



Ume blanc

The Philosophy

This ume wine is made from 100% Japanese ume fruit grown in Kishu, the most known region for premium Nanko ume in Japan. Produced from fully ripe ume without the addition of artificial flavors and sulfites.

Launch: 2005

Volume: 500ml

Alcohol: 7% alc./vol.

Ingredients: ume fruit

Category: fruit wine

Sales point: Natural wine without additives or sulfites

Easy to drink

Stylish slim bottle

Tasting Notes

This natural wine has a gentle sweetness with an elegant touch of acidity. Ume, pronounced “wu-meh”, is a unique Japanese fruit with an exquisite aroma.

UPC code: 781682150206

Carton size: 12 btls/carton, 315mm x 238mm x 294mm; 11kg

Company Facts

Located in Osaka, the company first started as a wine-grape grower in 1914. Later in 1959 CHOYA began production of Umeshu, a traditional Japanese ume fruit liqueur. Today CHOYA is the No.1 Umeshu making company in the world.

Our mission is to produce and promote the finest Umeshu made from natural ingredients.



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