



# AKASHI-TAI

## SHIRAUME GINJO UMESHU

### PLUM INFUSED JAPANESE SAKE - 500ML

明石鯛 白梅 吟醸梅酒

#### Product information

Umeshu is infused with Shiraume, or white flower plums. This sweet plum infused alcoholic drink is often made in Japanese households. Typically multiple distilled plain spirit is used to marinate the fruit, but Akashi-Tai Shiraume Umeshu uses ginjo grade sake instead to gently extract the fruit essence. After being marinated for 6 months the fruits are removed from the tank then Shiraume Ginjo Umeshu is left to age further for 2 years.

• <b>Ingredients</b>	Plum, Ginjo Sake, Distilled Alcohol, Sugar
• <b>Type Of Rice</b>	Yamadanishiki sake rice
• <b>Milling Rate</b>	58%
• <b>ABV</b>	14%
• <b>Volume</b>	500 ML
• <b>Pack Size</b>	6
• <b>Case Weight</b>	5.6 KG
• <b>Pallet Specification</b>	23 X 8
• <b>UPC</b>	080368 970054
• <b>SCC</b>	100 80368 97005 1

**Serving recommendation** - Best enjoyed chilled, with ice, soda water or with warm water. Also perfect or as a cocktail base.

#### Tasting note

**Nose** - Dry fruit, date cherry and plum.

**Palate** - Sweet with rich prune, almond flavours with refreshing dry finish.

**Food pairing** - Cooked fruit such as apricot compote or on its own as a dessert wine. Mince pies, Christmas pudding or cake, Bakewell tart with vanilla ice cream.

#### Producer summary

Akashi Sake Brewery Co. Ltd is a small boutique artisanal sake producer based in Akashi-city, a fishing town in Western Japan in Hyogo prefecture. All the sake is hand crafted using the traditional method with highest quality, locally produced ingredients.

#### JAPAN



Hyogo Prefecture is home to top quality Yamada-Nishiki rice. The region is blessed with fertile land ideal for rice-growing, the purest water in abundance, and an ideal climate for brewing premium grade sake. These factors mean that Hyogo is renowned throughout Japan and the wider sake world, and thought to be the birth-place of sake.

[www.akashi-tai.com/eng](http://www.akashi-tai.com/eng)

#### AKASHI-TAI

##### SHIRAUME GINJO UMESHU

##### PLUM FLAVORED SAKE

A perfectly balanced plum infused sake. Made by preserving plums in the finest Ginjo sake. Ideal as an apéritif or digestif. Serve chilled, with ice or with soda water.

DRY ●●●●● SWEET

Serve chilled.

Avoid sunlight & store in a dry, cool place. Once opened consume within two weeks.

AKASHI SAKE BREWERY

PRODUCED & BOTTLED BY:  
AKASHI SAKE BREWERY LTD,  
1-3 OKURAHACHIMAN-CHO, AKASHI CITY,  
HYOGO 673-0871, JAPAN  
[www.akashi-tai.com/us](http://www.akashi-tai.com/us)

PRODUCT OF JAPAN

IMPORTED BY:  
NICHE W. & S., CEDAR KNOLLS, NJ.  
[www.ourniche.com](http://www.ourniche.com)

DATE CODE AREA

**GOVERNMENT WARNING:** (1) ACCORDING TO THE SURGEON GENERAL, WOMEN SHOULD NOT DRINK ALCOHOLIC BEVERAGES DURING PREGNANCY BECAUSE OF THE RISK OF BIRTH DEFECTS. (2) CONSUMPTION OF ALCOHOLIC BEVERAGES IMPAIRS YOUR ABILITY TO DRIVE A CAR OR OPERATE MACHINERY, AND MAY CAUSE HEALTH PROBLEMS.

500ML 14% ALC./VOL.