

# MURI DRINKS FADE TO BLACK SPARKLING RED



Made from currant piquette, sourdough kvass with fig leaf and pine needle and chamomile water kefir, Fade to Black is a naturally fermented, non-alcoholic sparkling red. Juicy and fresh, has dark, fruity aromatics and balanced acidity on the palate with the sweet, earthy profile of fig leaves, pine, and a bit of sourdough tang on the finish.

Store vertically and serve chilled. Delicious on its own, or paired with charcuterie, pizza, or steak tartare.

Muri's Fade to Black is a gently-sparkling red beverage that blends a series of short fermentations to achieve its bright, complex flavor profile. Fade to Black is a cuvée of fermented currants, chamomile kefir, and fig leaf & pine kvass. The foundation is a red and black currant piquette (fermented with *pichia kluyveri* yeast) which provides a structure of juicy fruit and subtle tannins. This base is blended with water kefir macerated with chamomile flowers which bring lactic acid and a floral softness, with sourdough starter kvass infused with fig leaves and pine needles. These individual micro-fermentations are blended together in stainless steel tanks before being pasteurized and carbonated to 2.5 bars. Fade to Black is a delicious and food-friendly non-alcoholic alternative, with 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.

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## Tasting Note:

### MURI DRINKS FADE TO BLACK SPARKLING RED

Made from currant piquette, sourdough kvass with fig leaf & pine needle & chamomile water kefir; naturally fermented & non-alcoholic; juicy & fresh; dark, fruity aromatics; balanced acidity with the sweet, earthy profile of fig leaves, pine & a bit of sourdough tang on the finish.

## Shelf Talker:

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