

GOURMET

Van Nahmen's range of single-variety fruit juices has been created to preserve the typicity of our old, regional fruit varieties.



APPLE JUICES

REINETTE ROUGE ÉTOILÉE

Thanks to its deep red skin, the Reinette rouge étoilée (a type of russet) is considered the traditional Christmas apple in Germany. We support this cultivated variety of apple through our fair price scheme. Grazed orchard owners receive a fair price for their apples.

KAISER WILHELM

The seedling for the Kaiser Wilhelm variety was discovered by chance in the Bergisches Land in the North Rhine-Westphalia region. In 1875, they were presented to Kaiser Wilhelm I for his delectation. He was so taken with the raspberry-like flavour that he was benevolent enough to authorise the use of his name for the apple.

BELLE de BOSKOOOP

The Belle de Boskoop (also known simply as the Boskoop) is an old cultivated variety of apple. Lovers of this slightly acidic-flavoured apple consider it an excellent dessert fruit and an exceptional cooking apple. We pay our grazed orchard owners a good price for their apples through our fair price scheme.

JONAGOLD

The Jonagold variety used for this apple juice comes from organic farms in the Altes Land region near Hamburg. The juice has a balanced taste and a lingering, sweet, slightly acidic aroma.

TOPAZ

The Topaz variety used for this apple juice comes from organic farms in the Altes Land region near Hamburg. The apple juice has a spicy, acidic flavour and a strong aroma.

Apple juice from

GRAZED ORCHARDS

Grazed orchards produce an impressively wide range of fruit varieties. In order to protect these orchards, our contract

farmers receive a higher price, which makes fruit cultivation worthwhile. The taste and aroma of the juice depend on the degree of ripeness of the apples, so we only use late-harvested apples (at least 50° on the Oechsle scale).

ELSTAR

This apple comes from organic farms in the Altes Land region near Hamburg. The Elstar variety is a cross between the Ingrid Marie and Golden Delicious varieties. Sweet, acidic aroma.

RUBINETTE

The RubINETTE variety is a cross between the Cox's Orange Pippin and Golden Delicious varieties. The apples come from the Baumann fruit farm in the town of Rees in the Lower Rhine region. Sweet aroma.

NECTARS

CONSTANTINOPLE QUINCE

Thanks to its varied aroma, the quince, an almost forgotten variety of fruit, is celebrating a triumphant return to haute cuisine. Our fruit varieties – Constantinople quinces (apple quinces) and individual varieties of Portuguese pear quinces – come from 60-year-old trees in the Lower Rhine and Münsterland regions.

FRAMBOZEN ROOD RHUBARB

The not-from-concentrate juice for this nectar is obtained from pressing only red-stemmed varieties of rhubarb (The Sutton and Frambozen rood), which have a delicate aroma and give the nectar a pale pink colour. We purchase our rhubarb from the Baumann fruit farm in the town of Rees in the Lower Rhine region, as well as from small producers in the Upper Rhine Valley between Cologne and Bonn. The rhubarb nectar can be drunk pure, with sparkling water or with sparkling wine.

REDCURRANT

The redcurrant (*Ribes rubrum*) was being grown in monasteries and farms as long ago as the 14th century. Redcurrant nectar was one of the first products to be pressed by our grandfather, Wilhelm van Nahmen. Thanks to its delicate off-dry taste, the nectar is perfect with sparkling water.

BLACKCURRANT

Throughout the ages, the blackcurrant (*Ribes nigrum*) has been valued for its high vitamin C content. Our grandfather, Wilhelm van Nahmen, turned it into nectar of the highest quality. We consider it our personal obligation to continue with his commitment to pressing juices that are of the highest quality and far exceed current legal standards.

ROTE TRIUMPHBEERE

Gooseberry

Gooseberries have been grown in Europe since the mid-16th century. We use the Rote Triumphbeere variety, which was discovered in 1830 by the English gardener Robert Whinham. We purchase our berries from small producers in the Mittelbaden area, as this region has a particularly suitable climate. The shell is purple and the fruit has a sweet, acidic taste. Wonderful with sparkling water.

WHITE PEACH

The juice for this peach nectar is obtained exclusively from the White Peach variety. This variety of peach is characterized by a very intense aroma and full-bodied taste.

APRICOT NECTAR

The Orangé de Provence, a variety of apricot that is rarely cultivated today, takes its name from its orange skin. We use this variety because it has a particularly pronounced balance of sweetness and acidity.

FRUIT JUICES

PLUM

The common plum, or *Prunus domestica*, is one of the oldest varieties of plum still being cultivated. For this juice, we use especially aromatic fruits from old grazed orchards in the Lower Rhine and Münsterland regions. We pay our grazed orchard owners a good price for their apples through our fair price scheme, which makes fruit cultivation worthwhile.

