



Winemaker Wilhelm Weil

## ROBERT WEIL 2015 Riesling Sekt Brut



### 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 REGION

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 SEKT

Sekt (sparkling wine) has a long tradition in Germany, a country that currently drinks more sparkling wine than any other. The fruit for the Robert Weil Riesling Sekt Brut is sourced from parcels neighboring the great Kiedrich Gräfenberg Grosse Lage vineyard. It is produced using the traditional *methode champenoise*. Primary fermentation is done in stainless steel, followed by the second fermentation in bottle, six months of maturation on the lees before disgorgement.

### TECHNICAL INFO

**Grape Variety:** 100% Riesling

**Vineyard Sources:** From sites adjacent to Kiedrich Gräfenberg

**Soil Type:** Phyllite, loam

**Age of Vines:** 25 years average

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

**Harvest Method:** Selective hand picking

**Harvest Date:** October 2014, at 82° Oechsle (20 Brix)

**Vinification:** Primary fermented in stainless steel tanks; second fermentation in bottle; six months on the lees before disgorgement

**Alcohol:** 12.5%

**Total Acidity:** 8.1 grams/liter

**Residual Sweetness:** 9.2 grams/liter

**Total Production:** 650 cases

### PRAISE FROM THE PRESS

[93] *Wine Enthusiast* – Editors' Choice –

“This is a consistent favorite among the increasing number of fine traditional-method sekt available stateside. Laser-edged and deeply mineral, it's enriched by hints of caramel, nut and brioche. Flavors of lime, lemon and tangerine are bold and piercing yet cushioned by a mousse that's fine and delicate. The finish is long and subtly honeyed.” *February 2018*