and press the crop as gently as possible, clusters are transported via a so-called vibrating trailer. This method of transfer uses a special vibration technique. The vibrations have a fluidizing effect that enables clusters to be conveyed evenly and avoids subjecting the clusters to external pressure or any mechanical stress that could release tannins and bitter substances from berry skins, pips or stems.

Clusters are placed in the press via feeding hoppers. Whole cluster pressing or crushing with or without maceration are options at this stage. After gentle pressing at a maximum of two bar, the must is transferred to reception tanks via gravity (vertical concept). Here, natural sedimentation is used to fine the must, after which the oenologists decide whether the clear juice is best processed in stainless steel tanks or traditional casks. Depending on the different selection lots and different options, more than 300 tanks and casks of varying sizes—with a combined storage capacity of more as a million liters – are available.



*Computer- and temperature-controlled stainless steel tanks*



Fermentation is temperature controlled, strictly monitored, and lasts from six to twelve weeks. Here natural yeasts are increasingly prevalent more and more in the cellar. Depending on the health of the crop and as long as high risks during fermentation can be controlled by careful monitoring, spontaneous fermentation with natural yeasts is used to produce wines of greater authenticity and sharper profiles that more clearly reflect their origin. If natural sweetness is to be retained, fermentation is interrupted through temperature reduction. This results in a very fine residual sweetness derived from fructose.

Considerable time on the fine-yeast and yeast stirring (bâtonnage) are desirable if vinification takes place in traditional casks ("Stück" cask of 1,200 liters, "Doppelstück" of 2,400 liters, and 4,800-liter casks). The use of stainless steel tanks or traditional casks is not a question of quality, but rather of wine style. The fullbodied dry wines are all fermented and aged in casks because the microoxidation provided wines with greater structural complexity. For the lighter wines with more pronounced fruit and the lusciously sweet wines stainless steel tanks are used, which lends them greater finesse and enables them to develop optimal elegance.

Following sufficient time for slow fermentation and aging, the wines are filtered, then quickly and gently bottled to preserve the primary fruit aromas to the greatest extent possible, after which the wines undergo additional aging in bottle.



*Vibrating trailer and feeding bopper with grape mill*



*Clusters filling into the hopper*



*Press house with presses*



*Computer- and temperature-controlled fermentation in the traditional casks, too*

