

Seifuku Awamori Yuzushu



This liqueur is made exclusively from Okinawan ingredients. It is composed of awamori, yuzu juice and shiquasa, a small citrus fruit typical of the northern archipelago. All these ingredients, delicately selected and processed, create a harmonious blend of acidity and bitterness, all with exceptional mastery.

Refreshing without being bitter

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72cl - alc 10% vol.

Product Type: Liqueur

Category: Yuzu

Alcohol: Alc. 10% Vol.

Format: 72cl bottle

Producer: Seifuku Shuzo

Region: Pref. of Okinawa

Tasting temp.: Cold to room temp.

Ingredients: Yuzu, Awamori, Shiquasa

Detailed tasting notes : The nose is very fresh, with more yuzu juice than peel. A real concentrate of fruit, with pleasant notes reminiscent of awamori. On the palate, the astringency is clearly present, as is the acidity. Not very sweet, very concentrated and beautifully balanced, between acidity, bitterness and sweetness. An energetic finish of yuzu juice and lemon.

Suggested pairings : Enjoy as an aperitif, with dessert or as a digestive. Serve chilled, at room temperature, on the rocks, or diluted with a soft drink.

About the brewery : The brewery, originally called Kanna Sakaya, began brewing sake in 1942 in Ishigaki. In 1975, it introduced printed bottles for awamori, and in 1981, launched the first vacuum-distilled awamori. In 1992, the company became Seifuku Sake Brewery and won several awards, notably for its “old sake”. In 2001, it adopted direct-fire pot distillation, relaunching its product under the name “Direct-Fire Keifuku”. Over the years, many innovative products, such as “Hitotoki no Chura” (unfiltered awamori), yuzu and ginger liqueurs, and various awamori-based vinegars, have been marketed. In 2019 and throughout the Reiwa years, Seifuku continues to distinguish itself, winning several prestigious awards for its creations, including “Seifuku Vintage 43 Degrees”. The company continues to expand with the launch of new products, such as agricultural rum in 2023.