

Wakayama Umeshu Tasting Chart



BOLD

16 Plumity White
Acidity ★★★★★
Sweetness ★★
ABV 11%

7 Kishu 7 YEARS Koshu
Acidity ★★★★★
Sweetness ★★
ABV 19%

6 Kishu Umekoshu
Acidity ★★★
Sweetness ★★★★★
ABV 13%

25 ENISHI
Acidity ★★★★★
Sweetness ★★
ABV 10%

26 ZEN
Acidity ★★★★★
Sweetness ★★
ABV 19%

1 SHOKIBAI
Acidity ★★★★★
Sweetness ★★★★★
ABV 21%

41 Kamihaya-san-no Umeshu (White)
Acidity ★★★★★
Sweetness ★★
ABV 11%

15 Plumity Black
Acidity ★★★
Sweetness ★★★★★
ABV 19%

45 HAMADA AGED 5 YEARS
Acidity ★★★★★
Sweetness ★★★★★
ABV 18%

44 HAMADA STANDARD
Acidity ★★★★★
Sweetness ★★★★★
ABV 13%

5 Kaoru Nanko VINTAGE
Acidity ★
Sweetness ★★★★★
ABV 20%

8 Kishu Kanjuku Nanko-ume "Koi-umeshu"
Acidity ★★★★★
Sweetness ★★
ABV 13%

24 Beni Bai Getsu
Acidity ★★★★★
Sweetness ★★★★★
ABV 17%

46 Maburashi-no Umeshu "Kumano Densetsu"
Acidity ★★★
Sweetness ★★★★★
ABV 13%

17 Kumahei
Acidity ★★★★★
Sweetness ★★★★★
ABV 16%

35 MOE
Acidity ★★★★★
Sweetness ★★★★★
ABV 13%

4 Kaoru Nanko Beni-nanko
Acidity ★★
Sweetness ★★★★★
ABV 20%

33 B
Acidity ★★★★★
Sweetness ★★★★★
ABV 13%

13 Brandy Umeshu Syoya Zenpachi
Acidity ★★
Sweetness ★★★★★
ABV 12%

47 Kishu Nigori Umeshu "Kumano Kasumi"
Acidity ★★★★★
Sweetness ★★★★★
ABV 8%

34 Umeboshiya-no Osusowake Umeshu
Acidity ★★★★★
Sweetness ★★★★★
ABV 13%

18 Genshu "Kishu Emaki"
Acidity ★★★
Sweetness ★★★★★
ABV 19%

23 Jyukusei Umeshu TAKADA
Acidity ★★★★★
Sweetness ★★★★★
ABV 18%

19 Kishu Emaki
Acidity ★★★★★
Sweetness ★★★★★
ABV 13%

14 Genshu Umeshu
Acidity ★★★★★
Sweetness ★★★★★
ABV 18%

DRY

37 ZIPANG
Acidity ★★★★★
Sweetness ★
ABV 10%

12 Kishu Umeshu
Acidity ★★
Sweetness ★
ABV 12%

10 Saika Kokuto-umeshu
Acidity ★★★★★
Sweetness ★★★★★
ABV 11%

21 Towa-no Shi
Acidity ★★
Sweetness ★★
ABV 12%

32 Pika-ichi
Acidity ★★★★★
Sweetness ★★
ABV 15%

2 Minabe-no Umesake
Acidity ★★
Sweetness ★★
ABV 12%

39 Kishu Umeshu Genshu "GEN"
Acidity ★★★★★
Sweetness ★
ABV 25%

22 Haruka
Acidity ★★
Sweetness ★★
ABV 13%

40 Kishu Umeshu
Acidity ★★
Sweetness ★
ABV 13%

9 Kishu Kanjuku Nanko-ume "Sui-umeshu"
Acidity ★★★★★
Sweetness ★★
ABV 13%

28 Kishu Roman KANAE
Acidity ★
Sweetness ★★★★★
ABV 10%

30 Gin-no Suzu
Acidity ★
Sweetness ★
ABV 20%

31 Kin-no Suzu
Acidity ★
Sweetness ★★
ABV 14%

SWEET

36 MORIKAWA
Acidity ★★
Sweetness ★★★★★
ABV 12%

3 Kuroushi-Jitate Umeshu
Acidity ★★
Sweetness ★★★★★
ABV 13%

20 Nanko Umeshu
Acidity ★★
Sweetness ★★★★★
ABV 13%

11 Saika Umeshu
Acidity ★★★★★
Sweetness ★★★★★
ABV 11%

43 Kishu-no Umeshu (White)
Acidity ★
Sweetness ★★★★★
ABV 12%

48 Binchotan-no Shirabe
Acidity ★
Sweetness ★★★★★
ABV 13%

24 TAKADA BIO
Acidity ★★★★★
Sweetness ★★★★★
ABV 24%

Information about back ground colour
<Types of the alcohols used to make umeshu are indicated by colours>

- Distilled alcohol
- Awamori (Okinawa Syochu)
- Japanese Sake
- Authentic shochu
- Brandy
- Hazy style Umeshu

The Products numbered in pink are GI Wakayama Umeshu

<https://giwakayama.com>

LIGHT

Corporation: GI Wakayama Umeshu Management Committee
Production: Wakayama Prefecture
Rating are based on tastings by an umeshu specialists.
(These ratings are not based on analytical value.) <June. 2025>

What Is “Authentic Umeshu”?

