

Highest apple pleasure

For gourmets

At almost **1000 meters above sea level**, the temperature drops and the vineyards are no longer to be seen, but apples grow and ripen perfectly with an optimal exposure to the sunlight and a fresh wind blowing down from the mountain tops.

It was Thomas's father, in 1994, who started to plant the first apple trees on his estate. Then, following his studies in agricultural science, Thomas decided to take on the management of the family farm. Not content, however, just to cultivate the usual Golden Delicious variety, which had started to tire the palates of most Italians, he began to experiment in order to find out which **apple varieties** could adapt best to a mountain climate. Today, he grows **eight varieties** on his **ten hectares** and produces around **360,000 liters** of apple juice every year.

In Kohl's product range, **six labels are monovarietals,** this being a concept that is certainly more common to wine-talk. His objective, in fact, is use **high quality** and **all-natural** methods to produce a beverage that has often been underestimated in the past and restore it to its rightful status in the eyes of consumers.

It differs vastly from any industrial product of its kind: the **apples are handpicked**, one by one, only when they are perfectly ripe and, thanks to a gentle pressing, the extracted product amounts to about 70% compared to an average of 92%; the juice is **unfiltered** and contains **no additives**, **preservatives or added sugar**.

Pure or cuvée

The idea is as simple as it is good: a careful selection of varieties, a loving care provided throughout the year and a principle that the taste and quality of the juice are determined while the apples are on the tree. Each of the **6 mountain apple varieties** develops in truly **individual style**, with **unique aromas and structure!** The wealth of flavours to be found in a single apple is captured in our single-variety GOURMET juices.



Just a few bottles and only in great vintage years, **GRAND CRU** is produced from two traditional cultivars - Ananasrenette and Wintercalville - which deserve a **magnum bottle** and the best glasses.

Then we have the **cuvées** in which the apple demonstrates its immense versatility by teaming up with a fruit, berry, vegetable or an extract. Excellent variations on a theme but less of a surprise when compared to the purity and personality expressed by mono varietal juices.

Food pairing with KOHL mountain apple juice

For some time now, certain local restaurants have been adding Kohl juices to their wine lists. And it is quite likely that others will soon follow suit since it has become customary today for many sommeliers to present unusual pairings, often of a non-alcoholic type, in their fine dining proposals.

Kohl - mountain apple juice

Via Principale, 35 39054 Auna di Sotto sul Renon Alto Adige | Italy phone +39 0471 35 94 42 kohl@kohl.bz.it

www.kohl.bz.it