Riesling by Robert Weil

Weingut Robert Weil

A light, juicy Riesling with ripe peach, bright citrus and refreshing, gently sweet fruit.

Country	Germany
Region	Rheinhessen
Grapes	Riesling
Vintage	2025
Alcohol	9% ABV
Production	Organic
Style	Fruity white, gently sweet
Suitability	Vegan and vegetarian



Tasting note

Peach, apricot and ripe pear meet fresh citrus, delicate floral notes and a mineral edge. Juicy fruit sweetness is balanced by lively acidity, giving a light, refreshing palate with a clean, lingering finish. Plenty of flavour at just 9% alcohol, and especially good alongside a little spice.

The producer

The Weil family's winemaking story began in 1867 with vineyards in Kiedrich, in the Rheingau. Four generations later, Wilhelm Weil continues the estate's focus on quality Riesling. This cuvée draws on selected vineyards in neighbouring Rheinhessen, bringing the Robert Weil name to an approachable, fruit-led style.

Winemaking

Grapes are gently pressed and the juice clarified before fermentation in temperature-controlled stainless steel tanks. Fermentation is stopped to retain natural grape sugar, balancing sweetness with fresh acidity. A short period on fine lees adds a little texture while preserving the wine's bright fruit and delicate aromas.

Food pairing

Fragrant Thai dishes, lightly spiced prawns and soft cheeses. Also lovely served chilled as an aperitif.