

Akashi-Tai Shiruame Umeshu Sake

Price Code £23.49 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.





 Specification

 Type
 Liqueurs

 ABV
 14%

 Size
 50cl

 Region
 Hyogo

 Country
 Japan