



MURI FADE TO BLACK

Muri Fade to Black is a non-alcoholic sparkling drink created by Muri, a Danish company known for its innovative fermented beverages. This dark red cuvée blends fermented red currants, chamomile kefir, fig leaf, and pine needle kvass, offering a complex and sophisticated flavor profile.

The drink has a fresh aroma of red berries, complemented by subtle floral and herbal notes. On the palate, it has a light effervescence with balanced acidity and a pleasant, dry finish. Fade to Black is well-suited as an aperitif or paired with dishes like mezze and tartare.

FOOD AND WINE PAIRING

Chicken, charcuterie boards, cheese and grilled vegetables

Producer:	Muri	Vectura nr:	170991
Subcategory:	Musserende	Price (ex VAT):	144.20
Country:	Denmark	Sold by:	Vectura // Grossist
EPD nr:	6623300	Importer:	Gavin AS
		Size:	75cl
		Number of bottles:	6
		Alcohol:	0%



STRAG
GRUPPEN