




Specification

Kizakura Co., Ltd.

Product		Kizakura Torori Umeshu					Content	500	ml			
Spec (standard value)	Alcohol Content	10%		SMV		—	Shelf life	1 year				
	Acid	—		Amino Acid		—	Grade	Liqueur				
Ingredients		Sake, Plum, Syrup, Brewer's alcohol					Polishing Ratio	—				
Nutrient content (for 100ml)		Energy	115kcal		Carbohydrates		—	Amino Acid	—			
Taste	Sweet	Med-Sweet	Medium	Med-Dry	Dry							
	Full	Med-Full	Medium	Med-Light	Light							
Serving Temperature	Cold (5-15℃)	Room (15-30℃)	Warm (30-40℃)		Hot (40-50℃)							
	◎				○							
Jan code	4901410088731											
ITF code	14901410088738											
The number of bottles	6 bottles per carton											
Size	Width (mm)		Length (mm)		Height (mm)		In total (mm)		Weight (kg)			
Bottle	66		66		288		420		0.90			
Case	221		147		295		663		6.00			
Product Information	Unique plum wine made with Sake and ripe plums!											
	Plum wine is called Ume(=Plum) Shu(=Sake) in Japan. Umeshu is usually made from distilled liquor. However, our Umeshu is made with Japanese sake as Kizakura is a sake brewery. It is unique!											
	Usually green plums are used for Umeshu, but we use ripe plums to aim for a complex and richer flavor. Our plums are mainly from Aodani in Kyoto, where is famous for high-grade plums.											
			To give a specila touch, adding plum puree which has been soaked with sake, it also gives thick and rich texture.									
How to drink	During summer season, chilled Umeshu can be enjoyed straight or you can drink it on the rocks, and mix it with soda water to make you feel more refreshing. During winter, you can drink it hot, or add it to hot water to warm your body and enjoy a tasty Ume flavor.											
Remarks column	"Torori" in Japanese means "Thick and Rich in texture." 【Tip】 Torori Umeshu with Milk -> Torori Umeshu 1 : Milk 1						J A N code  4 901410 088731					