



TOYONAGA DISTILLERY · YUNOMAE, KUMAMOTO · EST. 1894

CINNAMON UMESHU

Organic-rice shochu, Kuma-grown ume and Indian cinnamon: the fruit's sweet-tart core is lifted by warm, vivid spice.

12%

ABV

720 ml

VOLUME

SPICED UMESHU

● SPECIFICATION

CATEGORY Umeshu · Liqueur	ORIGIN Kuma, Kumamoto
BASE Authentic rice shochu	UME Kuma-grown
SPICE Indian cinnamon	

PRODUCER

Toyonaga Distillery

Toyonaga Distillery was founded in Yunomae, Kumamoto, in 1894. It pairs traditional rice-shochu craft with continued exploration of aroma and flavour.