

MURI DRINKS THE FOUR HORSEMEN



This Naturally Fermented Non-Alcoholic Red is a *glou-glou* inspired red wine alternative made with fermented sour cherries and red currants, bay leaf water kefir, ice-clarified tomato juice, beetroot, and green peppercorns. Savory, herbaceous aromatics and a juicy palate featuring tart, dark fruit. Complex and subtle notes of fresh cut herbs and forest fruits with a tart and juicy earthiness on the palate. The cuvée is framed by fresh acidity and a gently tannic, satisfying finish that leads one promptly to another glass. An ideal companion to a plate of food, and a progressive take on the traditional wine pairing. Store vertically and serve slightly chilled consume within 3 days for maximum freshness. Drink whenever you might reach for a light, earthy red wine (think Beaujolais/Chinon red wine profile).

Muri's limited-edition collaboration with The Four Horsemen, a Brooklyn-based, James Beard Award-winning wine bar and restaurant, is a *glou-glou* inspired red wine alternative with savory, herbaceous aromatics and a juicy palate featuring tart, dark fruit. The base of the cuvée begins with a "wine" of Stevnsbaer sour cherries and red currants, fermented with *pichia kluyveri* yeasts, yielding very low alcohol and pronounced, complex aromas. Next, they add short fermentations of bay leaf water kefir, ice-clarified tomato juice, and a trace amount of lacto-fermented beetroot. The entire cuvée is then infused with green peppercorns, which have been blanched seven times to remove any bitterness, and pasteurized. No added sulfites, 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 sour cherries & red currants, bay leaf water kefir, ice-clarified tomato juice, beetroot & green peppercorns. Savory, herbaceous aromas & a juicy palate with tart, dark fruit; complex notes of fresh herbs & forest fruit with a tart, juicy earthiness, framed by fresh acidity & a gently tannic, satisfying finish.

Shelf Talker:

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