

Seifuku Awamori Umeshu



This liqueur is made exclusively from Nanko plums harvested in Kishu and awamori.

Little sweetness and accentuated acidity

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72cl - alc 12% vol.

Product Type: Liqueur

Alcohol: Alc. 12% Vol.

Format: 72cl bottle

Producer: Seifuku Shuzo

Region: Pref. of Okinawa

Tasting temp.: Cold to room temp.

Ingredients: Ginger, Awamori, lemon

Detailed tasting notes : This umeshu is cloudy because it has not been fully filtered. The nose is clearly reminiscent of awamori and black sugar, followed by candied notes, prunes, cooked wine and, of course, plums! On the palate, the acidity is frank and pronounced. Notes of port, prune and astringency. The smokiness and rusticity of awamori are expressed in a finish that soothes the vitality of the whole. A dense, refreshing liqueur.

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

About the brewery : 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 plum wines, have come to market. 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.