Akashi-Tai Shiruame Umeshu Sake

Price	£23.49
Code	UMES001

This plum-infused sake uses ginjo grade sake to gently extract the fruit essence. After being marinated for 6 months the fruits are removed from the tank then Shiraume Umeshu is left to age for a further two years. Delicious served over ice, with soda or hot water as an aperitif or digestif.

Tasting Notes:

The mild flavour of brewed sake nurtured to perfection blends harmoniously with the fruity flavour of ume plums. No sharp tang of alcohol mars the finish to the palate.



HOUSE OF TOWNEND

Specification	
Type	Liqueurs
ABV	14%
Size	50cl
Region	Hyogo
Country	Japan