



PRODUCT BROCHURE
SUMMER 2025

Liquid gastronomy from Copenhagen

We're a small urban blendery transforming bold ideas into delicious experiences. With wild imagination, culinary obsession, and unique ingredients, we blend each bottle to take you somewhere unexpected.

We challenge the traditional logic of drinks-making, creating flavor with an open mind, a sense of discovery, and a drive to explore new ideas.

Rooted in kitchens, distilleries, and bars, we draw inspiration from all disciplines, applying skills and ideas honed in some of the world's most forward-thinking kitchens and labs. Gastronomy, in liquid form.

We work closely with small-scale farmers, forage in nearby Danish forests, and blend everything at our urban blendery in Copenhagen. Every ingredient has a purpose; every bottle tells a story.

We're not wine. We're not kombucha. We're something else. Layered, complex blends to spark senses and conversations.



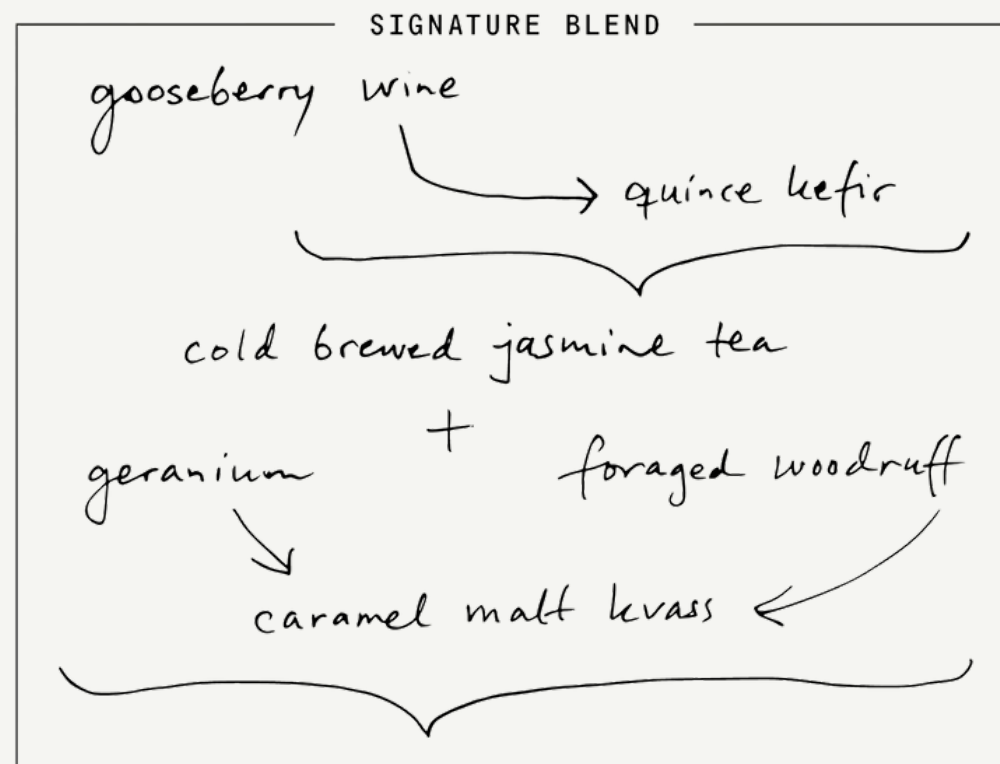


PASSING CLOUDS

RECIPE

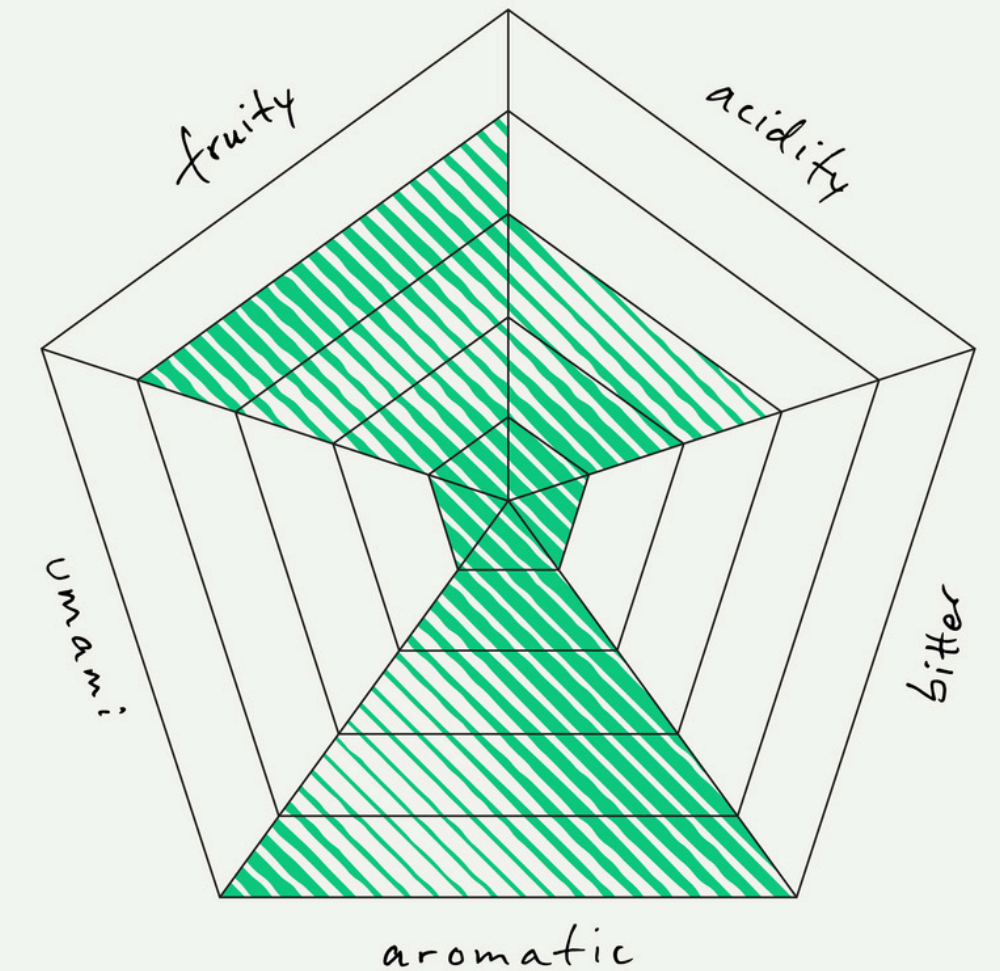
Whole quince are ground down and inoculated with water kefir culture, and blended with gooseberries fermented with a wine yeast. We make a 'kvass' from caramelized malt, infusing it with foraged woodruff and geranium, which we add to the blend along with cold brew jasmine tea.

