

Amabuki Blood Orange Apollon



Characteristics

- Blood orange juice from Ehime and the Amabuki's sake gives birth to the elegant plum liqueur based sake.
- Acidity and sweetness are in a fine balance.

Tasting Notes

- great balance of sourness and sweetness of blood orange with hint of umeshu.

Serving Suggestions & Food Pairings

- chilled with ice
- as mix base with sparkling wine
beer, soda water Keep refrigerated after opening.

- * Keep refrigerated after opening.
- * Please shake well before serving.

Size: 720ml

Class: Umeshu based liqueur

Sweetness: sweet

Acidity: medium high

Alc.Vol.: 9%

Ingredients:

blood orange juice
lemon juice
passionfruit juice
plum liqueur (sake)
grapefruit juice
sake
sugar



Producer

Amabuki Brewery, Saga

Found in 1688, Amabuki Shuzo has been producing sake for 300 years, and its brewers, who have inherited skills accumulated during its long history, are earnestly making an effort to produce good sake using sake-brewing rice harvested in the fertile Saga Plain, mild river-bed water from the Sefuri-Tensan areas, and new flower yeast.



Flying Brewery AB

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