



# 梅酒

## GI Wakayama Umesu



What exactly is an ‘GI Wakayama Umesu’ ?

Among the ‘authentic’ Umesu, this refers to Umesu certified by the ‘GI Wakayama Umesu Management Committee’s jury by which the quality is guaranteed in compliance with the standards below.

GI Wakayama Umesu production standards

- Only ripe or green plums, cultivated in the Wakayama Prefecture can be used for production.
- The alcohol content must be above or equal to 10% and under 35%
- In addition to alcohol and plums, only the plum’s flesh, juice, sugars including the sweet substances and carbonic acid can be used.
- At least 300 kilograms of plums have to be used per 1 kilolitre of macerated alcohol.
- Up to the bottling, the whole Umesu fabrication process must take place in the Wakayama Prefecture.
- Etc.

What is an authentic Umesu ?

This designation refers to Umesu that only use ume, sugar and alcohol. Therefore, these types of Umesu don’t contain any conservatives, colorants, acidifying nor artificial aromas.

The GI Wakayama Umesu logo



The logo used for the GI Wakayama Umesu is a depiction of a shiny gold Umesu, in which a fresh green ume is poured in a glass, harvested at the beginning of the harvest period.

Message from the President

The Geographical Indication Wakayama Umesu is located and based upon the largest plum producer prefecture in Japan, Wakayama. Those Wakayama plums, ripe or green, are used as one of the three ingredients that compose the Umesu certified GI Wakayama Umesu, along with alcohol and sugar.

To be certified as GI Wakayama Umesu, the Umesu production must go through a thorough process : for every alcohol kiloliter in the recipe, more than 300 kilograms of plums must be used. The plums must be macerated in alcohol for more than 90 days and all the production steps must be located in Wakayama.

Once ready, the product’s taste and aroma are evaluated by a group of connoisseurs, composed by experts of the Japanese National Tax Agency, along with Umesu sommeliers, Umesu producers based in Wakayama, to be certified as GI Wakayama Umesu.

What makes the taste of the products certified GI Wakayama Umesu unique lies in the harmony between the chosen alcohol and the richness of the plum extract giving away a powerful and generous aroma. Those products are especially popular among young people and a female audience. They can be served before a meal or during lunch or dinner and enhance the flavor of the dishes they are served with, creating a unique kind of harmony. We aim for the designation GI Wakayama Umesu to be as renowned as the Champagne designation coming from the Champagne region in France and to spread its products around the world.



Nakano yukio  
The GI Wakayama Umesu Management Committee

The ume of Wakayama prefecture

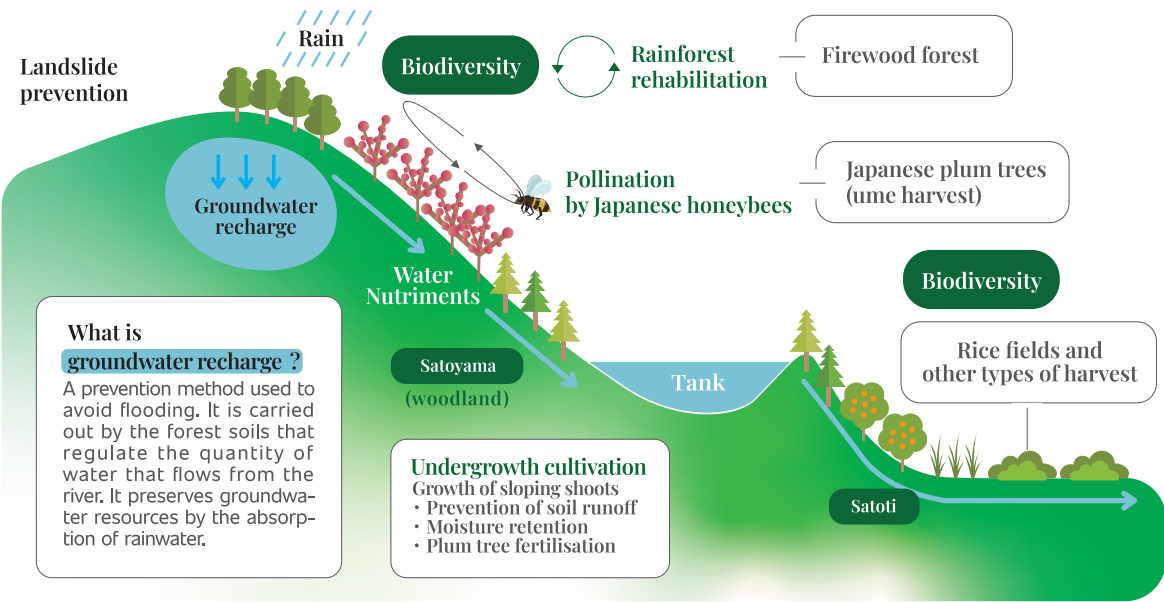
A ume is a very acidic fruit, which means that it is not sweet when ripe. The Japanese have appreciated it as a healthy food for centuries. Contributing to 65% of the national production, the Wakayama Prefecture is the first area in Japan where the ume is produced. The main variety cultivated in this prefecture is the ‘Nanko Ume’. It is famous for its size, its soft, thick skin and its tender and abundant flesh. It is considered as the best variety of its kind in Japan.