THE PROCESS



ALCOHOL-FREE
SPARKLING WHITE

SIGNATURE BLEND
*fermented gooseberry,
quince & foraged woodruff*



THE RESULT

Sparkling and refreshing with bright acidity and a heady nose of flowers, honey and ripe fruits.

Ethereal, uplifting, and perfect for celebrations. Serve chilled.

Pairs well with oysters, asian salads, and spicy curries.

YAMILÉ

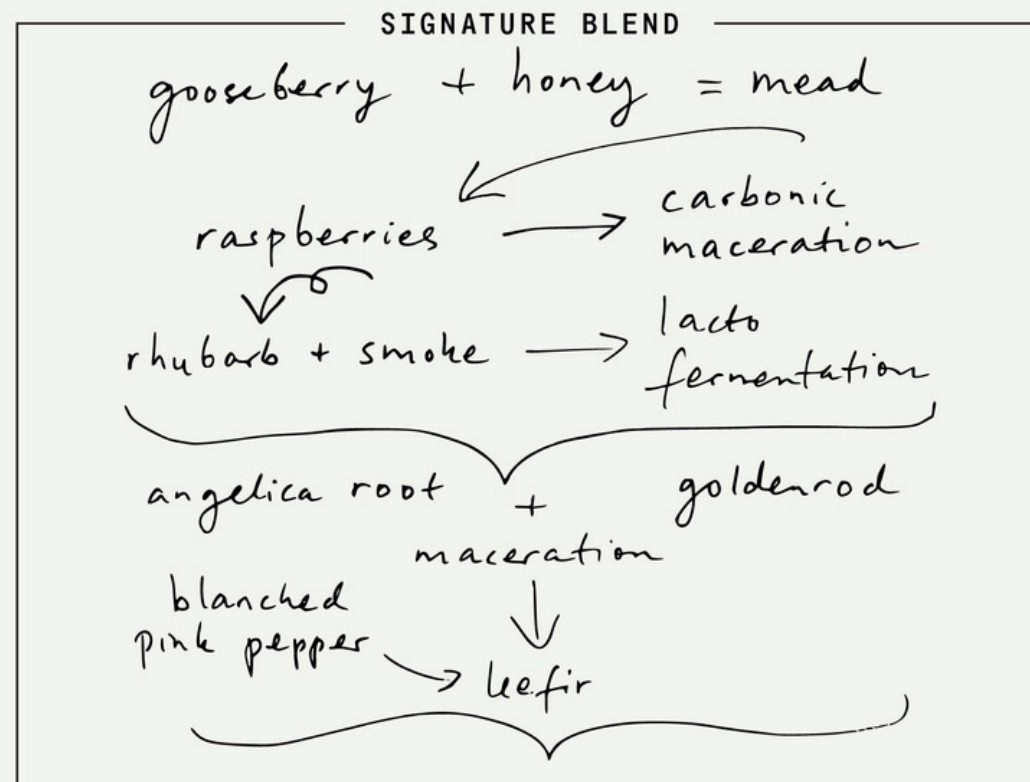
Scan me to find out more



RECIPE

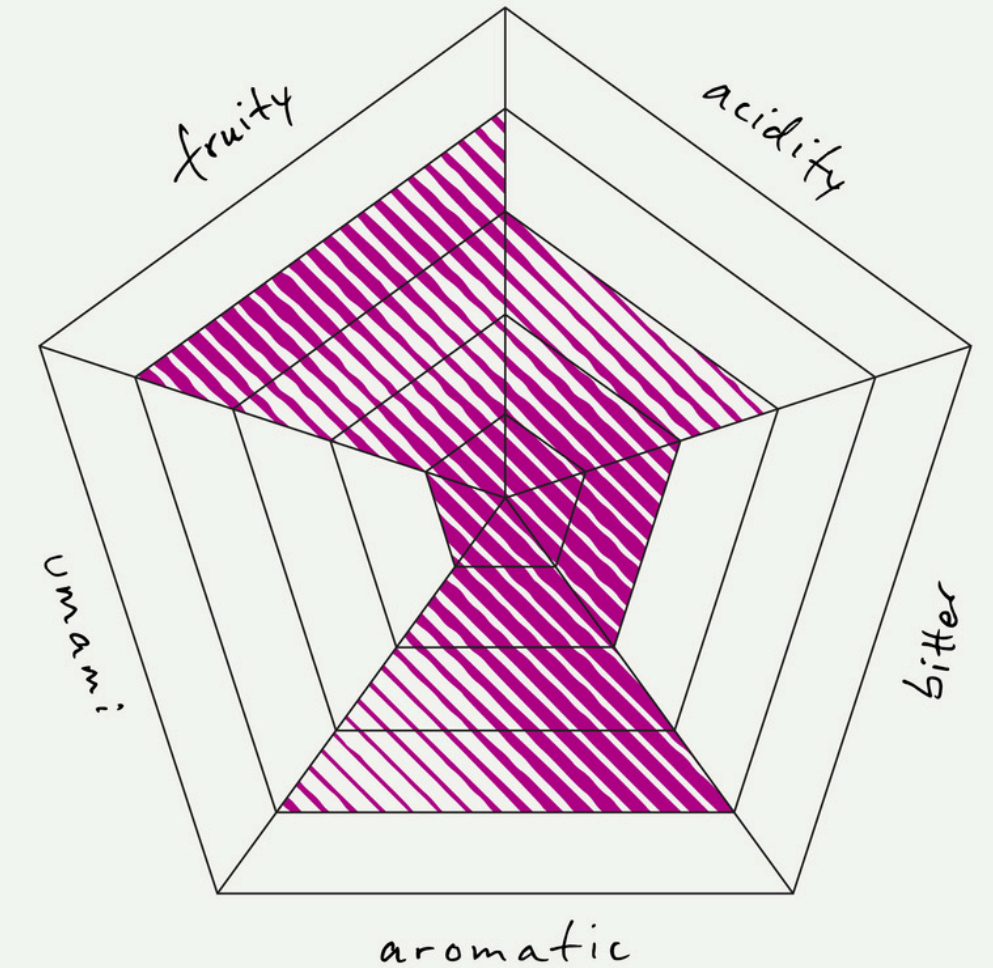
We create a gooseberry 'mead' by adding honey to gooseberry juice and fermenting with a wine yeast. Into this we add carbonic macerated raspberries and lacto fermented rhubarb that we smoke over beechwood. This is blended with a water kefir of pink pepper and goldenrod.

THE PROCESS



ALCOHOL-FREE
SPARKLING ROSÉ

SIGNATURE BLEND
*fermented raspberry,
gooseberry mead & smoked rhubarb*



THE RESULT

Soft red fruits and creamy smokiness, with a delicate aromatic finish. Refreshingly dry, bubbly and approachable with playful flavor complexities and vinous funkiness. Serve chilled.

Pairs well with BBQ chicken, grilled seafood, and summer vegetables.

