



Ume Excellent

The Philosophy

We wanted to create elegant Umeshu for special occasions, whether it's a dinner for two at a top class restaurant at Ginza, a wedding party or a celebration with friends.

Launch: 1984

Volume: 750ml

Alcohol: 14.7% alc./vol.

Ingredients: ume fruit, sugar, cane spirit, brandy

Category: fruit liqueur (Umeshu)

Sales point: Stylish and elegant design, frost bottle

French brandy base

Premium Nanko ume fruit

2008, 2009, 2010, 2013 Monde Selection Grand Gold Quality Award



Tasting Notes

Elegant taste of French brandy with fruity notes of Umeshu. Enjoy chilled & straight, on-the-rocks or as a cocktail base.

JAN code: 4905846111568

Carton size: 6 btls/carton, 303mm x 215mm x 311mm; 9kg

Company Facts

Located in Osaka, the company first started as a wine-grape grower in 1914. Later in 1959 CHOYA began production of Umeshu, a traditional Japanese ume fruit liqueur. Today CHOYA is the No.1 Umeshu making company in the world.

Our mission is to produce and promote the finest Umeshu made from natural ingredients.

CHOYA UMESHU CO.,LTD.

Head Office 160-1 Komagatani Habikino-shi Osaka 583-0841 Japan / p.+81 72 956 0515 / f. +81 72 958 2561

Sales Office 1-1-2 Kamiikedai Ota-ku Tokyo 145-0064 Japan / p.+81 33 786 0906 / f. +81 33 784 1008

www.choya.com