



BUNZO · KINOSHITA BREWERY · TARAGI, KUMAMOTO · EST. 1862

BUNZO Umeshu 11 years old

Ume and rock sugar meet Bunzo, a Kuma rice shochu made by earthen-pot fermentation and atmospheric distillation.

18%

ABV

720 ml

VOLUME

KUMA-SHOCHU-BASED UMESHU

● SPECIFICATION

CATEGORY Honkaku umeshu · Liqueur	ORIGIN Taragi, Kumamoto
BASE Kuma Shochu 'Bunzo'	SHOCHU METHOD Earthen pot · Atmospheric distillation
ABV 18%	VOLUME 300 ml / 720 ml

PRODUCER

Kinoshita Brewery

Kinoshita Brewery was founded in Taragi in 1862, after receiving a licence to brew and sell from the Sagara domain. The founder's name, Bunzo, also survives in a local Kuma folk song. The small producer continues to make richly expressive rice shochu through earthen-pot fermentation and atmospheric distillation.