



Sarari Sparkling

The Philosophy

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

Volume: 350ml, 250ml

Alcohol: 4% alc./vol.

Ingredients: ume, sugar, cane spirit, brandy

Category: fruit liqueur (Umeshu)

Sales point: Only 100% Japanese ume fruit

Natural ume aroma with gorgeous smell of brandy

Extra sparkling bubbles for more luxurious taste

No added flavours, colouring agents, nor acidulants



Tasting Notes

Light and refreshing Umeshu with natural aroma of ume fruit and the luxurious smell of French brandy.

Enjoy chilled & straight or on-the-rocks in a flute glass.

JAN code: 4905846125015 (350ml), 4905846112718 (250ml)

Carton size: 24 btls/carton

350ml: 1 can - 66mm x 66mm x 122mm, 1 case - 405mm x 269mm x 127mm; 10kg

250ml: 1 can - 66mm x 66mm x 93mm, 1 case - 405mm x 269mm x 100mm; 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