



FUKUUME · KAWACHI WINE · HABIKINO, OSAKA · EST. 1934

FUKUUME HOTEI

Ripe-ume confiture and pulp are folded back into brandy-based umeshu, bringing jam-like density and the fruit's own acidity into one cloudy expression.

12.4%

ABV

720 ml

VOLUME

PULPY CLOUDY UMESHU

● SPECIFICATION

CATEGORY Cloudy umeshu	ORIGIN Habikino, Osaka
UME Ripe fruit from Oindo Farm	BASE Brandy · Neutral spirit
METHOD Blended with ume confiture	
PRODUCER Kawachi Wine Founded in Habikino, Osaka, in 1934, Kawachi Wine brings its experience with wine, brandy and liqueur into the FUKUUME range.	