Authentic umeshu is ume liqueur that is made only with ume fruits, sugars and alcohol and does not contain acidulants, colorings or flavorings.

Umeshu Flavour Map illustrates three characteristics of umeshu: sweetness, aroma, and acidity. Target 48 types of authentic umeshu made by sake brewers, umeboshi (pickled ume) manufacturers, and ume fruit farmers in Wakayama Prefecture.

What is “GI Wakayama Umeshu”?

GI Wakayama Umeshu is authentic umeshu that is recognized by the “GI Wakayama Umeshu Management Committee” to be of high quality assured by the following production standards.

Main production standards for GI Wakayama Umeshu

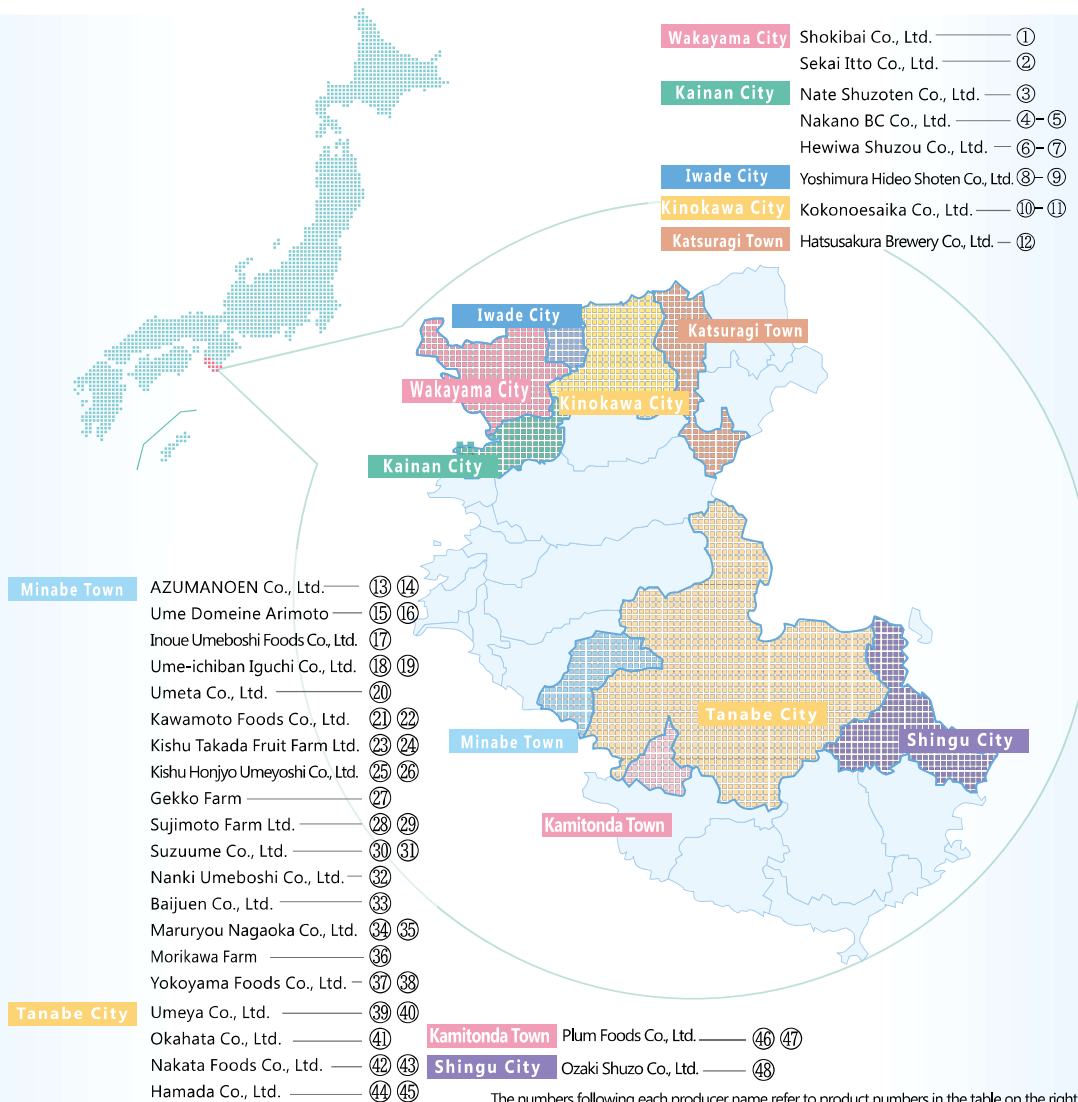
Ume fruits used in the production shall be only fresh green or ripe ume fruits harvested in Wakayama Prefecture.

Alcohol content must be 10.0% or more and less than 35.0%.

Ingredients other than alcohol and ume fruits shall be limited to ume fruit pulp, ume juice, sugars, sugar-contained substances, and carbonic acid.

