



AKASHI UME

AKASHI, JAPAN

Freshly harvested sour green plums and rock sugar are added into matured barrels of Akashi whisky and aged an additional 6 to 10 months depending on the time of year. Technically a liqueur rather than a whisky due to its low ABV and fruit addition, this sweet and savory whisky is a playful twist on a Japanese classic.

TASTING NOTES

Bright Ume / Japanese plum notes on the nose with a sweet body and a touch of acidity on the finish

ALCOHOL

30.5% ABV

REGION

AKASHI

STYLE

PLUM WHISKY

SIZE

750 ML

FOUNDED

1888

MATURES

6 - 12 MO

SPECIAL NOTE

JAPAN'S FIRST WHISKY DISTILLERY



EIGASHIMA DISTILLERY

Eigashima Shuzo is one of Japan's oldest family-run distilleries with 100 years of whisky-making experience. Established in 1679, Eigashima was once considered among the top 100 corporations of the Meiji era of Japan. Now Eigashima is lovingly known as "Japan's Micro Distillery" having just recently hired their 7th full-time employee.

Eigashima has been making sake and shochu with Japanese traditional craftsmanship since 1888, and as the first distillery to obtain a license to make whisky in Japan in 1919, is a true pioneer in its field. Known for its clean air and water, the city of Akashi is located in close proximity to Kobe and is the only distillery in Japan situated closely to the sea.

With "HONESTY" as the company motto throughout the centuries, Eigashima's ninth generation leader, Mr. Hiraishi has uncompromising standards for each drop of his beautiful products.