Additionally a sustainable agricultural system has been developed in the district’s plum fields, mostly located in Minabe and Tanabe, that will last for future generations.

Minabe – Tanabe Ume agricultural system ➡

Minabe – Tanabe Ume agricultural system

In 2015, the Food and Agricultural Organization recognised the Minabe – Tanabe Ume agricultural system based on the ume’s crop cycle as *a Globally Important Agricultural Heritage System*.



Water retention in low density, mountainous areas and natural disaster prevention	Grown on steep soils, the plum trees are low-nutrient and prone to collapse. Ubamegashi forests, other white coal-trees as the region’s raw material known as Kishu-binchotan, have been placed around the plum fields in order to retain the resulting water, preventing collapsing but also protecting the downstream lands.
Symbiosis with Japanese bees	Japanese bees in the forest help the pollination of Nanko Ume, the Nanko Ume needing bees for pollination.
From ume cultivation, to processing and selling	From cultivation to selling, the whole community takes part in the production process.
Preserving a diversified ecosystem	Natural environment is protected and biodiversity preserved by limiting collapses and floods.

For further information : <https://www.giahs-minabetanabe.jp/en/>

What is the Globally Important Agricultural Heritage System ?

The Food and Agriculture Organization (or FAO, headquartered in Rome, Italy) created this designation in 2002 in order to recognise the important agricultural and rural cultures and landscapes including forestry and fish farming, that must be passed onto future generations. It promotes their overall conservation and sustainable use. 62 areas and 22 countries are nowadays recognised as such. ‘Minabe-Tanabe’ is part of the 11 GIAHS located in Japan.

Ume cultivation calendar

janv.	févr.	mars	avr.	mai	juin	juill.	août	sept.	oct.	nov.	déc.
Flowering					Harvest						
Pruning		Fertilisation	Fertilisation	Fertilisation				Fertilisation	Land preparation	Pruning	





1 Plumeister Arimoto



### Plumity Black

Prune Variety	Nanko Ume
Base Alcohol	Distilled alcohol
Alcohol Content	19,1°
Volume	720ml

An initial beautiful sweetness, boasted by a mid-palate with light acidity. A mild alcohol taste. A taste riped greengage and sweet spices, such as saffron, finished by a prolonged sour taste.

Color	An Umeshu of vintage gold and orange with a hint of amber.
Aromas	A delicate and composite first nose of fresh yellow fruits and sweet spices. Once aerated, a bouquet of yellow fruit aromas emerge such as ripe plum and fresh apricot with a hint of vanilla and light lily.
Pairing ideas	Lobster with roasted white peaches, madras curry and chamomile sauce
Drinking temperature	12 / 14 °C
Preservation Method	Kept at room temperature



Yohei Arimoto represents the third generation of the ume producer family, Plumeister Arimoto. Since 2013, he has been offering high quality umeshu.

2 Sujimoto Farm Ltd.



### Kishuroman

Prune Variety	Nanko Ume
Base Alcohol	Rice shochu
Alcohol Content	10,5°
Volume	720ml

Pleasant in the mouth starting with a well-balanced sweetness culminating in an aromatic mid-palate. It boasts a welcoming balance of acidities between the sugar and alcohol content. We can taste the ripe yellow fruits aroma with nutty hints of walnut and hazelnut.

