



## MURI KOJI RICE SERIES 1

### Non Alcoholic White

Koji Rice Series 1 is the first of three releases celebrating the extraordinary flavours of koji fermentation. This unfiltered, still rice wine is infused with the subtle aroma of mahaleb and blended with lavender kefir, smoked over beechwood. The result? A medium-dry drink with earthy, herbal notes and a smooth, silky texture. A versatile choice—great with crunchy salads, desserts like Danish 'Risalamande' or Hokkaido milk pudding, or just on its own. Ingredients: rice, lavender, water, mahleb, yeast, koji spores, kefir grains. Serve chilled in a wine glass.

#### **Tasting notes**

##### **Taste**

Silky with warm, earthy aromas of herbs. Soothing, complex in texture and flavours, indulgent with Mediterranean floral notes.

About the Producer: Muri Drinks, founded in 2020 by Murray Paterson in Copenhagen, Denmark, produces innovative, non-alcoholic beverages using fermentation techniques rather than dealcoholization. Inspired by Copenhagen's gastronomic scene and fermentation expertise, Muri creates complex, flavorful drinks designed to complement food. All the ingredients come from small farmers or Muri's own cultivation in the Danish forests. These botanicals are then further processed, dried, blanched, extracted or roasted at the distillery.