



## Sarari (1000ml)

### The Philosophy

Meaning “silky smooth” in Japanese, Sarari was especially created for those who want to easily enjoy the natural taste of Umeshu.

**Launch:** 1996

**Volume:** 1000ml

**Alcohol:** 10% alc./vol.

**Ingredients:** ume, sugar, cane spirit, brandy

**Category:** fruit liqueur (Umeshu)

**Sales point:** Only 100% Japanese ume fruit

Slim packaging for easy storage

No added flavours, colouring agents, nor preservatives

### Tasting Notes

Fruit liqueur made only from Japanese ume. Light and fresh. Enjoy chilled & straight, on-the-rocks, or mixed with juice

**JAN code:** 4905846112077

**Carton size:** 6 packs/carton, 165mm x 225mm x 260mm; 7kg

### 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](http://www.choya.com)