

# Akashi Shiraume Ginjo Umeshu

## Product features:

Product Type: Liqueur  
Category: Plum  
Alcohol: Alc. 14% Vol.  
Format: 50cl bottle  
Producer: The Kaikyo Distillery  
Region: Pref. of Hyogo  
Tasting temp.: Cold  
Ingredients: Plums



## Product short description:

A plum liquor in Japan, prepared on a Ginjo sake base. A maceration of 6 months is required, plus a 2 years aging is made in tank. A very nice liqueur, with notes of dried fruits, and of course, plum. The mouth is creamy, the aromas of plums are marked, but it remains fresh.

## Fresh and sweet

50cl - alc. 14% vol.

## Product description:

**About the brewery :** Akashi Sake Brewery was founded by the Yonezawa family in 1856. It is based in Akashi, a coastal town in south-western Japan, in Hyogo prefecture, one of Japan's most famous sake-producing regions. Famous for its fish market, whose origins date back some 400 years, Akashi's emblem is the sea bream, much appreciated for its delicacy. Each of the Akashi-Tai sakes reflects the Yonezawa family's ongoing commitment to exceptional sakes, produced using local ingredients, as close to nature as possible.