

Kayuki Ume Spirits



A spirit made by distilling umeshu produced from Nanko-ume plums from Wakayama Prefecture. A decompression still is used, a patented process originally designed for shochu, which condenses the aromas and enhances the smoothness while eliminating unwanted flavours.

A distillate of umeshu

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70cl - alc. 45% vol.

Alcohol: Alc. 45% Vol.

Format: 70cl bottle

Producer: Nakano BC

Region: Pref. of Wakayama

Ingredients: Plums

Detailed tasting notes: the name "Kayuki" evokes the image of a plum blossom bud on a snow-covered branch. Despite the cold, it exudes a delicious fragrance that announces the coming spring.

The nose is incredibly fruity and really, directly on the umeshu! In addition to plum, it evokes candy, green tea, vegetal notes on young green plum and herbs. The palate is round and fruity, both mineral and powerful. The plum flavours come next on a pure and clean brandy feel. For umeshu lovers, this is a very original spirit.