

GOURMET

The van Nahmen single varietal fruit juice range was created to preserve the unique characteristics of our old, regional fruit varieties.



CONSTANTINOPLE QUINCE

An almost forgotten variety of fruit, the quince, thanks to its varied aroma, is celebrating a triumphant return to top class restaurants. Our fruit varieties – Constantinople quince-apples and individual varieties of Portuguese quince-pears – come from 60-year-old trees in the Lower-Rhine and the Münsterland regions.

FRAMBOOZEN RHUBARB

The freshly squeeze juice for this nectar is obtained from pressing only red-stemmed varieties of rhubarb, "The Sutton" and "Framboozen", which have a fine aroma, giving the nectar a delicate pink colour. We purchase our rhubarb from our fruit farmer, Baumann, in the Rees region of the Lower-Rhine, as well as from small producers in the Upper-Rhine valley between Cologne and Bonn. The rhubarb nectar can be drunk pure, as a spritzer or with sparkling wine.

PLUMS

The ordinary plum, or *prunus domestica*, is one of the oldest varieties of plums still being cultivated. For this juice, we use especially aromatic fruits from old orchards in the Lower-Rhine and Münsterland regions. We pay the owners a good price for their fruit through our fair price scheme, making it worthwhile for them to continue growing.

RED STAR PIPPIN - apple

Thanks to its deep red skin, the Red Star Pippin is considered the traditional Christmas apple. We give our support to this variety of apple through our fair price scheme. Orchard owners receive a fair price for their apples.

BOSKOOP - apple

The Boskoop is an old variety of apple. Lovers of this slightly acidic-flavoured apple consider it an excellent dessert fruit and an exceptional cooking apple. We pay our orchard owners a good price for their apples through our fair price scheme.

KING WILLIAM - apple

The seedling for the "King William" variety was discovered by chance in the Bergisches Land in the North-Rhine Westphalia region. In 1875, they were presented to King William I for his delectation. He was so taken with the raspberry-like flavour that he graciously authorised the use of his name for this apple.

RUBINETTE - apple

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

ELSTAR - apple

These apples come from the Clostermann organic farm of the Lower-Rhine region and the "Old Land" near Hamburg. The Elstar variety is a cross between the Ingrid Marie and the Golden Delicious varieties. Sweet-sour aroma.

JONAGOLD - apple

The Jonagold variety used for this apple juice comes from the Clostermann organic farm of the Lower-Rhine region and the "Old Land" near Hamburg. Jonagold is a cross between the Golden Delicious and Jonathan varieties. The juice has a balanced taste and a lingering, sweet, slightly sour aroma.

TOPAZ - apple

The Topaz variety used for this apple juice comes from the Clostermann organic farm of the North-Rhine region and is grown using Rudolf Steiner principles. The apple juice has a spicy, acidic flavour and a strong aroma.

HASCHBERG ELDERFLOWER

For our elderflower juice, we use only berries of the intensely-flavoured Haschberg (*Sambucus nigra*) variety, grown on the Danwitz fruit farm in Mönchengladbach in the Lower-Rhine region. This delicately tangy juice contains large amounts of vitamin C and strengthens the immune system when drunk hot with a little honey.

Apple juice from ORCHARDS

Orchards produce an impressively wide range of fruit varieties. In order to protect these orchards, our contractual farmers receive a higher price, making it worthwhile for them to cultivate their fruits. 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).

ARONIA JUICE

The Aronia shrub comes originally from North America. For our carefully pressed, pure juice, we use only fresh organic Aronia berries. The tangy Aronia juice tastes wonderful as a spritzer, or with apple juice or tea. It is rich in polyphenols and has therefore a high antioxidant potential.

MORELLENFEUER - cherry

The "Morellenfeuer" variety of cherry was formed by crossing the "Ostheimer Weichsel" and the "Früheste der Mark" varieties. The cherries we use are grown on the Danwitz fruit farm in the Mönchengladbach area of the North-Rhine region. The fine aroma and mild acidity mean that the cherries can be processed as 100% pure juice.

WHINHAM'S GOOSEBERRY

Gooseberries have been grown in Europe since the middle of the 16th century. We use the "Whinham's Gooseberry" variety, which was discovered in 1830 by the English gardener Rob Whinham. We purchase our berries from small producers in the German Region Mittelbaden area, as this region has a particularly suitable climate. The skin is crimson red and the taste is bitter-sweet. This fruit is wonderful as a spritzer or sparkling wine.

REDCURRANT

The redcurrant (*Ribes rubrum*) was grown back in the 14th century in monasteries and farms. Redcurrant nectar was one of the first products that our grandfather, Wilhelm van Nahmen, pressed. Thanks to its delicately tangy taste, the nectar is perfect as a spritzer.

BLACKCURRANT

The blackcurrant (*Ribes nigrum*) has been valued for its high vitamin C content through the ages. Our grandfather, Wilhelm van Nahmen, turned it into nectar of the highest quality. We consider it our personal obligation to continue with this commitment to pressing juices of the highest quality; way above current legal standards.

DRY APPLE CIDER (4% alc.)

Our dry apple cider is made with great care using 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, sharp taste.

FRUITY APPLE CIDER (2% alc.)

Our sweet apple cider is pressed with great care from 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.

VAN NAHMEN

Private fruit press since 1917



100 % German-grown FRUIT JUICES FROM OLD VARIETALS.

Fruit processing is a long tradition in our family. Founded in 1917 as a Rhineland apple butter factory, we first started pressing and selling fruit juices way back in 1934. Today, orchard owners from the Lower-Rhine region and the neighbouring Münsterland still have their apples turned into juice in our facilities.

We are the 3rd and 4th generations of this family business, using our skills to preserve traditional, proven methods, and pressing only local fruit. This is the only way to guarantee production from the ripe fruit through to the finest juice. Our own in-house quality standards are way above those imposed by the law. And our endeavours pay off: In 2010, 19 of our fruit juices were awarded by the German Farming Association (DLG).

In addition to numerous star restaurants also the German President serves our fruit juices on the occasion of state receptions. The chef de cuisine in the service of the President of the Federal Republic of Germany furthermore uses our fruit juices to refine his dishes.