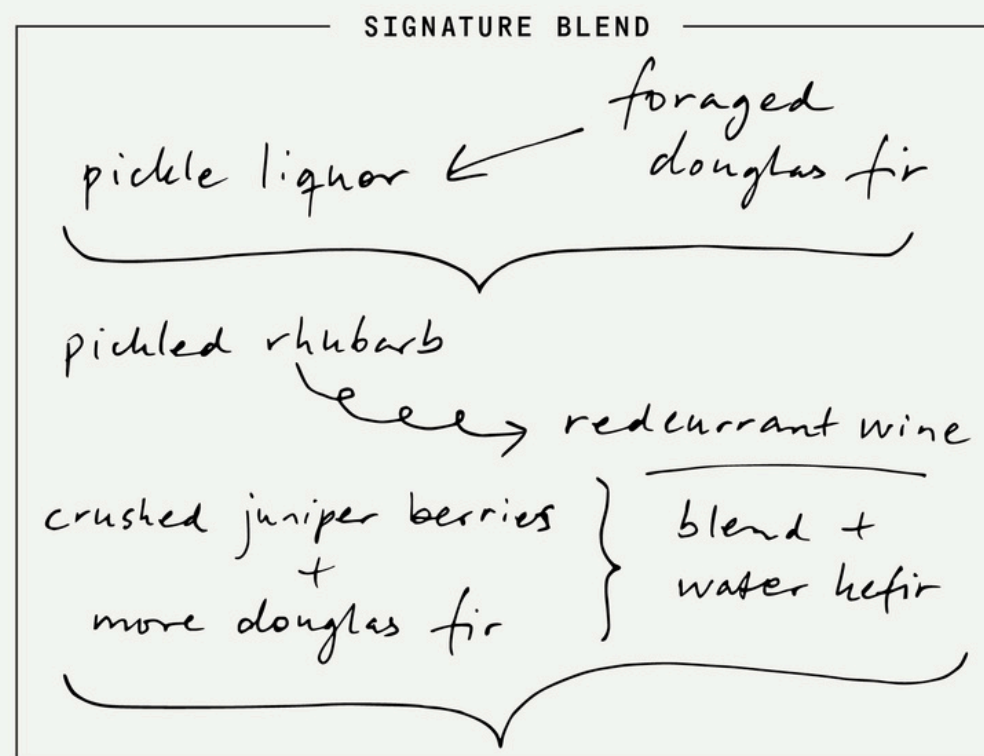


SHERBET DAYDREAM

RECIPE

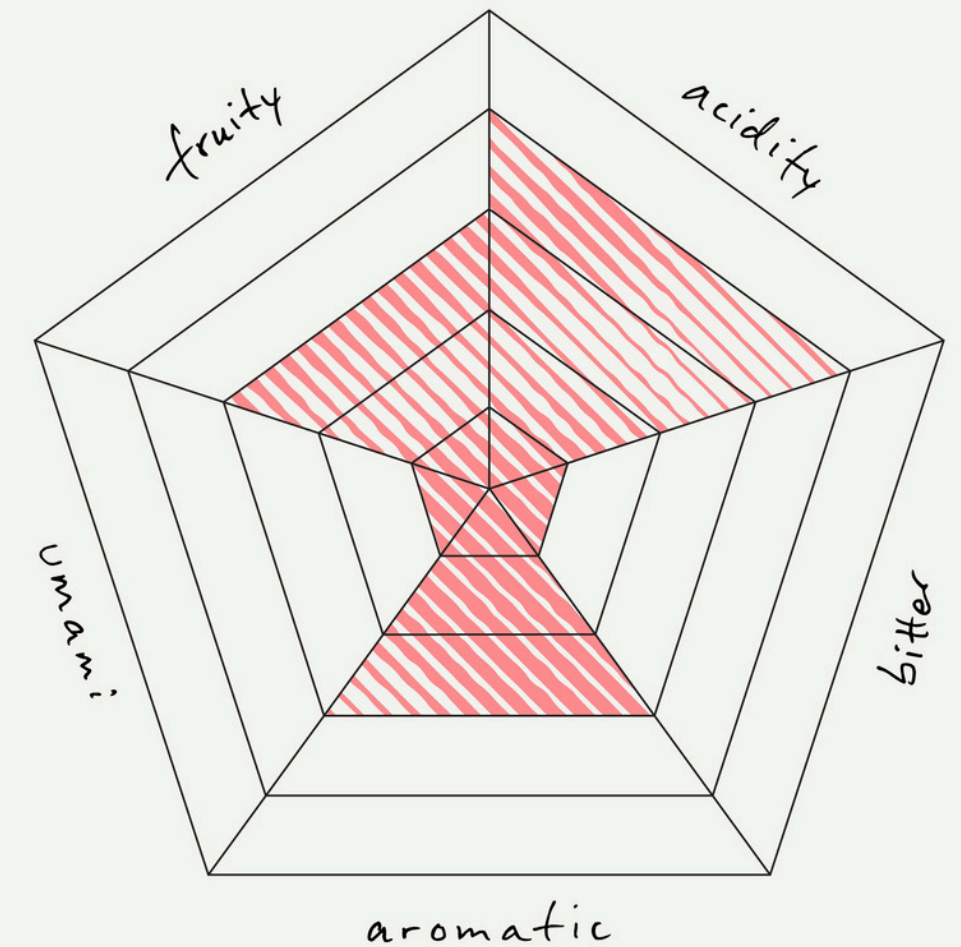
We pickle rhubarb in a pickle liquor infused with foraged douglas fir before macerating this in a redcurrant wine. We blend this with a water kefir of crushed juniper berries and more douglas fir.

THE PROCESS



ALCOHOL-FREE
SPARKLING ROSÉ

SIGNATURE BLEND
*fermented red currant, rhubarb
& foraged douglas fir*



THE RESULT

