

HEIWA SHUZOU

HEIWA SHUZOU 'TSURU UME ICHIGO' WAKAYAMA SAKE

WAKAYAMA • KANSAI • JAPAN • ASIA

TASING NOTES

Tsuru-ume Ichigo or strawberry is a seasonal limited Tsuruume. Wakayama is also famous for strawberry production. The contents here are strawberry juice (60%) and the rest is Tsuru-ume plum sake. The fresh Japanese strawberry aroma and sweetness blending with tartness of plum sake is well balanced and addicting! Recommended pairing: chocolate. It can be a sauce for vanilla

ice cream or yogurt. Recommended temperature/Serving style: Best served chilled.

Can be mixed with Oolong tea or no sugar added black tea.

SCAN >>

More About
This Wine



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VINTAGE IMPORTS

Importer & Distributor of Wines & Sirits