Color	An Umeshu of vintage gold with a hint of beige.
Aromas	An intense initial aroma of yellow fruits. A second one is enhanced to give an aroma of ripe yellow fruits, such as plum and yellow peaches. A sweet vanilla aroma then emerges with woody hints due to the Umeshu barrel aging process, culminating into a complexity of aromas.
Pairing ideas	Saint-Marcelin sablé biscuit with a creamy apricot filling.
Drinking temperature	12 / 14 °C
Preservation Method	Keep at room temperature



Sujimoto has been cultivating umés for over 60 years. It now offers several ume-based products including umeshu since 2013. Its umeshus are prepared with rice shochu.

3 Nakata Foods Co., Ltd.



### Nankokanjuku Umesu TARU

Prune Variety	Nanko Ume
Base Alcohol	Distilled Alcohol
Alcohol Content	20°
Volume	720ml

The taste slowly emerges with a strong mid-palate, balanced by the sugar, finishing with a sour taste, a woody note and a hint of roasted tonka beans.

Color	An amber Umeshu with a hint of orange.
Aromas	An initial clear and intense aroma of ripe yellow fruits. A second one is enhanced to give an aroma of ripe greengage plum and sweet spices like tonka vanilla.
Pairing ideas	Pear tatin with cascara ice cream
Drinking temperature	10 / 12 °C
Preservation Method	Keep at room temperature



Founded in 1897, Nakata Foods is Japan's largest company offering umeboshi and umeshu. Its umeshus are prepared according to traditional techniques passed down from generation to generation.

4 Nakano BC Co., Ltd.



### Beninanko

Prune Variety	Nanko Ume
Base Alcohol	Distilled Alcohol
Alcohol Content	20°
Volume	720ml

Very sweet at the beginning, and followed by the strong taste of alcohol, it boasts a welcoming acidity. A round and fruity mid-palate with a warm finish, a taste of juicy plum with a hint of plum and white pepper.

Color	An intense vintage gold Umeshu, with a hint of amber. At first sight, has a concentrated appearance.
Aromas	At first, a vivid specific variety of notes. Instinctively, the well-ripe, juicy red plum aroma emerges. The second nose emerges into bitter almond, fresh vanilla and caramel aromas, followed by the nose of alcohol.
Pairing ideas	Poultry tajine with mirabelles plums
Drinking temperature	10 / 12 °C
Preservation Method	Keep refrigerated or at room temperature



At the beginning of the 20th century, Nakano BC produced soy sauce. It then expanded its activities by offering sake, shochu, gin and since 1979, uméshu. These beverages are already distributed in Europe and the United States.

5 Heiwa Shuzou Co., Ltd.



### Umekoshu

Prune Variety	Nanko Ume
Base Alcohol	Distilled alcohol
Alcohol Content	19,5°
Volume	720ml

An initial light and sweet taste, emerging into a strong mid-palate with woody notes, finishing with a hint of plum.

**Color**    An Umesu of vintage gold and yellow with a hint of orange.

**Aromas**    An initial intense first aroma of brandied fruits. A second one is enhanced with an aroma of vanilla and a woody hint due to the Umesu aging in wood. Aromas of ripe yellow fruits, such as plum and white peach.

**Pairing ideas**    As a nice digestive, at the end of the meal with chocolates and cigars

**Drinking temperature**    12 / 14 °C or on ice

**Preservation Method**    Kept at room temperature



Heiwa Shuzo is a sake brewery founded in 1928. It also offers an umeshu with a long maturation process, and craft beer.

6 Yoshimura Hideo Shoten Co., Ltd.



### Kanjukunankobai Koi Umesu

Prune Variety	Nanko Ume
Base Alcohol	Distilled alcohol and saké
Alcohol Content	13°
Volume	720ml

This product is not as sweet as you would find in other Umesu's. The sourness of it is close to a plum taste.

**Color**    A deep, opac and unfiltered orange Umesu, with a hint of beige.

**Aromas**    Initial light aromas of jelly fruits with miso paste and peanuts. Once aerated, a second salty aroma emerges with a hint of sesame nougat.

**Pairing ideas**    A very nice pre-dinner drink accompanied by aperitives.

**Drinking temperature**    10 / 12 °C

**Preservation Method**    Keep at room temperature



Founded in 1915, Yoshimura Hideo Shoten perpetuates sake making, in accordance of tradition, while keeping an innovative spirit. Thus, it also offers long maturation shochu and several uméshu references.

