

Waka no Megumi – Minabe no 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:

- Minabe is a town renowned for its locally grown premium Ume called Nanko Ume
- These big juicy and fleshy Ume are sorted, hand washed and pricked with pins before they are aged in stainless steel tank with hand crafted sake made by the brewery
- The brewery uses small tanks to minimize bruising of the Ume while maximizing the flavor
- The result is an award winning Ume Shu which was recently inducted into the Ume Shu Hall of Fame after winning the Gold Medal for 3 years running.

Tasting Comment

Aroma – sweet nectar of tree ripened plums

Taste – sweet in the beginning, rich in the middle, with good acidity to cleanse the pallet

Finish – long and rich finish with refreshing acidity

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

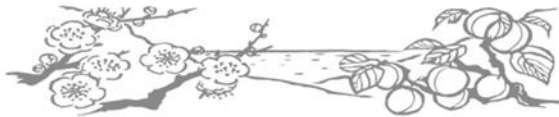


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