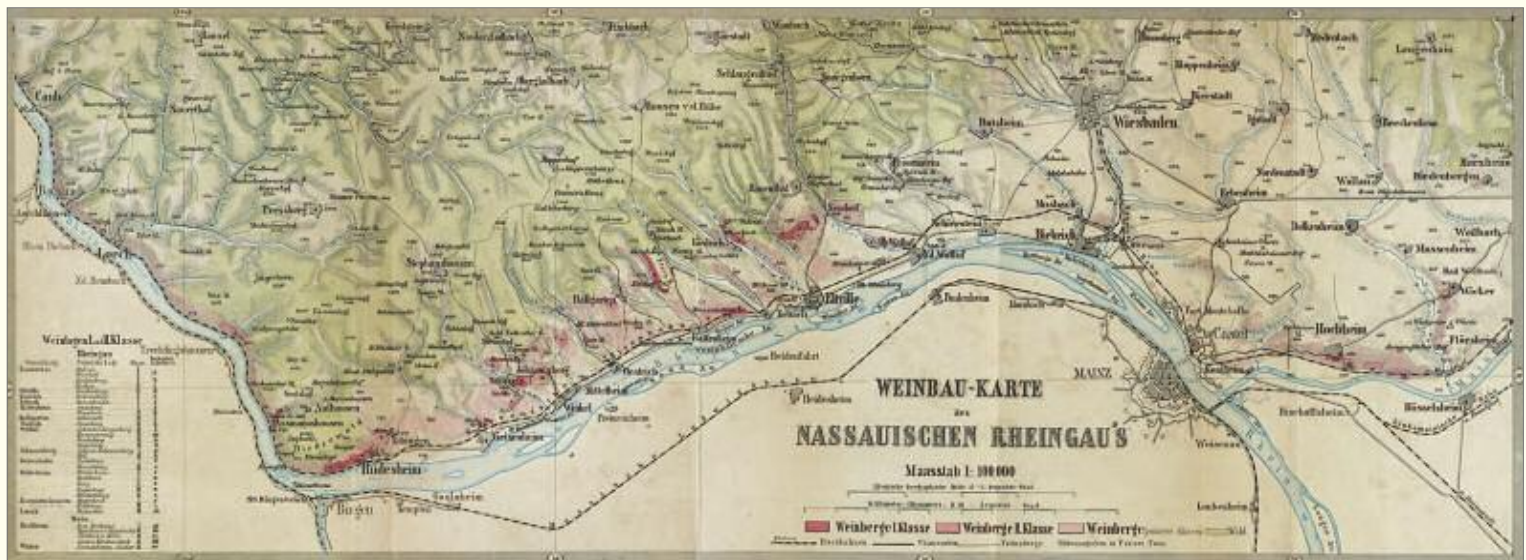


# CLASSIFICATION

Based on the long tradition of vineyard classification in the Rheingau, our hillside sites *Kiedrich Klosterberg* and *Kiedrich Turmberg* are both classified as VDP. Erste Lagen (corresponding to Premier Cru) and *Kiedrich Gräfenberg* is classified as VDP. Grosse Lage (corresponding to Grand Cru).

The tradition of demarcating exceptional vineyard sites has long been practiced in all significant wine-growing regions of the world. So, too, in the Rheingau, where certain vineyard sites have always had an excellent reputation and an international following. As of 1498, Kloster Eberbach's cellar inventory first referred to special wines as "crescentia,"

The Rheingau was the first region to do so: in 1867, Friedrich Wilhelm Dünkelberg, the general secretary of the Association of Nassau Farmers and Foresters, published his book on viticulture in Nassau. It included a map of the Rheingau vineyards that divided them into three categories: I, II, and "others of lower status." This Dünkelberg map of the Rheingau, first rediscovered 2011 and considered to be the oldest vineyard classification map in the world, ranks the "Gräfenberg" in Kiedrich as a "Weinlage I. Klasse" – the highest category possible.



*The oldest vineyard classification map in the world, F. W. Dünkelberg (1867)*

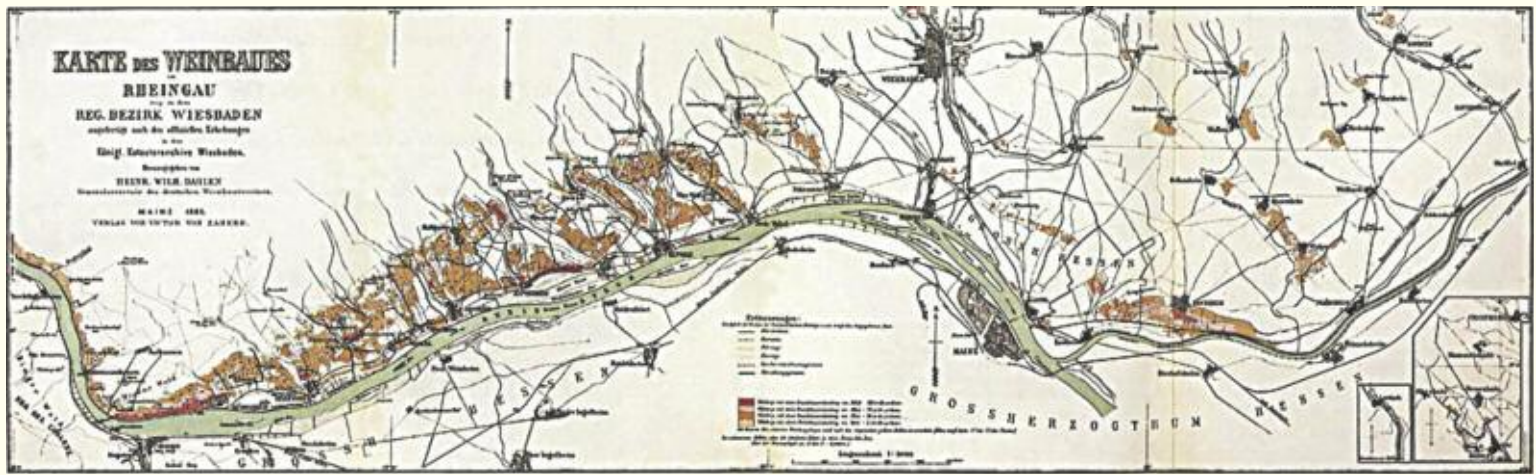
growths of highest quality from special sites. In 1788, Thomas Jefferson made the first ranking of the Rheingau's vineyard sites, and in 1814, Johann Wolfgang von Goethe noted in his Rheingau diary: "The quality of a wine depends upon the vineyard site." Johann Philipp Bronner and Wilhelm Hamm published their "ranking of Rheingau wines and sites per se" in 1836 and 1865, respectively.

In the aftermath of the Bordeaux classification of 1855, and after 1866, when many German wine-growing regions came under Prussian rule, a number of vineyard appraisal, or classification, maps were published.



