

# Kaku-rei Plum

## Ume-shu, Junmai Ginjo (Niigata, Japan)

### Basic Information

**Brand :** Kakurei [kaku-rey]  
**Type of sake:** Ume-shu (Plum flavored sake), Junmai Ginjo.  
**Alcohol:** 9-10% by volume  
**Bottle size:** 720 ml  
**Case Pack:** 12 bottles  
**UPC Code:** 844650000023



### Producer

**Producer:** Aoki [ow-kie] Shuzo      **Founded:** 1717  
**Location:** 1214 Shiozawa, Minami-Uonuma-shi  
Niigata 949-6408, JAPAN  
**Website:** [www.niigatasake.com](http://www.niigatasake.com)  
[www.kakurei.co.jp](http://www.kakurei.co.jp)

### **Owner/President:**

Takafumi Aoki – the 12<sup>th</sup> generation of the founding family.

**Toji (Master Brewer):** Takahiro Imai

### Ingredients

This premium ume-shu (Japanese plum/apricot flavored sake) has been made by soaking locally-grown “Koshino Ume” plum/apricot in the “Kakurei” Junmai Ginjo sake for three months and adding authentically processed sugar candy.  
No sulfites, no preservatives.

### Other information

**Serving temp:** Chilled.

**Tasting notes:** Mellow sweet flavor, well balanced with mild acidity.

**Food Pairing:** Aperitif or Dessert wine



Aoki Shuzo is located in the Minami-Uonuma district, which is well known as the best appellation for the cultivation of the most popular table rice Koshi Hikari. Aoki has awarded gold medals at the Japan National Sake Competition many times such as in 2016, 2014, 2013, 2011, 2010 etc.