

Akai Umeshu



Akaï Umeshu is made from a special kind of plums that are only found in the Kishu region, Wakayama Prefecture. Recognized as one of the best kinds of Japanese plum for liqueur. It gives it a very balanced flavor of sweetness, acidity and slight bitterness.

Soft, vegetal notes for this shiso umeshu

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

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

Detailed tasting notes : This liqueur stands out for its aromatic notes of basil, pepper and lemon balm, offering a unique and original taste experience. A hint of astringency completes the profile, adding an extra dimension of complexity. On the palate, it reveals a remarkable balance, where each flavor finds its place to create perfect harmony.

Recommended pairings : White meat dishes, such as herb-grilled chicken or veal fillet, will highlight its peppery, herbaceous aromas. Salads with fresh, crisp ingredients and a light vinaigrette will echo its freshness and balance. For a sweet touch, desserts based on green fruit, such as granny smith apple pie or kiwi salad, will perfectly complement its lemon balm notes and subtle astringency.

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.