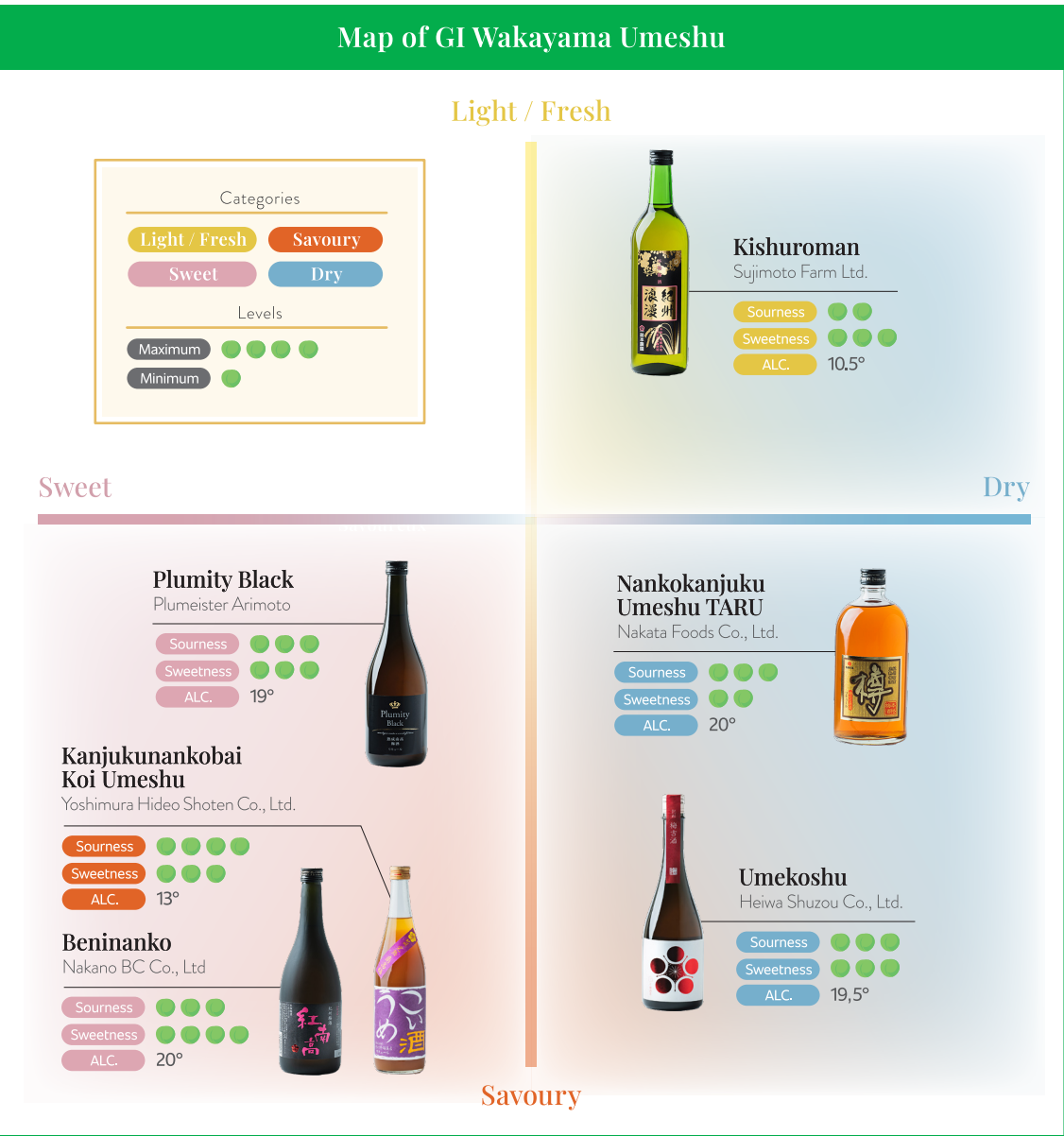
Presentation of the sommelier

Née en région parisienne, Amandine Pastourel est de retour dans la Capitale après avoir vécu en Alsace et à Tours. Elle avait initialement choisi la voie de la restauration pour travailler en cuisine, en intégrant successivement les très réputés lycées hôteliers Alexandre Dumas et Albert Bayet. Mais à 16 ans, c'est la sommellerie qui l'attire irrésistiblement. Ses deux ans d'études à Tours lui ont permis de sillonner le vignoble français et italien, avant de se forger une expérience sur le terrain, notamment au restaurant « Spring » aux côtés du sommelier Jonathan Bauer-Monneret (meilleur sommelier de France en 2014). Depuis décembre 2018, Amandine Pastourel est cheffe sommelière du restaurant étoilé parisien « La Dame de Pic ».

