

HAKURYU - Niigata
Ume-Shu (Plum)
Junmai Sake

(haku-ryu) Hakuryu Ume-shu (Plum) is made by Hakuryu Shuzo. Founded in 1839. Made by soaking special “Koshino Ume” plums in Junmai sake for 4 months and adding fructose. Rice was polished to **70%**. Alcohol: 12-13%, SMV: -62. Serve chilled. *“Mellow sweet flavor, well balance with mild acidity. Clean finish.
An aperitif or dessert.”*

“Sweet, Smooth & Tart”

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