*A look into the treasure chamber*





Dahlen's vineyard appraisal map (1885)

In 1885, the general secretary of the German Wine-growers' Association, Heinrich Wilhelm Dahlen, published his vineyard appraisal map of the Rheingau “based on official tax documents in the royal vineyard registry in Wiesbaden”. Marked in four colors, it took into consideration the quality of the soil and property tax revenue generated by individual sites. Here, too, vineyards with the highest assessment, such as *Gräfenberg* and *Turmberg*, were marked in dark red. This was at a time when Rheingau Riesling wines experienced a heyday at home and abroad and the finest, such as *Gräfenberg*, were celebrated as “Grands Crus made in Germany”.

In the 20th century, the classification concept fell by the wayside. It wasn't until 1987 that the Rheingau's CHARTA Association rekindled the flame with a “back to the roots” approach in which it classified its members' finest vineyards as “the best parcels of renowned sites since time immemorial.”

With the advent of “Erstes Gewächs” in 1999, the Rheingau was the first region to officially and legally classify its vineyards. Top sites thereof were narrowly demarcated according to scientific parameters.

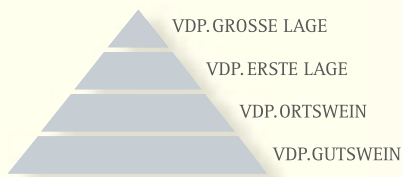
The essence of all the previous vineyard classifications come together in the VDP's 2012 classification that defines the quality of a wine according to his origin (terroir). It consists of four tiers: from “Gutswein” (proprietary, regional wines) and “Ortswein” (village wines) to “Erste Lage” (wines from first-class classified sites) and “Grosse Lage” (wines from the very best classified sites). Dry Rieslings from these four categories do not bear Prädikats – they are reserved for wines with natural sweetness. As such, traditional nomenclature is once again being used as it was more than a century ago in the Rheingau.



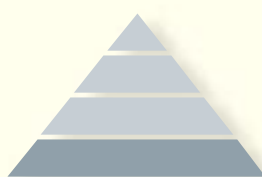
Vinothek



# THE PORTFOLIO OF OUR WINES



The capsules of Weil Riesling wines feature the VDP logo (a stylized eagle bearing a cluster of grapes) supplemented by a gold-colored strip that identifies the wine's classification status (VDP.Gutswein, VDP.Ortswein, VDP.Erste Lage, and VDP.Grosse Lage). The wines generally can be recognized in an instant thanks to their unique blue label – a visible connection with the founding days of the wine estate in the 70s of the 19th century.



## VDP.Gutswein

*Good from the ground up*

The Gutswein is an ideal entry-level wine in the terroir-driven quality hierarchy of our vineyards. The wines are produced from grapes grown in our estate's vineyards adjacent to our classified hillside sites.



... as light-wine speciality  
for wines of all styles



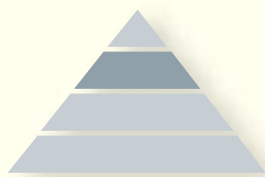
## VDP.Ortswein

*Sourced from superior soils*

The Ortswein is produced from grapes that are preselected from our best Kiedrich vineyards.







## VDP.Erste Lage

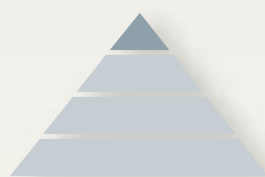
### *First class*

Our Erste Lage vineyards *Kiedrich Klosterberg* and *Kiedrich Turmberg* are marked by their distinctive character and optimal conditions for viticulture. As evidenced over a long period of time, these high-lying,

hillside sites bring forth wines of lasting, high quality. Both, dry Rieslings and classic Prädikat wines with natural, fruity sweetness, are produced from grapes grown in these vineyards.



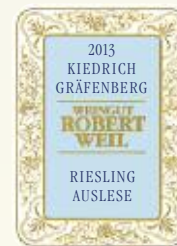
... as well as traditional, lusciously sweet Prädikat wines



## VDP.Grosse Lage

### *The peak of the pyramid*

VDP.Grosse Lage denotes our absolutely finest vineyard, *Kiedrich Gräfenberg*. It is the source of Riesling wines that reflect expressive site-specific characteristics and have exceptional aging potential. In addition to the dry Riesling “VDP.Grosses Gewächs®”, we produce classic Prädikat wines with natural, fruity sweetness from grapes grown in the *Kiedrich Gräfenberg* site – wines that have long been highly esteemed in the Rheingau.



... as well as traditional, lusciously sweet Prädikat wines





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