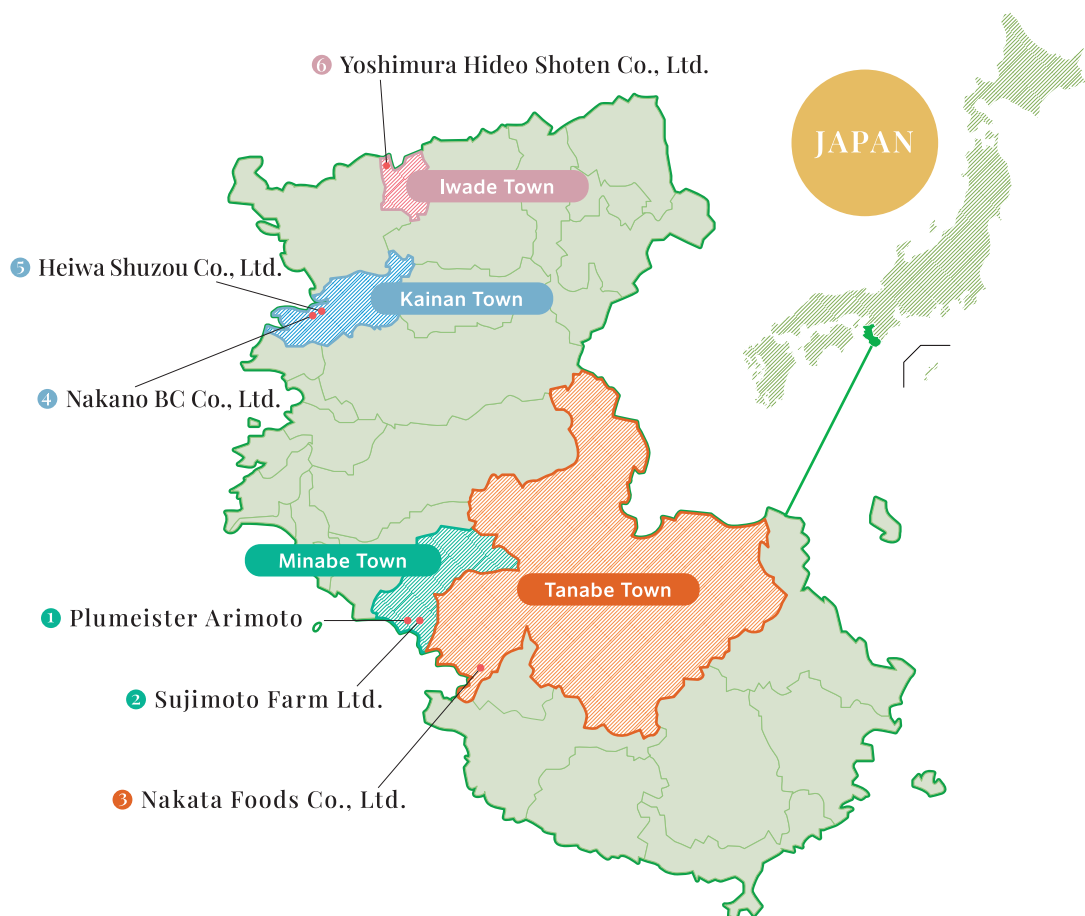


*Amandine Pastourel*  
Ambassador of  
the GI Wakayama Umesu

Map of GI Wakayama Umesu



# Presentation of the Wakayama Prefecture



## Minabe Town

- ① Plumeister Arimoto
- ② Sujimoto Farm Ltd.

## Tanabe Town

- ③ Nakata Foods Co.,Ltd.

## Kainan Town

- ④ Nakano BC Co., Ltd.
- ⑤ Heiwa Shuzou Co.,Ltd.

## Iwade Town

- ⑥ Yoshimura Hideo Shoten Co., Ltd.

## Contact Information

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Site web

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<https://www.facebook.com/nanko.umesu>



Facebook

### The Wakayama Export Promotion Council for Agriculture, Fisheries, and Processed Food Products

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