

KARMIJN DE SONNEVILLE

Karmijn de Sonnaville originated in the Netherlands, but seems to grow better in the climate of North America than it does in its native Europe. It has a sharper, more aromatic flavor than its parents Cox Orange Pippin.

Fruit is brick-red over yellow-green ground color. Very flavorful and improves in storage. Excellent for baking as it retains some shape.

Like Cox, disease resistance is not great, but the natural vigor of Karmijn de Sonnaville seems to help it keep going.



Uses

Flavor quality - **Very good**

Flavor style - **Aromatic**

Good for eating fresh, juice, cooking

Picking season – **late Sept/early Oct**

Use / keeping - **1-2 months**

Growing

Fertility – **Triploid** (infertile pollen)

Flowering group - **4**

Fruit bearing - **Spur-bearer**

Disease resistance – susceptible to scab

Vigor – **Vigorous (T3)**

How to grow Karmijn apple trees

Karmijn de Sonnaville seems to grow better in the continental climate of North America than it does in its native Europe.

Like Cox, disease resistance is not great, but the natural vigor of Karmijn de Sonnaville seems to help it keep going. Fruit is somewhat susceptible to pre-harvest drop as well as apple scab.

Pollination for Karmijn

Karmijn de Sonnaville is in flowering group 4. It is a **triploid** variety and needs TWO different pollination partners nearby

Historical details

University of Wageningen, Netherlands, around 1949. A cross between Cox's Orange Pippin and either Belle de Boskoop or Jonathan.

