

ROHM

selects

ERIC KAMM RIESLING GRANIT

Eric Kamm is an anarchist punk born and raised in Dambach-la-Ville, Alsace. He's farming land that has been in his family for countless generations, living in their 13th century house and making some game changing Alsatian Vin Nature.

VINTAGE: 2019

REGION: Dambach la Ville, Alsace, France

GRAPES: Riesling

YEASTS: Native

MACERATION: Direct press

FERMENTATION VESSEL: Stainless steel

AGED: 12 months in stainless steel

CLARIFICATION/FILTRATION: Unfiltered/
Unfined

FARMING: Organic

ALCOHOL CONTENT: 13%

RESIDUAL SUGAR: 1g/l

ADDED SO2: None

SOIL: Granite

VINE AGE: 20 years

TOTAL PRODUCTION: 3500 bottles

VOLUME: 750mL

