

Certified



Corporation

L·A BREWERY

NON-ALCOHOLIC



WELCOME TO L.A

SUSTAINABLY BREWED NON-ALCOHOLIC DRINKS

Using natural fermentation with innovative, seasonal blends of wild plants & botanicals to bring complexity & excitement to our drinks.

A COLLECTION FOR ALL OCCASIONS

Standing up to the moments when you might otherwise be drinking alcohol: Sparkling celebrations. Refreshing everyday drinking. Refined longer tipples. Shorter, deeper aperitifs. Straight up or mixed.

GOOD FOR YOU & THE PLANET

Low in sugar, packed with live, gut friendly cultures. Sustainably brewed in the Suffolk countryside.

[B Corp](#) Certified.

Louise Avery
LOUISE AVERY



L.A BREWING PROCESS



water



tea



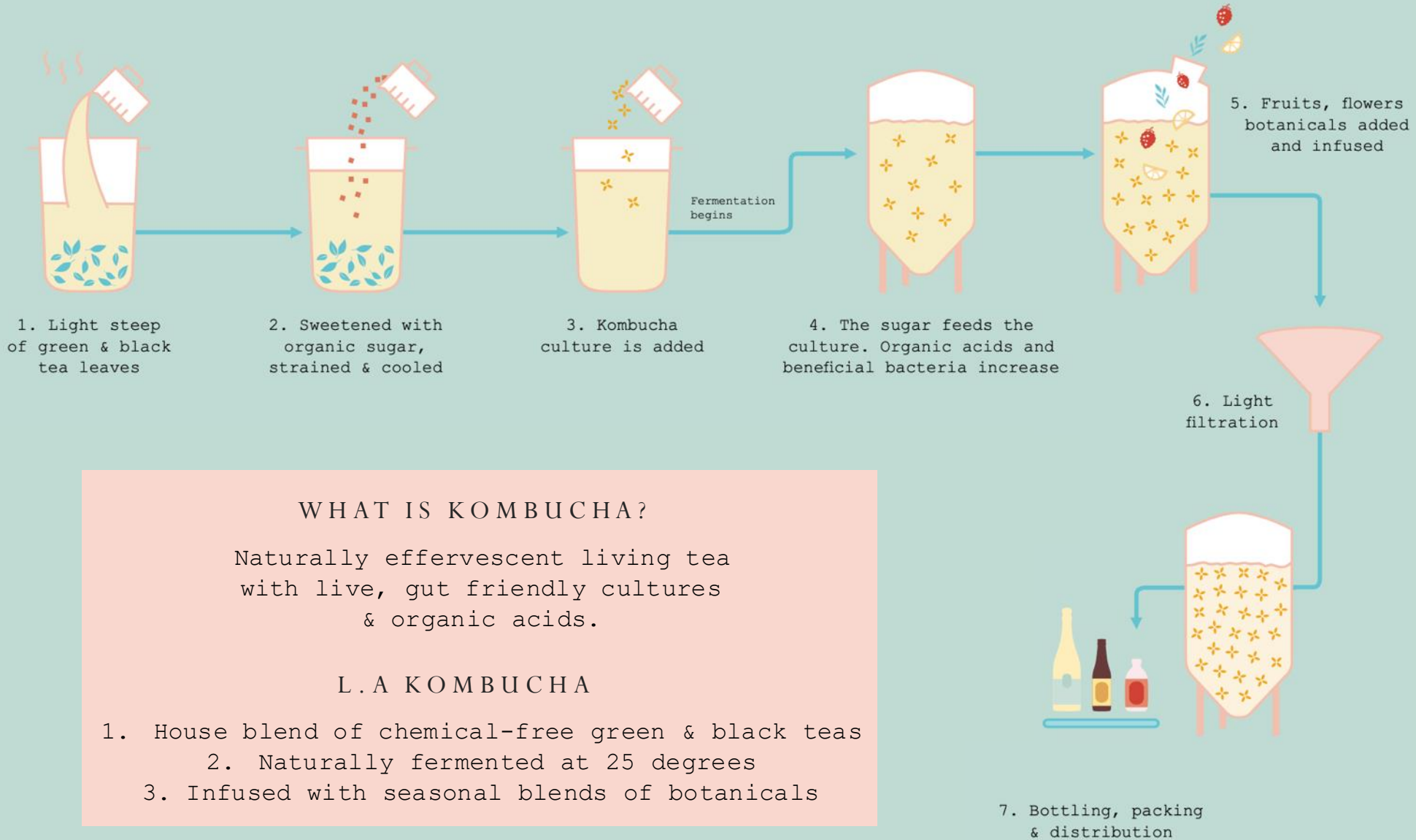
sugar



culture



fruit & flowers



WHAT IS KOMBUCHA?

Naturally effervescent living tea with live, gut friendly cultures & organic acids.

L.A KOMBUCHA

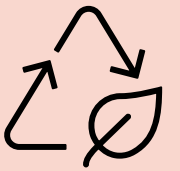
1. House blend of chemical-free green & black teas
2. Naturally fermented at 25 degrees
3. Infused with seasonal blends of botanicals

NPM* score 0:
HFSS Friendly
*Nutrient Profiling
Model
(Dept of Health)

100% natural ingredients. No additives.



