

MURI DRINKS YAMILÉ SPARKLING ROSÉ



Naturally Fermented Non-Alcoholic Sparkling Rosé made with carbonic-macerated raspberries, gooseberry, lacto-fermented smoked rhubarb and pink peppercorn-spiced goldenrod kefir. Dry, aromatic and funky. Aromas of overripe golden tomato and red fruit. Flavors of salty smoke and gentle raspberry acidity. Pair with seafood, smoked fish or creamy desserts. Serve chilled in a sparkling or white wine glass. Once opened, refrigerate and consume within 2 days for maximum freshness. Can be used as a sparkling component in alcoholic or nonalcoholic cocktails. In alcoholic cocktails, use as a sparkling topper for agave-based spirits, gin, or agricole-style rums.

Yamilé is an energetic, sparkling rosé cuvée of carbonic raspberry and gooseberry, fermented and smoked rhubarb, goldenrod and pink peppercorn kefir, named after a Peruvian fermentation expert and Muri friend/collaborator, Yamilé. Made by blending a series of short fermentations, starting with a base of carbonic macerated raspberries (made via tank-pressurized CO₂), which provides tart flavors with lots of acidity, and lends the drink a playful bubblegum pink color. Honey is the primary sugar source, which is balanced by gooseberry wine. Lacto-fermented rhubarb is layered next, whereby they smoke the fruit over beechwood for two days, which adds a savory note. Finally, they finish the blend with water kefir macerated with star anise, seven-times-blanching pink peppercorn (a tree nut), and goldenrod flowers. Yamilé is then carbonated to 2.5 bar. Yamilé 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.

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Tasting Note:

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Shelf Talker:

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