



Kirinzan Brewery

KIRINZAN Umeshu

Umeshu, Junmai

(Niigata, Japan)

Two distinguished plum varieties are luxuriously blended: the celebrated “Fujigoro Plum” from Kameda, Niigata Prefecture, known for its premium quality, and the “Shiro Kaga” from Gunma Prefecture. This combination creates a gentle flavor profile that accentuates the rich texture and aromatic qualities of the plums. Crafted with Junmai sake, it offers a delicate rice umami and delivers a crisp, clear, light, and elegant taste.

Serve chilled, either straight or on the rocks. Kirinzan Shuzo is located near Mt. Kirin (= Kirin-zan) in Tsugawa, Niigata. Kirin is a mythical creature much like a flying unicorn, is believed to bring about happiness and luck. The brewery won gold prizes at Japan Annual National Sake Awards for four years in a row since 2016.

Basic Information

Brand: Kirinzan
Nickname: Umeshu
Type of sake: Junmai
Style: Umeshu
Seimai Buai: Rice milled to 60%
Alcohol: 12% by volume
Bottle size, Case pack, & UPC Code:
720ml/ 12-pk 844650025187



Producer

Name: Kirinzan Shuzo
Owned by: Saito Family
Owner: Shuntaro Saito, 7th Generation owner and president
Founded: 1843
Location: 46 Tsugawa, Aga-cho, Higashi-kanbara-gun, Niigata 959-4402, JAPAN
Web sites: www.niigatasakeselections.com
<https://kirinzan.co.jp/>

Toji (Master Brewer): Yoshiaki Hasegawa.

Toji Guild: Echigo Toji, Certified Toji by Japan Toji Guild Association.

Ingredients & technical data

Rice: Gohyaku-man-goku and Koshi-ibuki produced in Niigata
Water: Soft water.
Yeast: G901
Other: Fujigoro premium plums from Niigata & Shiro Kaga premium plums from Gunma, Fructose (sugar)
SMV: -92.0 **Acidity:** 16.5 **Amino acids:** 2.0
No sulfites, no preservatives.

Other information

Serving temp: Serve chilled or on the rocks.

Tasting note: The gentle taste that highlights the rich texture and plum aroma. Made with Junmai sake, enjoy the gentle umami of rice and a crisp, clear, light and elegant taste.

Food paring:

Awards/Certificates:

Other: