

PASSING CLOUDS

Muri Drinks, based in Copenhagen, was founded with a vision to craft non-alcoholic beverages that rival the complexity of wine and other fermented drinks. Drawing inspiration from Nordic ingredients and traditional fermentation techniques, Muri pioneers a new category of drinks that are both innovative and rooted in craftsmanship. Their approach combines culinary creativity with fermentation science, allowing them to produce non-alcoholic beverages that are rich in flavor and layered with depth.

One of their standout creations, *Passing Clouds*, is a light, effervescent, non-alcoholic beverage that offers a delicate combination of fruit and floral notes. With aromas of elderflower and jasmine, it also carries subtle flavors of pear and gooseberry, balanced by a soft acidity and a refreshing sparkle. The fermentation adds complexity while keeping the drink light and fresh, making it an ideal pairing with salads, seafood, or as an elegant standalone refreshment. *Passing Clouds* reflects Muri's dedication to offering sophisticated, alcohol-free alternatives that don't compromise on taste or character.

FOOD AND WINE PAIRING

Aromatic dishes, seafood and white rinded cheese.

Producer:MuriVectura nr:167238Subcategory:SparklingPrice (ex VAT):178.65

Country: Denmark Sold by: Vectura // Grossist

 EPD nr:
 6380901
 Importer:
 Gavin AS

 Size:
 75cl

Number of bottles:

Na-lada 0.5

Alcohol: 0,5%

