

MURI DRINKS NUALA RED



Naturally Fermented Non-Alcoholic Red made with fermented blackcurrant piquette, red currant, French oak-aged kombucha, sloe berries, chamomile kefir, fig leaf and pine kvass. Nuala shows tart red berries, light tannins and balanced acidity. Juicy and fresh, it has gentle forest-floor aromatics with tart red fruit, pine, fig, oak and mushrooms on the nose, bright red acidity and a gently tannic grip. Serve slightly chilled in a wine glass. Pair it with charcuterie, cheese and ceviche. Once opened refrigerate and consume within 2 days for maximum freshness. In cocktails, use where traditional alcoholic vermouth is required (such as a nonalcoholic Negroni or Manhattan).

Muri's glou-glou red wine alternative is named Nuala, which means "beautiful" in Gaelic, as a tribute to Murray Paterson's Scottish heritage. It is a still, red beverage that blends a series of short fermentations to achieve its bright, gulpable profile. It is a cuvée of fermented blackcurrant piquette, red currant, French oak-aged kombucha, sloe berries, chamomile kefir, and fig leaf & pine kvass. The base of this blend is a blackcurrant piquette (fermented with *pichia kluyveri* yeast) which provides a structure of juicy fruit and tannins. This base is mixed with red currant juice, water kefir macerated with chamomile flowers, black tea, supernatant kombucha (which uses the liquid byproduct of brewing yeast production), kvass infused with fig leaves for texture, and pine needles. The drink is then macerated in French oak barrels to add depth and complexity. Nuala is nonalcoholic, has no added sulfites, and is pasteurized. No artificial additives, flavors, or preservatives.

Muri Drinks is an innovative beverage producer based in Copenhagen, Denmark. Founded in 2020 by Murray Paterson, a UK expat living in Copenhagen, Muri is pushing the realm of possibility in non-alcoholic drinks through fermentation, foraging, and blending. Muri is informed and inspired by the gastronomic community in Copenhagen, particularly the city's expertise in fermentation techniques. Muri Drinks is obsessed with flavor and relentless in its pursuit of a quality beverage that is complex and deeply satisfying, with or without alcohol, and changing perceptions around the no- and low-alcohol space.

AN EASTERLY WINE SELECTION • BELFAST, ME

Tasting Note:

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Naturally Fermented Non-Alcoholic Red made with fermented blackcurrant piquette, red currant, French oak-aged kombucha, sloe berries, chamomile kefir, fig leaf & pine kvass. Tart red berries, light tannins & balanced acidity; juicy & fresh; gentle forest-floor aromatics with tart red fruit, pine, fig, oak & mushrooms; bright red acidity & a gently tannic grip.

Shelf Talker:

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