Shizuku - Yukyu no Umeshu 4 years old



An umeshu made from 4-year-old sake in which Nanko plums are infused. The sweetness on the palate is well controlled and balanced by persistent acidity. An umeshu to be served warm, at room temperature or chilled.

Umeshu on an aged sake base

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72cl - alc. 13.5% vol.

Product Type: Liqueur
Category: Plum
Alcohol: Alc. 13.5% Vol.
Format: 72cl bottle
Producer: Kinmon Akita Shuzo
Region: Pref. of Akita
Ingredients: Plums

Detailed tasting notes : This umeshu offers perfectly controlled finesse on the palate, creating a pleasant, harmonious sensation. This sweetness is skilfully balanced by persistent acidity, which brings remarkable vivacity and freshness to every sip. The result is a balanced, refined taste experience, ideal for those who appreciate sake that is both smooth and dynamic.

Suggested pairings : Chilled, with or without ice, as an aperitif, dessert or light digestif.

About the brewery : The Akita Kinmon brewery is located in Daisen, in the centre of Akita prefecture. Bordered by the Ou and Dewa mountains, this is an important cereal-growing region thanks to the water provided by the Omono and Yokote rivers. The brewery was founded in 1939 and distributed its sakes very locally until 1989, when Takashi Sasaki took over to develop a completely new approach. At the time, he was blending koshu sakes with freshly produced junmai sakes. It was under the direction of Toji Sugawara that they reached their culmination, with sakes that transcend stereotypes, with umami as their mainstay.