

ARAGOSHI · UMELOYADO · KATSURAGI, NARA · EST. 1893

ARAGOSHI Umeshu

After steeping, the ume is pitted, puréed and blended back into the liqueur.

12%

ABV

720 ml

VOLUME

UMESHU WITH ABOUT 21% FRUIT PULP

● SPECIFICATION

CATEGORY Umeshu · Liqueur	ORIGIN Katsuragi, Nara
BASE Sake · Brewing alcohol · Spirits	UME Japanese green and ripe ume
FRUIT PULP About 21%	

PRODUCER**Umenoyado**

Umenoyado was founded in Katsuragi, Nara, in 1893. ARAGOSHI Umeshu followed in 2007, turning the fruit left after steeping into the defining element of the finished liqueur. The result has become one of the producer's signature expressions of whole-fruit character.

● VERIFIED RECOGNITION

Only results that can be matched to this specific product are shown.

REF.	RESULT
Silver ×2	IWSC 2022 / Japan Umeshu Competition 2017 – ARAGOSHI Umeshu received Silver at both IWSC 2022 and the 2017 Japan Umeshu Competition.