

UMI

GASTRONOMIC TOMATO WATER

The essence of tomato

THE EMPTY SEAT AT THE TABLE

**At a great table, the glass without wine
is the weakest part of the meal.**

Juice, soda, sweet mocktails. Sugar first, food second. Nothing made to
sit next to a plate.

UMI

THE PRODUCT

Tomato + salt. Nothing else.

01

Select

San Marzano from southern Italy, blended with cherry tomatoes

02

Cold press

Pressed twice. No cooking, no concentrate

03

Clarify

Filtered and centrifuged into a clear, golden water

04

Bottle

A pinch of salt, then straight into the bottle

2 ingredients · 100% plant · nothing else added

WHERE IT BELONGS

Made for the table, like wine.

At the table

Served chilled in a wine glass.
Used in pairings by Michelin-starred restaurants.

Behind the bar

An umami base for a Tomato Martini, a Clarified Bloody Mary or a Mezcalita.

Two formats

25 cl bottle for service and retail.
3 L bag in box for horeca. Two years shelf life.

Serve chilled · pour like wine

FIVE MONTHS IN

From first bottle to award winner.

May 2026

Launched in Belgium

Winner

Horeca Expo Innovation Awards
2026, Beverages

BE + NL

Rungis, Terroirist, Claessens, Uhoda
stores. Paris next, in January.

**Taste it now. Tell us which dish you would
pour it with.**

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