Sparkling, pink and playful with luscious fruit and bright acidity from the pickled rhubarb. Like a cross between a Christmas tree and the Barbie movie. Serve chilled.

Pairs well with oysters, raw or cured seafood, and grilled fish.



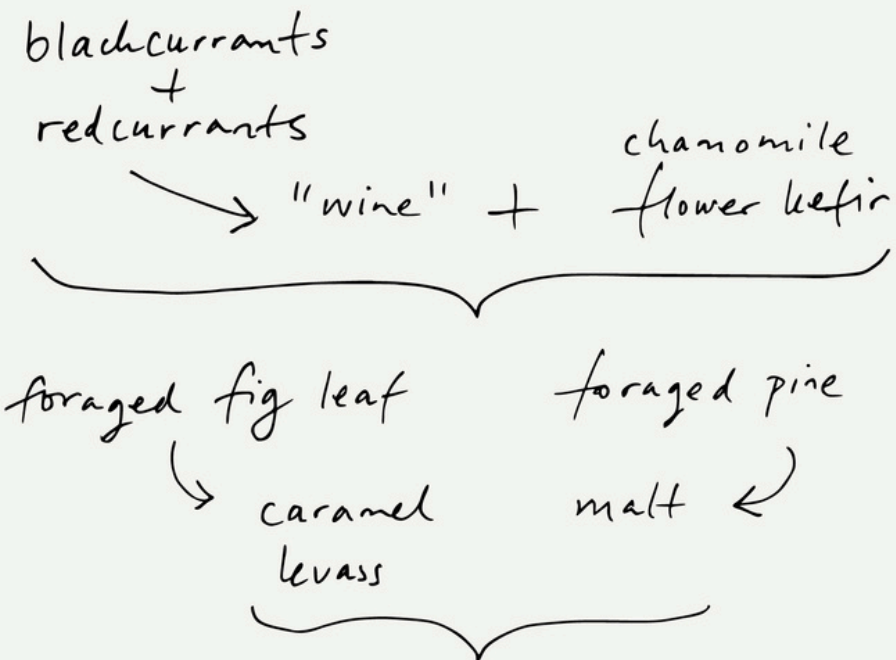
FADE TO BLACK

RECIPE

Black currants and red currants are fermented with a wine yeast before being blended with a kefir of chamomile flowers. We add a final kvass of caramel malt infused with pine and fig leaves.

