

Kohl 

Pure apple delight For gourmets



100%

NATURAL DIRECT JUICE
FROM MOUNTAIN APPLES

Pure



The taste and quality of an apple juice are determined while the apples are on the tree.

Each of our mountain apple varieties is cultivated with the loving care needed to develop in truly individual style: The aromas and texture of every variety are truly unique!

The wealth of flavours is captured in our single-variety GOURMET juices.



serve in the
right glass



enjoy fresh



vegan



gluten free

Apple juice Rouge

Cherry red, fruity bouquet, elegant,
with superb freshness and lingering aftertaste

Especially recommended as an aperitif, with hors d'oeuvres
of fish, meat and Asian dishes.

ACIDITY ● ○ ○ ○ ○ SWEETNESS

Apple juice Gravensteiner

Light straw yellow, spicy aroma, lively,
refreshing aftertaste

Especially recommended with raw fish, seafood,
shellfish, thickened cream soups.

ACIDITY ○ ● ○ ○ ○ SWEETNESS

Apple juice Sonnenglanz

Intense straw yellow, delicate citrus and pine
aroma, full-bodied, balanced, refreshing and fruity.

Especially recommended with light starters, fresh salads, fish and
white, mild cheese.

ACIDITY ○ ● ○ ○ ○ SWEETNESS

Apple juice Rubinette

Bright straw yellow, multilayered bouquet,
intensive and harmonious, lingering aftertaste

Especially recommended with delicate goat's cheese,
light and spicy vegetable and meat dishes.

ACIDITY ○ ○ ● ○ ○ SWEETNESS

Apple juice Pinova

Bright straw yellow, fruity, floral aromas,
full-flavoured, delicate aftertaste

Especially recommended with delicately spiced pasta dishes,
roasted light meats, mature semi-hard cheeses.

ACIDITY ○ ○ ○ ● ○ SWEETNESS

Apple juice Jonagold

Bright straw yellow, ripe pear aroma, sweet,
soft and elegant, silky finish

Especially recommended with hors d'oeuvres with cream cheese,
flavoursome risottos, roasts, cakes, patisseries.

ACIDITY ○ ○ ○ ○ ● SWEETNESS

Kohl 

KOHL
Mountain apple juice

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39054 Unterinn am Ritten | Auna di Sotto sul Renon
Südtirol | Alto Adige
Italien | Italia

www.kohl.bz.it





Apple juice from the mountain

Pure or cuvée

Fruity sweetness, refreshing tartness, an enchanting play of colours and fascinating aromas – all that is to be found in my mountain apple juices.

With apples grown on the Ritten in South Tyrol, Italy at almost 1000 metres above sea-level and our strict quality criteria, we produce all-natural, not-from-concentrate gourmet mountain apple juices.

They are carefully pasteurised so that they keep, but they contain no preservatives or added sugar.

As a refreshing drink for any time of day or night or an elegant accompaniment to your meal, my mountain apple juices offer a unique experience of incomparable taste – the special way to enjoy apple juice.

Thomas Kohl

Thomas Kohl
Italy's first apple juice refiner

Cuvée



Cuvées of mountain apple juice enhanced with the addition of a fruit, berry, vegetable or fascinating aroma extracts.

The pronounced aromas of the mountain apple juices find their perfect match in these fine and fruity companions – a wonderfully refreshing taste experience previously unknown in apple juices.



serve in the right glass



enjoy fresh



vegan



gluten free

Apple juice &

Blackcurrant

Elegant sweet-sour duo, with ripe fruit notes, noble with a persistent freshness

Especially recommended with speck, cheese and sausage, pasta starters, grilled meats.

ACIDITY ● ○ ○ ○ ○ SWEETNESS

Mandarin

Full-flavoured presence, aromatic, fresh with an intriguing interplay of sweet and sour

Especially recommended with summer salads, vegetarian dishes, shellfish and crustaceans, cakes and pastries.

ACIDITY ○ ● ○ ○ ○ SWEETNESS

Apricot

Intensive fruit, velvety structure, noble and long finish

Especially recommended with sweet dishes, egg dishes, soufflés, chocolate, mild semi-hard cheeses.

ACIDITY ○ ○ ● ○ ○ SWEETNESS

Apple Mint

Invigorating freshness, delicately spicy, wonderfully cooling, full aroma

Especially recommended as an aperitif with finger food, summer salads, light starters.

ACIDITY ○ ○ ● ○ ○ SWEETNESS

Pineapple

Fresh, exotic aromas, lively and harmonious with a clear aftertaste

Especially recommended with rice salad with vegetables, curry dishes, blue cheese, yeast pastries and pancakes.

ACIDITY ○ ○ ○ ● ○ SWEETNESS

Wild Blueberry

Purple-violet, mountain and forest aromas, mild on the palate, slight sweetness

Especially recommended with feathered game, grilled meats, hard cheeses, Christmas cookies.

ACIDITY ○ ○ ○ ● ○ SWEETNESS

Hops

Straw yellow, intensive vegetable notes, bitter spiciness, silky finish

Especially recommended with spicy or hot grilled dishes, pizza, strong cheeses, desserts made with coffee.

ACIDITY ○ ○ ○ ● ○ SWEETNESS

Peach

Ripe, full aroma, slight sweetness, velvety taste on the palate

Especially recommended with chocolate mousse, cakes, strudel, hard cheeses.

ACIDITY ○ ○ ○ ● ○ SWEETNESS

Elderflower

Straw yellow, mysteriously playful, floral aromas and delicately fresh, multilayered

Especially recommended as an aperitif with grilled vegetables and fish, pasta with mussels or shellfish, cream desserts.

ACIDITY ○ ○ ○ ○ ● SWEETNESS

Pear

Elegant aromas, smooth and sweet, velvety, very long and rounded finish

Especially recommended with savoury dishes, smoked meat, spicy cheeses, chocolate.

ACIDITY ○ ○ ○ ○ ● SWEETNESS

Carrot

Earthy, nutty, sweet with a fine acidity, medium-long finish

Especially recommended with Asian dishes, flavoursome fish dishes, spicy risottos, semi-hard cheeses.

ACIDITY ○ ○ ○ ○ ● SWEETNESS