HASCHBERG ELDERBERRY

We use only berries from the intensely flavoured Haschberg (*Sambucus nigra*) variety for our elderberry juice. This delicately tangy juice contains large amounts of vitamin C and strengthens the immune system when drunk hot with a little honey.

ARONIA JUICE

The Aronia shrub originally comes from North America. We use only fresh organic Aronia berries for our carefully pressed, not-from-concentrate juice. The tangy Aronia juice tastes wonderful with sparkling water, apple juice or tea. It is rich in polyphenols.

BILBERRY

The *Vaccinium* genus includes plump, sweet (North American) blueberries, which are cultivated, and bilberries (European blueberries), which have a light tartness and grow wild. Our wild (organic) bilberries have anthocyanins in both their skin and flesh and therefore have higher antioxidant potential. This 100% pure, not-from-concentrate juice can also be made into jelly or served with mild meat dishes.

WILLIAMS CHRIST

Pear

The Williams Christ (*Pyrus communis*) variety of pear is named after the London nurseryman Richard Williams. We obtain most of our pears from fruit farmers near our family-owned fruit press in the Lower Rhine region. When fully ripe it imparts a sweet, delicate spiciness.

VAN NAHMEN

Private fruit press since 1917

GOURMET | *Van Nahmen's range of single-variety fruit juices has been created to preserve the typicity of our old, regional fruit varieties.*

MORELLENFEUER

Cherry

The Morellenfeuer variety of cherry was created by crossing the Ostheimer Weichsel and Früheste der Mark varieties. The delicate aroma and mild acidity mean that the cherries can be turned into 100% pure, not-from-concentrate juice.

GRAPE JUICES

DORNFELDER (red)

From: Bornheim & Aspisheim (Rhenish Hesse)

In the last three years, we have developed a special method that makes it possible to press single varieties of German grapes and maintain their typicity in the juice. The German Dornfelder variety is particularly well suited to transferring the aroma of the grape to the juice because of its hardy texture. Suitable with mild meat dishes and cheese.

RIESLING (white)

From: Pfaffen-Schwabenheim (Rhenish Hesse)

The "major" German variety Riesling offers a unique taste experience. Its fresh aroma is characterised by delicate notes of apple, lemon and peach. Particularly well suited to fish and mild meat dishes.

SCHEUREBE (white)

From: Pfaffen-Schwabenheim (Rhenish Hesse)

The Scheurebe variety, which is named after the German viticulturist Georg Scheu, is a cross between the Riesling and Bukettraube varieties. Its subtle, racy aroma is particularly well suited to fish and salads.

PORTUGIESER (rosé)

From: Wallertheim & Saulheim (Rhenish Hesse)

The Portugieser grape is particularly well suited to transferring the off-dry aroma of the grape to the juice. Suitable with fish and fruit salads or simply with sparkling water.

APPLE CIDERS

DRY APPLE CIDER

Our dry apple cider is carefully pressed and uses mainly traditional fruit varieties. As the taste and aroma depend on the degree of ripeness, we only use late-ripened fruit. We can therefore guarantee a fruity aroma and a refreshing, tangy taste.

SWEET APPLE CIDER

Our sweet apple cider is carefully pressed and uses mainly traditional fruit varieties. As the taste and aroma depend on the degree of ripeness, we only use late-ripened fruit. We can therefore guarantee a fruity aroma and a refreshing taste.



100% locally-grown FRUIT JUICES FROM LOCAL FRUIT



Fruit processing has a long tradition in our family. Founded as the "Rheinische Apfelkrautfabrik" in 1917 for the production of apple butter, we first started pressing and selling fruit juices in 1930. Today, grazed orchard owners from the Lower Rhine and neighbouring Münsterland regions still have their apples turned into juice on our premises.

We are the 3rd and 4th generations of this family business and maintain traditional, tried-and-tested artisan methods by pressing only local fruit and pressing it ourselves. This is only way to guarantee the production process – from ripe fruit to the finest juice. Our own in-house quality standards far exceed those imposed by law. And our endeavours have paid off: In 2013, 18 of our fruit juices were awarded prizes by the German Agricultural Society (DLG). The German magazine ÖKO TEST has rated our "Apfelsaft von Streuobstwiesen" (apple juice from grazed orchards) as "SEHR GUT" (VERY GOOD).

A large number of Michelin-starred restaurateurs serve our fruit juices in exclusive restaurants, such as the "VENDOME" in Bergisch-Gladbach, the "Residence" in Essen-Kettwig, the "AQUA" in Wolfsburg and the "Hotel LOUIS C. Jacob" in Hamburg.

