

Ryokucha Umeshu



Ryokucha Umeshu is made from a particular kind of prune that we can only find in the Kishu region, Wakayama. Recognized as one of the best varieties in Japan it gives a very balanced taste that ranges between sweetness, acidity and bitterness.

Lots of originality with this green tea Umeshu

???? ??BC??????
70cl - alc. 12.4% vol.

Product Type: Liqueur
Category: Plum and green tea
Alcohol: Alc. 12.4% Vol.
Format: 72cl bottle
Producer: Nakano BC
Region: Pref. of Wakayama
Tasting temp.: Cold
Ingredients: Plum and green tea

Detailed tasting notes : This liqueur offers a perfectly balanced flavor, where sweetness blends harmoniously with lively acidity and slight bitterness. On the palate, it has a subtle astringency that adds complexity and a refreshing sensation. Each sip reveals a refined taste experience.

Recommended pairings : Seafood, such as oysters or shrimp, goes perfectly with its freshness and subtle astringency. Poultry dishes, such as roast chicken with herbs, can also sublimate its complex flavors. For a sweet touch, opt for citrus desserts such as lemon tart or orange mousse, which echo its balance of sweetness and acidity.

About the brewery : Nakano BC is located south of Osaka, in the heart of Wakayama Prefecture. It starts with the brewing of soybeans, but its field of activity is now much wider, ranging from the brewing of sake to the production of various alcoholic beverages such as Umeshu and shochu. It also produces plum fruit juices, a specialty of the prefecture. It is known to welcome many visitors throughout the year who come to admire their beautiful garden. Their sake is carefully handcrafted by highly skilled toji and kurabito, who take advantage of spring water from the Fujishiro Mountain Range.