



Winemaker Wilhelm Weil

ROBERT WEIL 2018 Rheingau Riesling Spätlese



WEINGUT ROBERT WEIL

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 part of the Rhine valley, near the city of Mainz. Notable for steep, south-facing slopes in a protected valley along a climate-moderating river, this area has the ideal conditions for growing ripe, full-bodied Riesling.

RIESLING SPÄTLESE

The Estate Spätlese is made with the same exacting standards and meticulous attention to detail as the single vineyard wines, and is designed to showcase Spätlese's riper, richer style from late-picked fruit. The 2018 vintage is a timeless, elegant Rheingau Spätlese, with lush fruit notes and a bright, high-spirited acidity gracefully balancing its natural sweetness.

THE 2018 VINTAGE

The 2018 growing season was almost a full degree Celsius warmer than the warmest year in recent history (2003). The growth in the vineyards reflected this, with early budbreak and very early flowering. To ensure that our wines retained their cool-climate character, we started the harvest in mid-September. In the end we were thrilled not just with the residual sugar levels across the entire range, but also with the fine, elegant acidity and perfect physiological ripeness of the grapes that will express itself beautifully in these wines.

TECHNICAL INFO

Appellation: Rheingau

Grape Variety: 100% Riesling

Vineyard Sources: Primarily from parcels neighboring the top hillside sites, but also includes a pre-selection of fruit from Kiedrich Klosterberg and Gräfenberg

Soil Type: Phyllite, loam

Age of Vines: 25-30 years average

Vineyard Management: Sustainable – no herbicides, pesticides or chemical fertilizers

Harvest Method: Hand picked, special selection

Must Weight: 92° Oechsle (22.0 Brix)

Vinification: Fermented in stainless steel tanks; fermentation stopped by chilling

Alcohol: 9.0%

Total Acidity: 8.8 grams/liter

Residual Sweetness: 52.7 grams/liter

Total Production: 750

UPC: 810404020098