



Sarari Yuzu

The Philosophy

Famously cultivated in the Shikoku island of Japan, this thorny yet beautiful citrus infuses this liqueur with its floral wonders and its refreshing citrus taste brings out the best of this luxury drink.

Launch: 2012

Volume: 1000ml

Alcohol: 7% alc./vol./ **Yuzu juice:** 9%

Ingredients: sugar, yuzu juice, lime juice, cane spirit, brandy

Category: fruit liqueur (Umeshu)

Sales point: Only Shikoku grown yuzu fruit

Slim packaging for easy storage

No added flavours, colouring agents, nor preservatives

Tasting Notes

Fruit liqueur made with yuzu fruit. Light and fresh. Tart taste and a special citrus aroma of yuzu. Lime juice is added for a clean finish.

JAN code: 4905846117072

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.



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