

## Waka no Megumi – Nanki no Nigori Ume



**Producer:** Sekai Itto by Minakata Shuzo

**Location:** Wakayama Prefecture

**Rice:** N/A

**Rice Polished to:** N/A

**Alcohol:** 12.0% **Net Content:** 720ml

### History of Brewery

- Established in 1884 in Wakayama, family owned and operated for almost a century and a half
- The current company name Sekkai Itto (uniting the world through sake) was christened by Ohkuma Shigenobu, one of the founding fathers of modern-day Japan and the founder of Waseda University, one of Japan's leading universities

### Points of Differentiation:

- Carefully crafted Japanese Nigori Sake as the base
- Wakayama is home to the "Nanko Plums, the premium plum of Japan. The plums are soaked in the base sake and later pureed and added back into the sake to create this rich mouthfilling Nigori Ume.

### Tasting Comment

Aroma – fresh tree ripened Nanko Plums

Taste – rich unctuous nigori sake is perfectly balanced with the crisp acidity of plums

Finish – long and rich finish with refreshing acidity

Enjoy chilled, on the rocks, or as a spritzer.

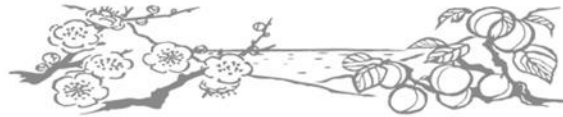


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