Tentaka Honkaku Umeshu



An umeshu produced 100% on a basis of kasutori shochu, i.e. a shochu produced from sake lees, and local plums called Shirakaga ume. An umeshu with umami! because we are on a rice basis. The addition of sugar is moderate because the plums used are very juicy and bring a lot of fruit.

Produced on a basis of kasutori shochu

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72cl . alc. 12.5% vol.

Product Type: Liqueur
Category: Plum
Alcohol: Alc. 12.5% Vol.
Format: 72cl bottle
Producer: Tentaka Shuzo
Region: Pref. of Tochigi
Tasting temp.: Cold
Ingredients: Plums

The brewery of Asahara is located in the heart of the Ogose Bailin region, one of the main regions for growing prunes, in the south of Japan. They make a series of liqueurs that are non-filtered and very gourmand. This liquor reveals all the original characteristics of the fruit. It is to be served chilled, with ice or crushed ice. Perfect as an aperitif or light digestive, it can also be served as a shot on a foie gras. It is a wonderful base cocktails.