

Nigori Umeshu



She is lively and tangy, sweet, but remarkably balanced by the natural acidity of the fruit that is found thanks to the low filtration. It is marked by almond, especially the nose, and plum.

A rich Umeshu thanks to a kight filtration

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50cl . alc. 12.5% vol.

Product Type: Liqueur

Category: Plum

Alcohol: Alc. 12.5% Vol.

Format: 50cl bottle

Producer: Asahara Shuzo

Region: Pref. of Saitama

Tasting temp.: Cold

Ingredients: Plums

About the brewery : Asahara Shuzo is a family brewery located in Saitama Prefecture, in the heart of the hills that precede the Chichibu Mountains, northwest of Tokyo. It was founded in 1882 by Zenjiro Asahara when he was only 29 years old and today it is Kenichi Asahara, the representative of the 5th generation, who runs the factory. The locality of Saitama is a relatively new terroir in sake production that does not enjoy the same reputation as some more classic regions. A recent story that prompted Asahara Shuzo to innovate a lot to attract attention. Today it offers products with a strong character, worn by two very young Toji of only thirty years. Dynamic brewers trained directly by Kenichi Asahara, a master in the art of yeast handling.

Detailed tasting notes : The town of Ogose Bailin, where the Asahara Shuzo distillery is located in the Kanto region, is among the most famous for the cultivation of this small plum called ume, so typically Japanese. From this fruit, Asahara produces an incredible non-filtered umeshu, rich and unctuous, marked by almond, quetsche. A pure and remarkably balanced product, between sweetness and acidity. A dense and sweet mouth, but that leaves the palate fresh and available after tasting.

Tasting tips : As an aperitif, fresh on ice, or at dessert. Associations are possible during the meal, such as with a poelled foie gras or a duck breast. It is also an original idea of digestive to finish on a fresh and fruity moment. Nigori umeshu is also an excellent base of cocktails to pair with champagne or whiskies.