THE PROCESS

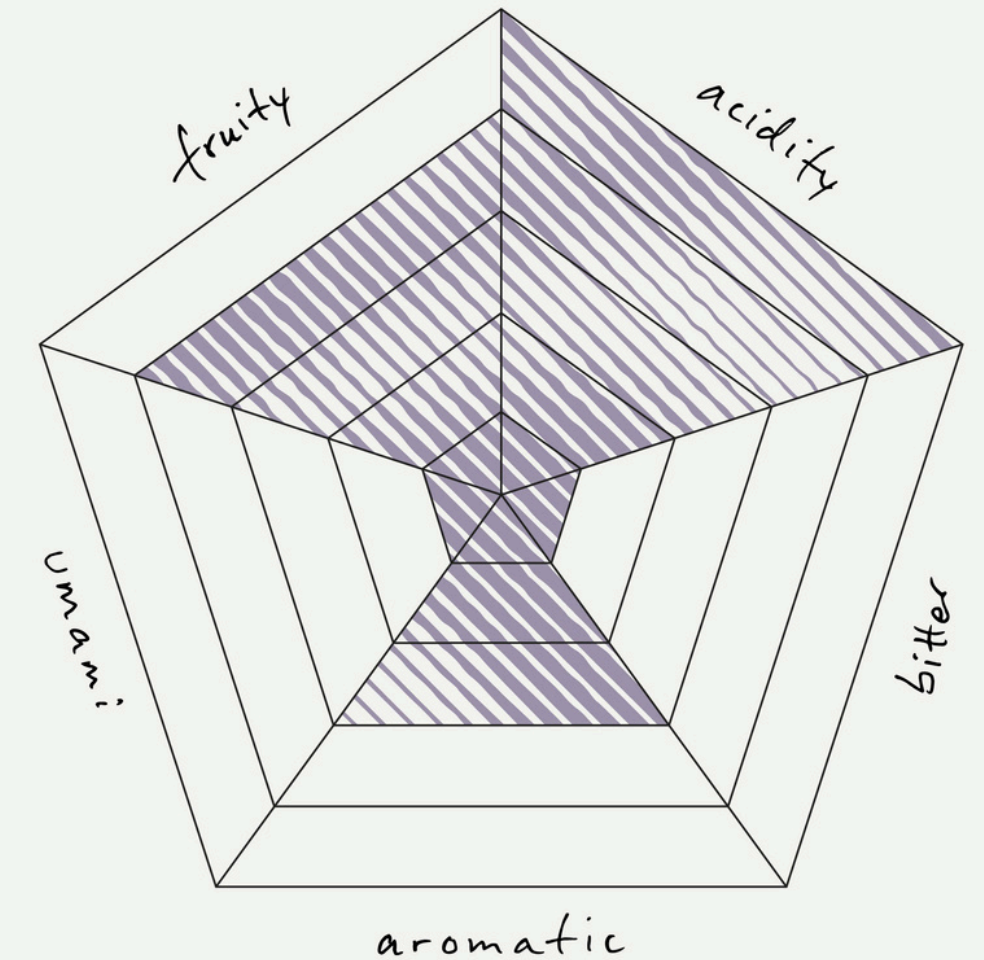
SIGNATURE BLEND



ALCOHOL-FREE
SPARKLING RED

SIGNATURE BLEND

fermented black currant, chamomile flowers & foraged fig leaf



THE RESULT

Sparkling, very fruity and sharply acidic, with rounded spiciness and warmth from the chamomile and malt. The blend is given length from fig leaves, with a faint touch of resin from the pine. Serve chilled.

Pairs well with steak tartare, roast meats, charcuterie and cheeses.

