

Beninanko Umeshu



An umeshu is made from "Beni Nanko" plums, a variety representative of Wakayama prefecture, recognisable by its red colour which covers more than a third of its surface. Beni Nanko umeshu is rich and flavoursome, perfectly expressing the aromas, acidity and sweetness of these particular plums.

A luxurious umeshu

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72cl - alc. 20.5% vol.

Product Type: Liqueur

Category: Plum

Alcohol: Alc. 20.5% Vol.

Format: 72cl bottle

Producer: Nakano BC

Region: Pref. of Wakayama

Ingredients: Plums

Detailed tasting notes : An exceptional Umesu, both rich and flavorful, that sublimates the unique aromas of the "Beni Nanko" plum. On tasting, it reveals intense, fruity aromas, revealing a perfect harmony between the lively acidity and natural sweetness of plums. Slightly floral and honeyed base notes add depth and complexity.

Recommended pairings : Enjoy on the rocks, neat or with soda. Ideal as an aperitif or with desserts.

About the distillery : Nakano BC is located south of Osaka, in the heart of Wakayama Prefecture. It began by brewing soybeans, but today its scope of activity is much broader, extending from brewing sake to producing various alcoholic beverages such as Umesu and shochu. It also produces plum fruit juice, a speciality of the prefecture. It is known for welcoming many visitors throughout the year to admire its magnificent garden. Their sake is carefully hand-crafted by highly-skilled toji and kurabito, using spring water from the Fujishiro mountain range. For Beninanko umeshu, the plums are picked in the morning in Minabe-cho, in Wakayama prefecture, and macerated the same day. The plums are carefully selected one by one, and the quantity macerated is 1.5 times greater than that of a classic umeshu.