

BEYOND BIOME

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GUSTO GRAPES

Water Kefir

A spontaneously (naturally) fermented, probiotic rich beverage made on a maceration of local, seasonal fruits and herbs. Think of it as a natural alternative to wine or cocktails showcasing the abundance of the Canadian landscape.

This is a story of two Jessica's... BB Jessica is a fermentation expert and is the creative genius behind BB. GG Jessica tried one of the flagship flavours and suggested a collab where flavours were built around the aromas and tastes GG-J likes best in wines.

\$27.95 / bottle - add single bottles to your wine case order or order min case of 6 for delivery across Ontario.

Mediterranean Spritz

You may notice: seabuckthorn (tart lemon/ginger flavour); herbal notes of rosemary and thyme, and floral notes of lavender.

Tarragon Blush

You may notice: tarragon (surprisingly close to black licorice), blueberry, elderberry, cinnamon (cassia bark), and a slight smoky note from the applewood.

~ 5g/sugar per 250ml cup and 2 to 4 % abv - Beyond Biome was not created to be alcoholic. The low amounts of ethanol are simply a natural by-product from the fermentation process.

Probiotics are only beneficial if consumed live, thriving through ph control and pressure. Since CO₂ expands when warm, please refrigerate or at minimum, open cold (and carefully).