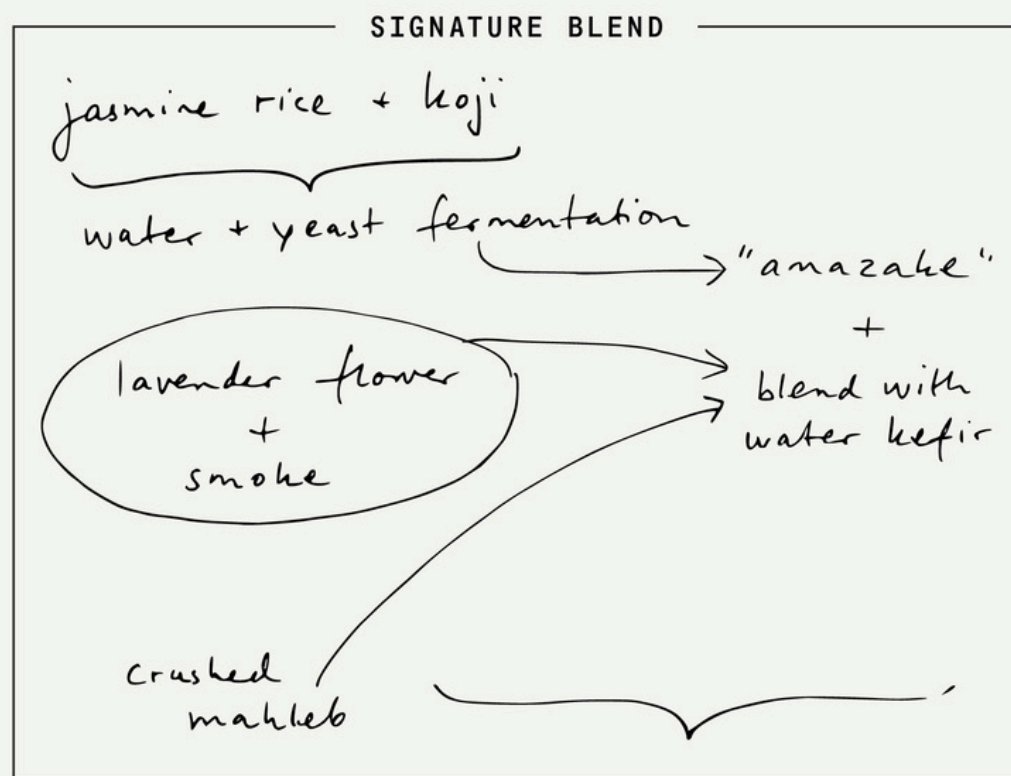


KOJI RICE SERIES 1

RECIPE

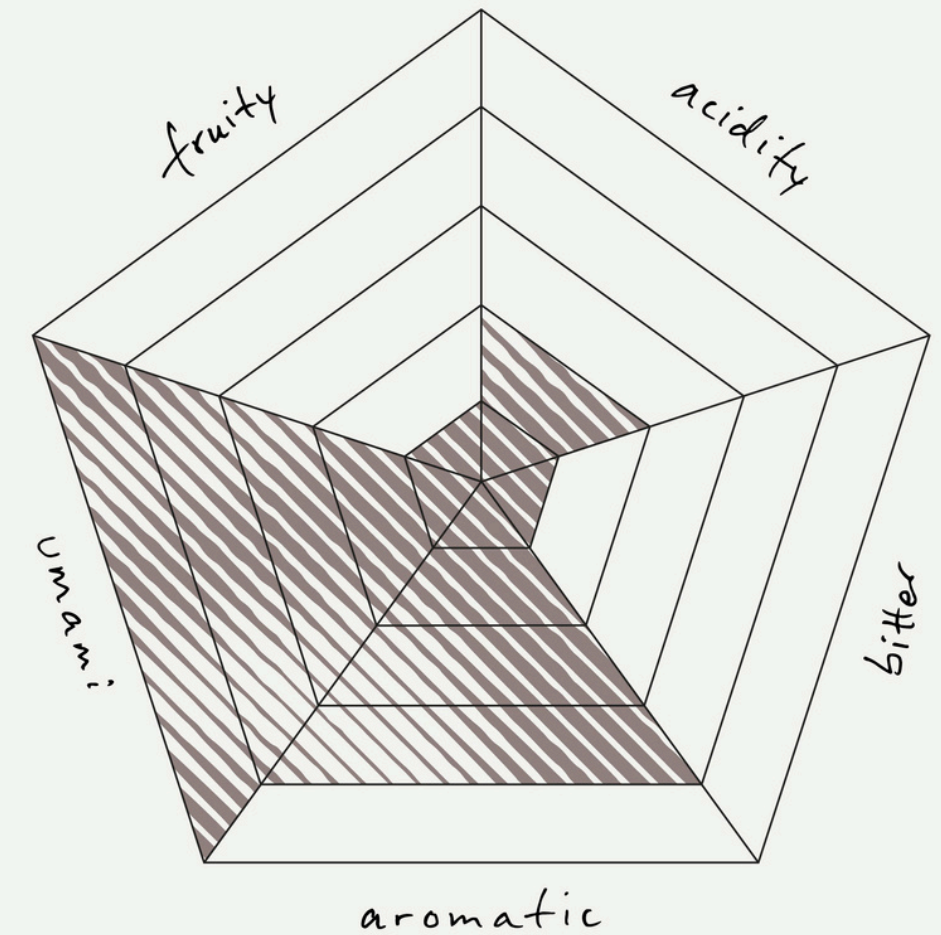
We steam jasmine rice before inoculating with aspergillus oryzae and fermenting in our koji room. We mix with water and ferment with a wine yeast. This is blended with a water kefir of mahleb and lavender we smoke over beechwood.

THE PROCESS



ALCOHOL-FREE
STILL WHITE

SIGNATURE BLEND
fermented koji rice,
smoked lavender & mahleb



THE RESULT

An unfiltered, still expression that captures the earthy and herbaceous notes in the koji rice. With a silky, luxurious mouthfeel, the blend is medium-dry, with soothing warm undertones. Serve chilled.

Pairs well with cheesecakes, rice desserts, thai curry, and sushi.

