



Yuzu

The Philosophy

If there is a perfect combination of Umeshu with something, it must be yuzu. Famously cultivated in the Shikoku island of Japan, this thorny yet beautiful citrus infuses Umeshu with its floral wonders and its refreshing citrus taste brings out the best of this luxury drink.

Launch: 2013

Volume: 700ml

Alcohol: 23% alc./vol.

Ingredients: ume fruit, sugar, cane spirit, yuzu

Category: fruit liqueur (Umeshu)

Sales point: Only premium Nanko ume from Kishu & yuzu from Shikoku
Design by a London-based company
Simple & beautiful features for more elegant feel
Great mixable for cocktails

Tasting Notes

Sweet blend of Umeshu and the refreshing citrus taste of Yuzu.
Enjoy chilled or as a long drink with mixers such as soda.

JAN code: 4905846141060

Carton size: 6 btl/carton, 165mm x 248mm x 297mm; 8kg

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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