

## FRUIT JUICES WITH PASSION

A promise our family guarantees with its name.

The processing of fruit has a long tradition in our family. Our company was founded as the Rheinische Apfelkrautfabrik in 1917. In 1930 we started in the production of fruit juices, initially as a juice exchange press. Still today, orchard owners from the Rhine valley have their apples pressed into juice in our company.

Now in the 4th generation, we still stick firmly to the established traditions of our craft, by pressing juice from all the native fruits ourselves. As only this way can we ensure a production process from ripe fruit into the finest juice. The demands we make on our own, in-house quality go far beyond the requirements demanded by law. And these efforts really pay off: Our fruit juices receive an award every year from the German Agricultural Society.

### www.vanNahmen.com







VDP. DIE PRÄDIKATSWEINGÜTER



# FRUIT-SECCO

*0% Alcohol* 100% ENJOYMENT













## FRUIT-SECCO 0% ALCOHOL – 100% FRUIT

The van Nahmen Fruit-Secco is a pure, stimulating delight of freshness and fruit. It offers a sparkling and fruity flavour experience for special occasions.



With our Fruit-Secco, we have introduced the gastronomy sector to a non-alcoholic accompaniment for meals that fulfills the desire for a high-quality and alcohol-free aperitif.

With four varieties - apple-quince, apple-blueberry-cherry, appleredcurrant-raspberry and grape - there is a suitable flavor for every taste, from fruity to tart. Numerous Michelin-starred chefs serve our Fruit-Secco in exclusive restaurants such as Tim Raue at his namesake restaurant in Berlin, Massimo Bottura at the Osteria La Francescana in Modena in Italy and Jonnie Boer at De Librije in Zwolle in the Netherlands.

> »If you constantly develop new ideas, yet remain true to your principles, you are successfully implementing the objectives of a family-run company. « Dr Peter van Nahmen



Apple-Quince