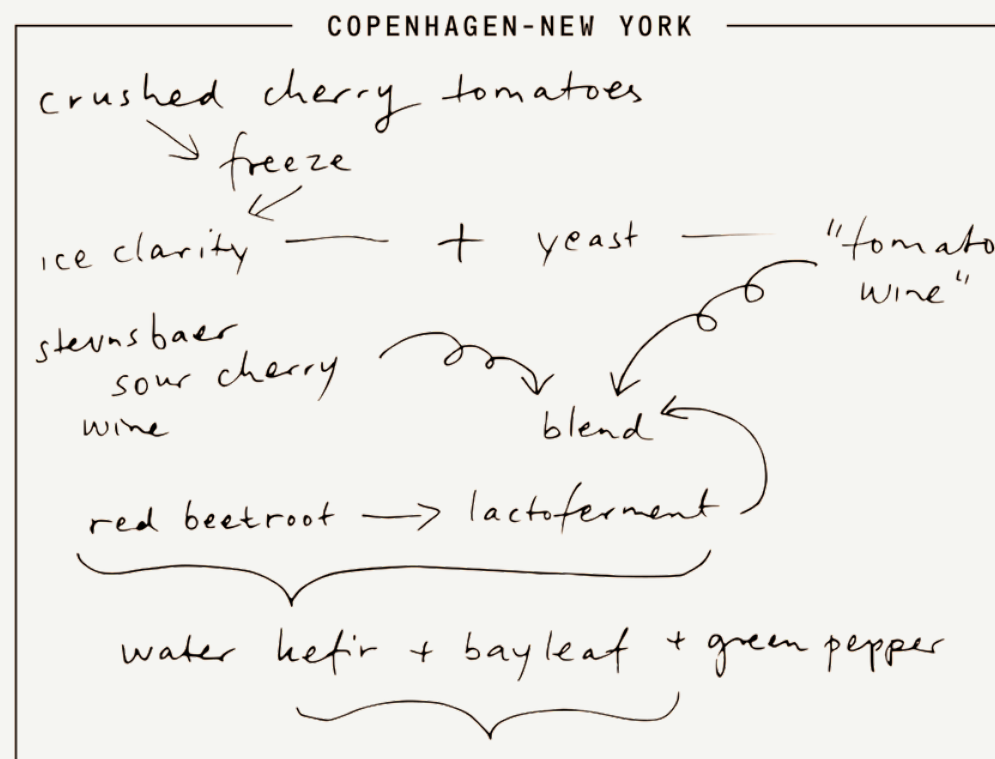


THE FOUR HORSEMEN

RECIPE

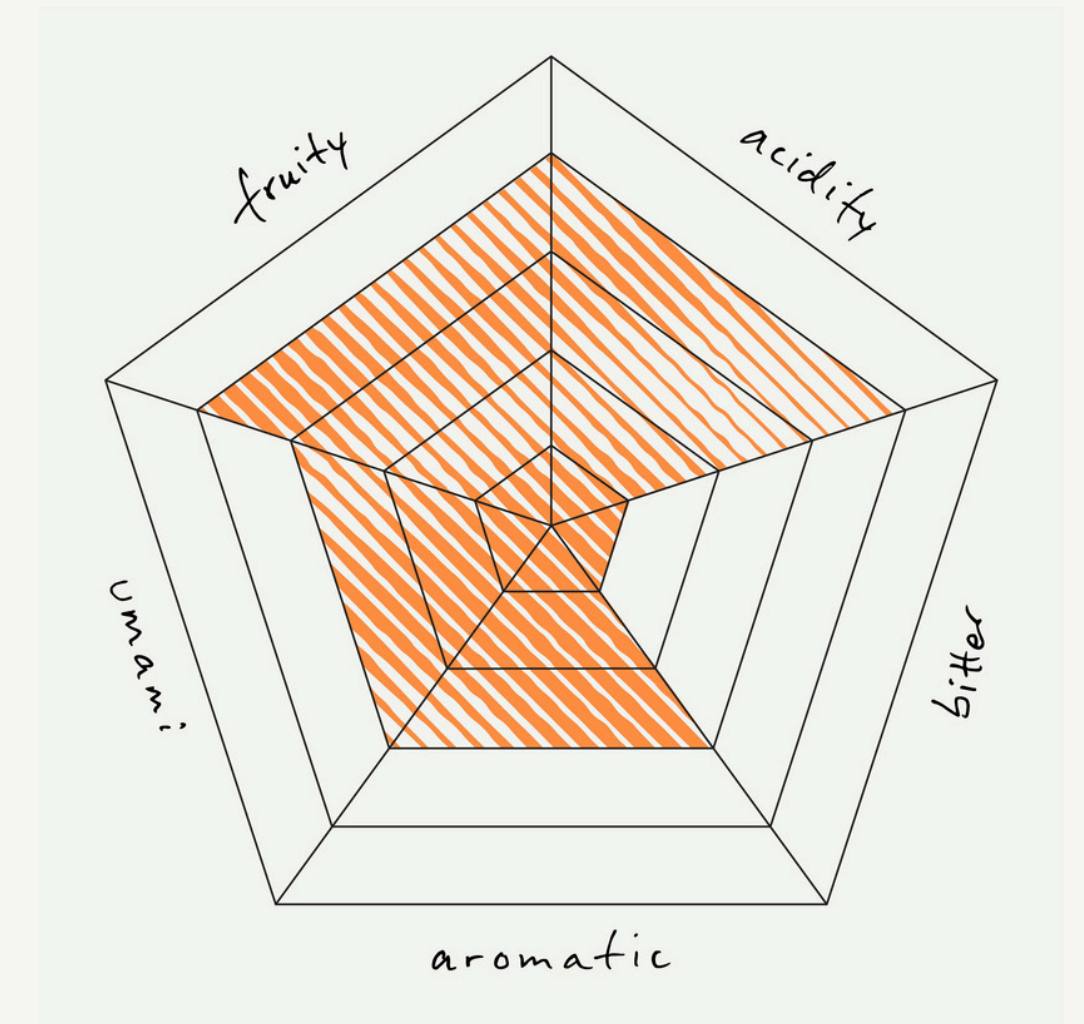
We ice-clarify crushed tomato and ferment with a wine yeast, then blend with fermented Stevnsbaer sour cherries. We macerate lacto-fermented red beets in the liquid before adding a kefir of bay leaf and green pepper.

THE PROCESS



ALCOHOL-FREE
STILL RED

COPENHAGEN-NEW YORK
*fermented sour cherry, lacto beets
& ice clarified tomato*



THE RESULT

A silky, still red with ripe fruit upfront, balanced acidity, and an intricate savory depth. Its light spice and rich mouthfeel make it a versatile food companion. Serve chilled.

Pairs well with red roasted meat, stews, and BBQ.

