

KAGATSURU

KAGATSURU ISHIKAWA UMESHU

ISHIKAWA • CHUBU • JAPAN • ASIA

TASING NOTES

This umeshu is made by combining sake from the Kagatsuru brewery with local plums. The sake itself is made using the famous Gohyaku Mangoku rice that has been milled down to a 60% polish ratio. ||Recommended temperature: Enjoyable chilled, on the rocks or as a cocktail base||Alcohol: 11%

SCAN >>

More About
This Wine



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VINTAGE IMPORTS

Importer & Distributor of Wines & Spirits