Ume fruits shall be used at least 300 kg per, 1000 L of alcohol in which the fruits are soaked.

The process of soaking ume fruits in alcohol, storing for brewing and bottling shall be completed in Wakayama Pref.



Wakayama Umeshu producers list on the Umeshu Tasting Chart

Product name	Producer name	Area	Phone
① SHOKIBAI	Shokibai Co., Ltd.	Wakayama City	(+81) 73-436-5555
② Minabe-no Umeshu	Sekai Itto Co., Ltd.	Wakayama City	(+81) 73-433-1441
③ Kuroushi-Jitate Umeshu	Nate Shuzoten Co., Ltd.	Kainan City	(+81) 73-482-0005
④ Kaoru Nanko Beni-Nanko	Nakano BC Co., Ltd.	Kainan City	(+81) 73-482-1234
⑤ Kaoru Nanko VINTAGE			
⑥ Kishu Ume Koshu	Heiwa Shuzou Co., Ltd.	Kainan City	(+81) 73-487-0189
⑦ Kishu Nana-nen Koshu			
⑧ Kishu Kanjuku Nanko-ume “Koi-umeshu”	Yoshimura Hideo Shoten Co., Ltd.	Iwade City	(+81) 736-62-2121
⑨ Kishu Kanjuku Nanko-ume “Sui-umeshu”			
⑩ Saika Kokuto-umeshu	Kokonoesaika Co., Ltd.	Kinokawa City	(+81) 736-66-3160
⑪ Saika Umeshu			
⑫ Kishu Umeshu	Hatsusakura Brewery Co., Ltd.	Katsuragi Town	(+81) 736-22-0005
⑬ Brandy Umeshu Syoyazenpachi	AZUMANOEN Co., Ltd.	Minabe Town	(+81) 739-74-2487
⑭ Genshu Umeshu			
⑮ Plumity Black	Ume Domaine Arimoto	Minabe Town	(+81) 739-72-3475
⑯ Plumity White			
⑰ Kumahei	Inoue Umeboshi Foods Co., Ltd.	Minabe Town	(+81) 739-72-2730
⑱ Genshu Kishu Emaki	Ume-ichiban Iguchi Co., Ltd.	Minabe Town	(+81) 739-74-2439
⑲ Kishu Emaki			
㉑ Nanko Umeshu	Umeta Co., Ltd.	Minabe Town	(+81) 739-72-2151
㉑ Towa-no Shizuku	Kawamoto Foods Co., Ltd.	Minabe Town	(+81) 739-72-3023
㉒ Haruka			
㉓ Jyukusei Umeshu TAKADA	Kishu Takada Fruit Farm Ltd.	Minabe Town	(+81) 739-74-2113
㉔ TAKADA BIO			
㉕ ENISHI	Kishu Honjyo Umeyoshi Co., Ltd.	Minabe Town	(+81) 739-74-2433
㉖ ZEN			
㉗ Beni Bai Getsu	Gekko Farm	Minabe Town	(+81) 739-74-2453
㉘ Kishu Roman	Sujimoto Farm Ltd.	Minabe Town	(+81) 739-74-2017
㉙ Kishu Roman KANAE			
㉚ Gin-no Suzu	Suzuume Co., Ltd.	Minabe Town	(+81) 739-72-5069
㉛ Kin-no Suzu			
㉜ Pika-ichi	Nanki Umeboshi Co., Ltd.	Minabe Town	(+81) 739-74-2055
㉝ B	Baijuen Co., Ltd.	Minabe Town	(+81) 739-26-8033
㉞ Umeboshiya-no Osusowake Umeshu	Maruryou Nagaoka Co., Ltd.	Minabe Town	(+81) 739-72-2033
㉟ MOE			
㊱ MORIKAWA	Morikawa Farm	Minabe Town	(+81) 739-72-2775
㊲ ZIPANG	Yokoyama Foods Co., Ltd.	Minabe Town	(+81) 739-74-3378
㊳ Nigori Umeshu “Haruhime”			
㊴ Kishu Umeshu Genshu “GEN”	Umeya Co., Ltd.	Tanabe City	(+81) 739-22-4785
㊵ Kishu Umeshu			
㊶ Kamihaya-san-no Umeshu (white)	Okahata Co., Ltd.	Tanabe City	(+81) 739-37-0111
㊷ Kishu Nanko Kanjuku Umeshu “Taru”	Nakata Foods Co., Ltd.	Tanabe City	(+81) 739-22-2486
㊸ Kishu-no Umeshu (white)			
㊹ HAMADA STANDARD	Hamada Co., Ltd.	Tanabe City	(+81) 739-37-0044
㊺ HAMADA AGED 5 YEARS			
㊻ Maboroshi-no Umeshu “Kumano Densetsu”	Plum Foods Co., Ltd.	Kamitonda Town	(+81) 739-47-2895
㊼ Kishu Nigori Umeshu “Kumano Kasumi”			
㊽ Binchotan-no Shirabe	Ozaki Shuzo Co., Ltd.	Shingu City	(+81) 735-22-2105