

Amabuki Tete Japan Botanicals



Size: 720ml
Class: umeshu liqueur

Sweetness: sweet
Acidity: high
Alc.Vol.: 12%

Ingredients:
shochu
Japanese ume plum
lemon peel
plum blossom
ginger
green tea
lily leaf
cinnamon
sansho pepper
dried bonito

Characteristics

- A unique shochu-based liqueur flavored with 9 Japanese botanicals (ume plum,lemon peel, plum blossom, ginger, green tea, lily leaf, cinnamon, sansho pepper,dried bonito). As an aperitif, for cocktails or as a long drink with tonic.

Tasting Notes

- Sweet with wonderful aroma from the ingredients.

Serving Suggestions & Food Pairings

- As an aperitif, for cocktails or as a long drink with tonic.



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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