Sustainably brewed in Suffolk



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L.A INGREDIENTS & SUPPLIERS

We search for growers and producers who have the same quality and ethical values as us.

MADDOCKS FARM

Organic Claire Austin rose petals. We infuse the petals with our kombucha for floral notes and wine flavours.

TEA FIELDS

Fine artisan whole leaf teas. High-altitude chemical-free, direct from small plantations in India and China. We use a blend of green and black teas to create a fresh, crisp yet rounded finish.

OMEGA

Local to us in Suffolk, Omega produce provenance driven, natural flavours & ingredients.



NON-ALCOHOLIC SPARKLING

NPM* score 0: HFSS Friendly
*Nutrient Profiling Model
(Dept of Health calculation)



SPARKLING ENGLISH BLUSH

Inspired by summer rosé wines, our Sparkling English Blush combines summer's seasonal flowers with a gentle hint of rhubarb.

The kombucha's crisp complexity is infused with elderflower, hops and a hint of rhubarb for a delicately dry and floral fizz.

Notes of red fruits with a bright crisp acidity and a long finish.



Naturally low in sugar



High in friendly bacteria



Perfect alternative to alcohol



Suitable for vegans



Gluten free

SPARKLING ENGLISH ROSE

Inspired by summer's fresh flowers, this sparkling rose kombucha is an ode to the English countryside.

Using a blend of Assam and White Monkey tea, our kombucha's crisp complexity is combined with Devon's finest organic white rose petals & wild elderflower.

A beautifully balanced and delicately dry drink with floral depths.



NON-ALCOHOLIC CRAFT DRINKS

NPM* score 0: HFSS Friendly
*Nutrient Profiling Model
(Dept of Health calculation)



CITRUS HOPS

Notes of lime, tropical fruits and flowers with our crisp kombucha for a refreshing hoppy finish.



STRAWBERRY & RHUBARB

Delicious strawberries and tart rhubarb combine with our kombucha for a refreshingly fruity finish.



GINGER

Vibrant ginger and zesty lemon are added to our kombucha for extra zing and a citrus kick.

STOCKISTS INCLUDE



DISHOOM

HAWKSMOOR

PLANET
ORGANIC



COPPA
CLUB



OUR FANS INCLUDE...



"I stopped drinking four years ago and have been on the lookout ever since for something and I think I've found it. Straight forwardly delicious"

- India Knight



Sabrina Ghayour
Bestselling author
113k followers



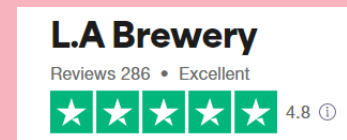
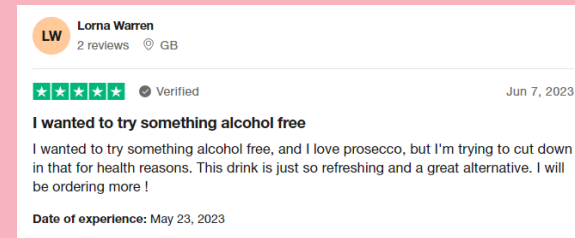
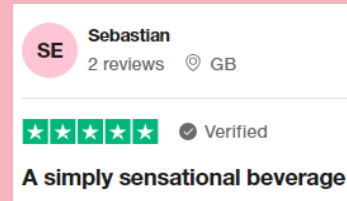
"Well worth the price for a high-end champagne alternative"

"Ideal for sipping on lazy summer afternoons or cracking open for a special occasion."



"Really fantastic."

- Olia Hercules (Chef, Author)



FAQs

WHAT ARE THE HEALTH BENEFITS OF KOMBUCHA?

Digestion & Gut Health / Strengthened Immune system:

The high levels of friendly bacteria and yeast, enzymes and organic acids resulting from the fermentation process can assist in balancing and healing gut flora because they are similar to the microorganisms found naturally occurring in the digestive track. As well as easing the digestion process, fermented foods are often recommended as a complimentary medicine in healing stomach ulcers and leaky gut syndrome where an imbalance in gut flora can be a contributing factor.

IS L.A BREWERY CERTIFIED ORGANIC?

All our ingredients are 100% natural and ethically sourced, from our high-altitude, chemical free teas to our organic white rose petals and cane sugar. Not all our suppliers are officially certified as Organic, but we ensure they follow the same production methods.

IS IT VEGAN FRIENDLY?

Yes, all of our drinks are suitable for vegans.

DOES IT CONTAIN ANY PRESERVATIVES?

We do not use any additives or preservatives in our drinks.

WHERE & HOW CAN I STORE IT?

All L.A Brewery can be stored at ambient temperatures, but best served chilled.

CAN YOU HELP WITH FOOD PAIRING / DRINK MIXING?

Yes, our team can provide non-alcoholic or alcoholic cocktail recipes, serving suggestions & food pairing recommendations.

THANK YOU!



enquiries@labrewery.co.uk

labrewery.co.uk

@labrewery



HOW TO BUY L.A BREWERY:

WHOLESALE:



DIRECT:

1. VIA L.A WEBSITE

<https://labrewery.co.uk/>

20% Trade Discount

MOV £100, immediate payment terms

Contact us on sales@labrewery.co.uk for your unique discount code

2. CUSTOMER ACCOUNT

Pricing on request. MOV £500, 30day payment terms.

Contact us on sales@labrewery.co.uk for pricing and to set up an account.