

JAPANESE SAKE

SHIRAUME GINJO UMESHU

吟醸梅酒白梅

Product information

A luxurious plum liqueur made by preserving plums in the finest Ginjo sake.

Ingredients Plums, Ginjo sake, distilled alcohol, sugar

Type of Rice Yamadanishiki sake rice from Hyogo

ABV 14%

Pack Size (6x500ml)

UPC 500ml: 080368 970054

Serving recommendation

Serve chilled in a wine or sake glass.

Tasting notes

Nose - A voluptuous bouquet of confit cherries and plums.

Palate - A sweetness in the mouth, with generous notes of plum and almond. Shiraume Ginjo Umesu gives a fresh, lingering finish.

500 ml Case Weight 5.6 KG

Pallet Specification 23 X 8



PRODUCER SUMMARY

Akashi-Tai is the best expression of everything we believe in: a true artisan sake, handmade in small batches by our Toji (Sake Master) Kimio Yonezawa and his close team of trusted craftsmen.

It is the embodiment of Akashi Sake Brewery's spirit, and a prime example of characterful sake from Hyogo - the birthplace of sake.

“MY MISSION IS TO MAKE ARTISAN SAKES WITH CHARACTER. JOYFULLY EXUBERANT, GENEROUS AND OPEN-HEARTED SAKES.”

Kimio Yonezawa

JAPAN



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