



KOTSUZUMI · NISHIYAMA SHUZOUJOU · TAMBA, HYOGO · EST. 1849

KOTSUZUMI Baishinshunju Umesu

Ripe Nanko ume pulp gives this lightly cloudy liqueur a peach-like perfume, plum-bright acidity and a deep sweetness held in a softly viscous texture.

10%

ABV

720 ml

VOLUME

**LIGHTLY CLOUDY RIPE-NANKO
UMESHU**

● SPECIFICATION

CATEGORY Lightly cloudy umeshu	ORIGIN Tamba, Hyogo
UME Ripe Nanko ume	BASE Neutral spirit · Sake
ABV 10%	VOLUME 720 ml

PRODUCER**Nishiyama Shuzoujou**

Founded in Tamba, Hyogo, in 1849, Nishiyama Shuzoujou is the maker of KOTSUZUMI sake and a range of liqueurs that preserve the character of ume fruit.

● VERIFIED RECOGNITION

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

REF.	RESULT
2021 · 2024	Gold, Japan Umesu Competition – Cloudy Umesu – Gold in 2021 and 2024, following Silver in 2018.