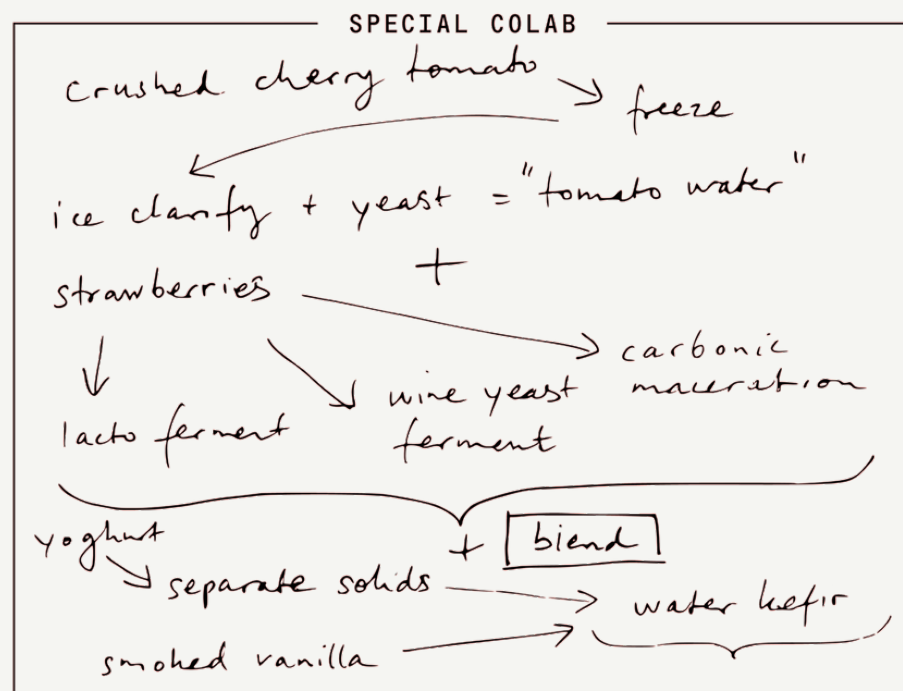


UZUME

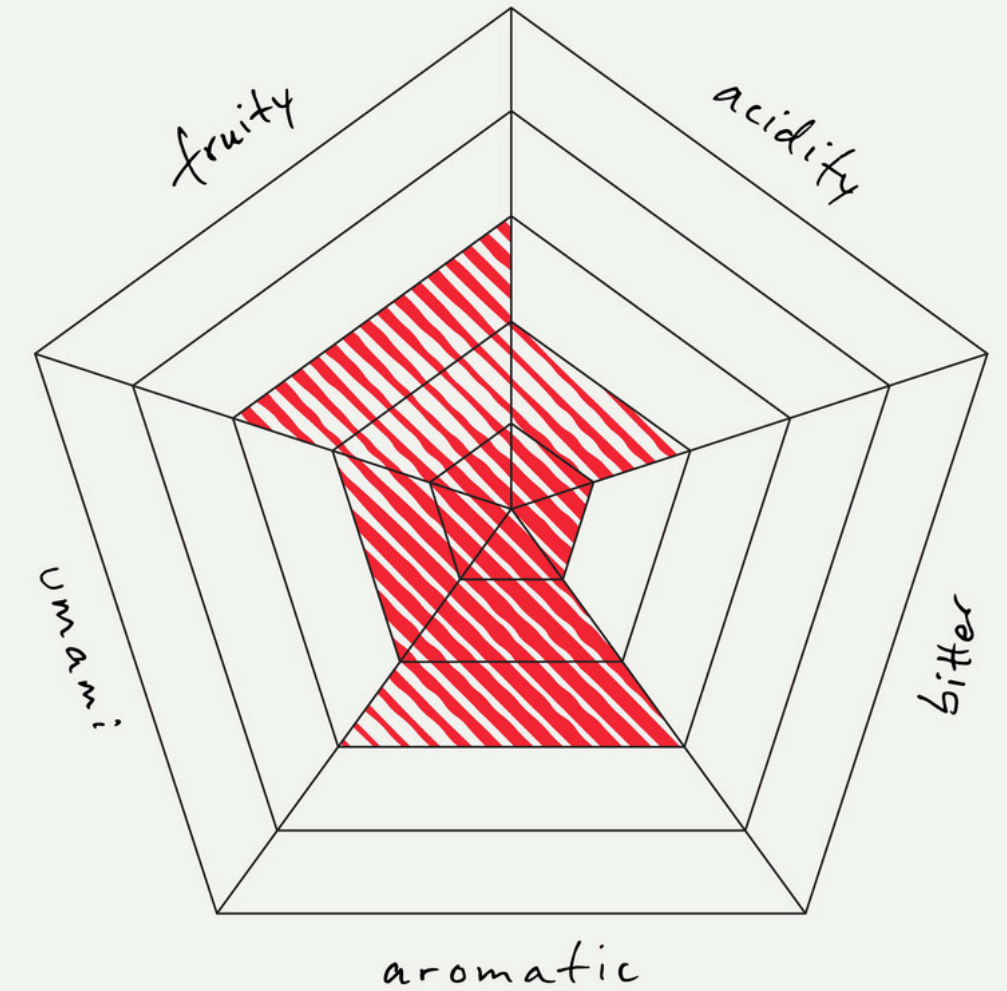
RECIPE

A collaboration with the legendary Anne-Sophie Pic, the world's most decorated female chef. We ferment strawberries 3 ways, through carbonic maceration, wine yeast and lacto, before blending with an ice clarified tomato wine. We add a kefir of yoghurt whey and vanilla we smoke over beechwood.

THE PROCESS



ALCOHOL-FREE
SPARKLING ROSÉ



THE RESULT

An elegant harmony of ripe strawberries, soft creaminess, and umami-rich tomato. Lightly sparkling with a refined acidity, it's the perfect aperitif. Served chilled.

Pairs well with lobster, shellfish, or summer salads.

Get in touch

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