

The base of our Kiuchi Umeshu is Hitachino Nest White Ale, our world-wide award winning and most celebrated Hitachino Nestbeer. Hitachino Nest White Ale is gently transformed into spirit by triple distillation using a low temperature vacuum distillation still. Kiuchi Umeshu is completed by maturing the distilled Hitachino Nest White Ale on Kiuchi's Japanese ume (plums) for over six months. It creates a new flavor sensation combining the notes of coriander, hops and orange (Hitachino Nest White Ale) with the unique tartness of Ume fruit. 14.5% alc./vol.



KIUCHI BREWERY + DISTILLATION WHERE HERITAGE MEETS INNOVATION

Hitachino Nestbeer has become famous for its complex yet very well balanced brews. When the Kiuchi family moved into the world of artisanal beer brewing in 1996 they could fall back on over 170 years of fermentation knowledge that sits deeply in the DNA of the Kiuchi family.

Established in 1823, Kiuchi Brewery has been known for its premium & superpremium sakes. By now, its passion and craftmanship have been passed down over eight family generations.