

## Waka no Megumi - Mango and Plum Sake



**Producer:** Sekai Itto by Minakata Shuzo

**Location:** Wakayama Prefecture

**Rice:** N/A

**Rice Polished to:** N/A

**Alcohol:** 12% **Net Content:** 720ml

### History of Brewery

- Established in 1884 in Wakayama.
- Family owned and operated for over 140 years
- 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

### Points of Differentiation:

- Carefully crafted Japanese sake as the base
- Using Nanko Ume, the best eating plum in Japan to give the base Plum Sake its flavor and depth
- Crafted in small tanks to minimize bruising of the fruit while maximizing extraction of flavor
- Sourcing the best mango from South East Asia to give its tropical fruit character

### Tasting Comment

Aroma – ripe plum blossoms

Taste – rich tropical mango fruit balanced with crisp acidity of the plum

Finish – rich and velvety with refreshing acidity in the finish

Comment: Wakayama is home to the best plum (Ume) in Japan called the Nankobai Plum.

The brewery's Minabe no Ume plum sake is highly awarded and recently won the Trophy for the best Plum Sake 3 years running.

The brewery starts with the Minabe no Ume plum sake as its base.

The bright acidity of the plum sake is then balanced with the juicy tropical sweetness of the mango to create a rich and luscious drink with sweet plum aroma.

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

Plum Blossom



Ripe Plum



Photo credit: Visitwakayama.jp

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