



# Plum liqueur

Set of 3

Kamihei-Shuzo Co.,Ltd

# 3 bottles of plum liqueur in a box

---



720ml  
¥5,000+tax



300ml  
¥2,400+tax

# Uses 100% plums from Oikawa Farm

---



## Oikawa farm

Located in Iwate prefecture.  
Pickled plums from this farm are sold at Luxury department stores in Japan.



Used in ANA's first class flight meals since 2015.

\* ANA: All Nippon Airways

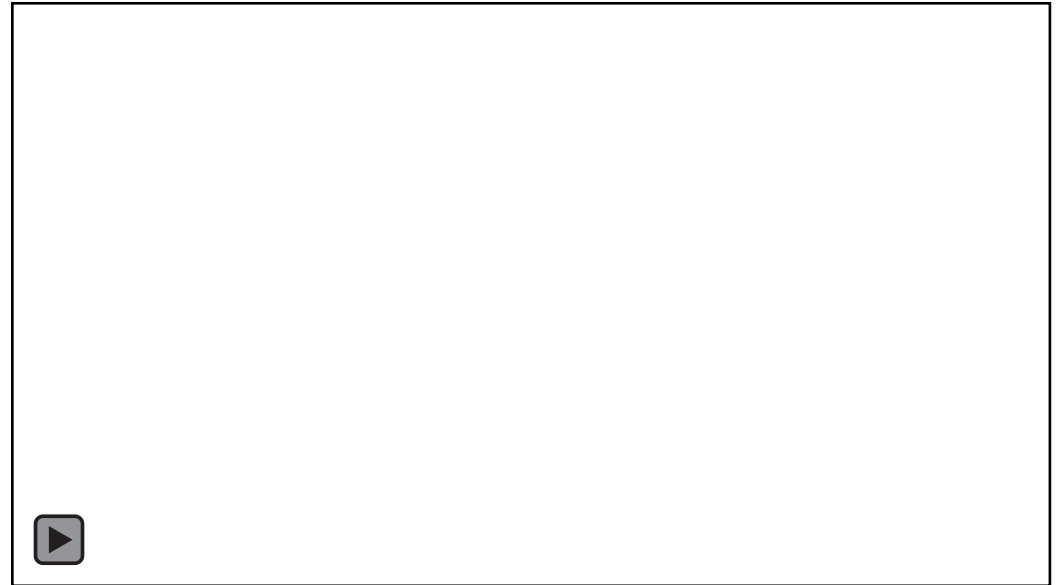
# Plums from Oikawa Farm

---



## The variety is Nanko-ume

Nanko-ume is the finest brand of plums. As the flesh is soft and easily crushed, it is not suitable for machine operation. Therefore, the price tends to be high. It is valuable and popular as a gift in Japan.



## Harvested by hand

They keep in mind to do careful farming work such as "minimize the use of pesticides", "do not use chemical fertilizers", and "do not use herbicides".



# Kamihei-shuzo's plum liqueurs

---



Regular type



Nigori type



Aged sake type

There are 3 types of plum liqueur that we make.

# Regular type: the most standard one

---



Alcohol: 11%

Rice Milling: 70%

Taste: Clean and sweet



Liquor base alcohol:

**Kokka-no-kaori(Sake)**

This bland, Kokka-no-kaori has been familiar to the local people in Iwate since its founding (1789).

Nigori type:

The sourness of plums and the sweetness of Nigori sake are in harmony.

---



Alcohol: 11%

Rice Milling: 70%

Taste: Rich sweet



Liquor base alcohol: Manzan-nigorizake(Sake)

Nigori means cloudy.

It looks white because it is roughly filtered.

Aged sake type:

The sweetness and acidity are in harmony, giving it a mellow taste.

---



Alcohol: 11%

Rice Milling: 70%

Taste: Rich sweet

Liquor base alcohol: Aged sake

Uses aged sake.

Finished with a taste like Shaoxing wine.