

Kokutou Umeshu



A variation around classic umeshu, Kokutou Umeshu is made by Asahara Shuzo on a basis of Japanese black sugar. Silky and unctuous, with notes of black sugar, honey, cereals, and a beautiful dominance of plum. To enjoy on ice or to use as a base for cocktails.

A black sugar based umeshu

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72cl - Alc. 14% Vol.

Product Type: Liqueur
Category: Plum
Alcohol: Alc. 14% Vol.
Format: 72cl bottle
Producer: Asahara Shuzo
Region: Pref. of Saitama
Tasting temp.: Cold
Ingredients: Plums

About the brewery : Asahara Shuzo is a family-run brewery located in Saitama Prefecture, in the hills above the Chichibu Mountains, northwest of Tokyo. It was founded in 1882 by Zenjiro Asahara when he was just 29, and is now run by Kenichi Asahara, the 5th generation. The Saitama region is relatively new to sake production, and doesn't enjoy the same reputation as some more traditional areas. This recent history has prompted Asahara Shuzo to innovate to attract attention. Today, the company offers products with a strong character, produced by two very young Toji in their early thirties. These dynamic brewers were trained directly by Kenichi Asahara, a master in the art of yeast handling.

Detailed tasting notes : A variation on the classic umeshu, Kokutou Umeshu is produced by Asahara Shuzo on a base of Okinawan black sugar. Silky-smooth, it reveals the roasted and toasted notes of this black sugar with its rustic accents, as well as honey and cereals, with plum dominating.

Serving suggestions : As an aperitif or with dessert, chilled over ice. As a cocktail base.