

## Hakuryu Ume-shu

# Junmai sake with natural plum flavor (Niigata, Japan)

### **Basic Information**

**Brand:** Hakuryu [haku-ryu]

Type: Ume-shu (Plum-flavored sake), Junmai

**Alcohol:** 12.5% by volume

**Bottle size:** 500ml **Case pack:** 12 bottles

**UPC code:** 844650005035

#### **Producer**

Name: Hakuryu [haku-ryu] Shuzo Founded by: Shirai Family in 1839

**Location:** 3-7 Okayama-cho, Agano-shi, Niigata 959-2025, JAPAN

Web site: www.niigatasake.com

Toji (Master Brewer): Shinji Shirai

Shinji-san, the 6<sup>th</sup> generation of the owner family,

has been making sake for three decades.

#### Ingredients & technical data

Sake: Junmai sake made with rice polished to 70% "Koshino Ume" premium plum grown in Niigata.

Sugar: Fructose

Water: Underground water from Agano-fukuryuusui

No sulfites, no preservatives.

SMV: -62 Acidity: 13.1 Amino acids: 2.0

#### Other information

**Serving temp.**: Chilled.

**Tasting note:** Mellow sweet flavor, well balance with mild acidity. Clean finish.

**Food paring:** For aperitif or dessert.

This premium ume-shu (ume means Japanese apricot/plum.) is made by soaking specially grown "Koshino Ume" plum/apricot in junmai sake for four months.



