



Kokuto

The Philosophy

Created especially for dark rum lovers who want to appreciate both the mellow taste of the dark rum and the goodness of the traditional Japanese Umeshu, a liqueur made from ume fruit.

Launch: 2004

Volume: 750ml

Alcohol: 15% alc./vol.

Ingredients: dark rum, ume fruit, black sugar, cane spirit

Category: fruit liqueur (Umeshu)

Sales point: Jamaican rum

Great as a cocktail base and for desserts

Tasting Notes

Rich and mellow flavour from dark rum with notes of minerals and ume fruit. Enjoy its unique aroma and a deep taste after dinner on-the-rocks, with your dessert or as a cocktail base.

JAN code: 781682114376

Carton size: 6 btls/carton, 284mm x 189mm x 232mm; 9kg

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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