

Mutual Trading Inc.
Japanese Umeshu Spec Sheet

Vineyard:	CHOYA Umeshu Co.Ltd
Founded:	1914
Vineyard Notes:	Umeshu has undergone significant changes over the years, particularly in terms of base spirit in which the ume are soaked to produce the final beverage. Originally, the fruit was soaked in koshu (a type of aged sake). This was later replaced with honkaku shochu, then again with multiple-distilled shochu. These drastic shifts were driven by the desire to make the most of ume's natural properties. The Umeshu experts at CHOYA, we are committed to meeting the ever-changing needs of our increasingly diverse customer base to create ever better products. We will continue to work with a large number of ume growers in Japan, making full use of the quality fruit they cultivate with care and expertise, in order to realise innovation and excellence in our Umeshu.

Product Name	Choya Craft Fruit
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Item Number	10561
Case Contents	6 bottles
Size	720ml
Base	Cane Spirit
Main Ingredient	Japanese Nanko Ume, Ume Puree, Sugar
Aged	1 year
Alcohol by Volume	15.0%
Introduced In	2019
Distillery Location	Mie, Japan



LIGHT	FLAVORFUL	CHARACTERED	RICH
√	○	√	○

STRAIGHT	ROCK	WITH WATER	WITH HOT WATER	FOR COCKTAIL
√	√	○	○	○

APERITIF	APPETIZER	MAIN DISH	DIGESTIF
√	○	○	○

Tasting Notes
The rich Nanko-ume liqueur is blended with the ripe Nanko-ume puree. The extra fruitiness with a luscious sweetness complement the long lingering aging notes of this authentic Japanese liqueur.