

## 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 to produce fruit juices, initially as a juice exchange press. To this day, orchard owners from the Rhine valley and the neighbouring Münsterland have their apples pressed into juice at our company.

Now in the 4th generation, we stick firmly to the established traditions of our craft, pressing the juice from all native fruits ourselves. This is the only way we can guarantee a superior production process from ripe fruit to the finest juice. Our own in-house quality standards far exceed those imposed by law. And our attention to quality pays off. Our fruit juices receive an award from the German Agricultural Society (DLG) every year without fail.

We have been committed to preserving orchards since 1994, working with the German Nature and Biodiversity Conservation Union (NABU) for the districts of Wesel, Krefeld and Viersen.











GENUSSNETZ VDP. DIE PRÄDIKATSWEINGÜTER





## **Sparkling Juicy Tea (ORGANIC)**

White Tea - Tahiti Vanilla - Quince

For our new composition we use Chinese white tea (Pai Mu Tan), tart and sweet quince juice as well as a delicate touch of Tahiti vanilla.

Recommended food pairings: dark meat, beef, venison, vegetable dishes



Rose - Darjeeling - Rhubarb

The mild and flowery aroma of Darjeeling tea blends with delicately sharp red-stemmed rhubarb juice. The recipe is rounded off with a few drops of rosewater.

Recommended food pairings: fish, poultry, seafood



Verbena - Jasmine - Riesling

Riesling grapes form the lively basis of Sparkling Juicy Tea, whilst verbena, jasmine and a touch of mint add an Asian note.

Recommended food pairings: fish, poultry, veal, vegetable dishes





## JUICE ♥ TEA

The secret of a top-quality cuvée lies in its composition. We worked with renowned tea sommeliers to create this non-alcoholic Sparkling Juicy Tea. Made using the cold brew process, it combines the fruitiness of van Nahmen's single-variety juices with choice notes from selected teas to create a harmonious flavour experience.

## ORGANIC

O% ALCOHOL



