

MIYAYOSHI BLACK LABEL

MADE WITH WHITE LIQUOR



Product name : MIYAYOSHI Black Label No.01/No.03/No.06/No.09

Raw materials : Wakayama Prefecture plums (Tsuyuakane), rock sugar, and shochu (class A).

Contents : small bottle 205ml / large bottle 395ml



A natural crimson-colored plum wine made from the rare Tsuyu akane plum.

MIYAYOSHI is an authentic plum liqueur made using a unique method and only the rare Ume Tsuyu Akane, which accounts for only 0.2% of the national plum production. It is an additive-free plum liqueur that does not contain any coloring agents, and is characterized by its vibrant crimson color, Tsuyu Akane's unique refreshing sweet and sour aroma, and its rich flavor with a unique acidity that leaves a clean aftertaste.



MIYAYOSHI LINE UP

No. 01

Not sweet, plum wine. You can directly feel the sourness and aroma of Tsuyu Akane.

Sweetness Intensity ALC.20%

No. 03

It has a clean taste with a modest sweetness and refreshing acidity.

Sweetness Intensity ALC.16%

No. 06

The perfect balance of sweetness and sourness is the standard of "MIYAYOSHI."

Sweetness Intensity ALC.16%

No. 09

The sweet and sour mellow taste, made with the generous amount of rock sugar and the sourness of Tsuyu Akane, is just like a dessert.

Sweetness Intensity ALC.16%



■ "Visual differentiation from other plum wines"

While many other plum wines are colored red with perilla or coloring agents, there are very few naturally bright crimson plum wines made from 100% Tsuyu Akane on the market, and they can be visually differentiated from others.

■ "Clear fruit flavor"

The stems are removed by hand from the plums to eliminate any impurities. You can enjoy the refreshing and clean flavor of the fruit.

■ "Additive-free and health-oriented"

It is made only with alcohol, plum fruit, and rock sugar, and does not contain any additives such as coloring agents. Health-conscious people can enjoy it with peace of mind.

■ "As a cocktail base"

The vivid crimson color and refreshing aroma and flavor of "Tsuyu Akane" go well with other alcoholic drinks and soft drinks and can be enjoyed as a cocktail base.

■ "As a gift or a treat for yourself"

The package designed to resemble a perfume makes a great gift. It has a stylish and luxurious feel and is perfect for treating yourself.



MIYAYOSHI Inc. 282 Takigahara, Miyahara-cho, Arita City, Wakayama Prefecture, Japan

Tel : +81-737-20-6530 Fax : +81-737-20-5884

Business Activities: Cultivation of Japanese plums (ume), Production and sales of plum wine (umeshu) as a vertically integrated business (sixth industrialization), Installation of sanitary piping systems, Maintenance of sanitary equipment

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■ Recently, we have:

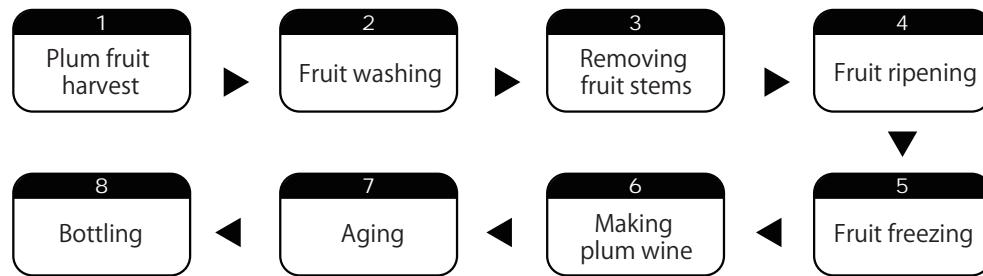
Okuwa, Kintetsu Department Store, Kansai Airport, Dynac, Seibu Sogo, Sakanao, Furusato Service, Mitsubishi UFJ Financial Group, Taiju Life Insurance, Various e-commerce sites



WEB SITE

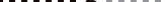
Availability period	All year round
Main raw material origin	Arita City, Wakayama Prefecture
Contents	small : 205ml / large : 395ml
Order lead time	Up to 250 bottles, 7 business days. We will do our best to accommodate your specific requests.
MAX. and MIN. lot sizes	Maximum : 900 bottles per month / Minimum : 1bottles
Best before date/Expiration date	Best before date : None / Use by date: None
Suggested retail price (ex. tax)	small : 2,600 yen / large : 5,000 yen
Storage temperature range	Room temp (recommended to store in a cool, dark place below 15°C)
Sales area restrictions	None
Product size (gift box)	small : L 130 mm × W 95 mm × H 80 mm 560g(Product, box set) large : L 190 mm × W 95 mm × H 80 mm 855g(Product, box set)
MAX. number of items per carton	small : 15 / large : 15
Carton Size	L 300 mm × W 450 mm × H 210 mm 560g
Weight at max. quantity	small : 8.9 kg / large : 13.3 kg
Allergy info (specific ingredients)	None

Manufacturing Flow



No. 01	Not sweet, plum wine. You can directly feel the sourness and aroma of Tsuyu Akane. Sweetness 1  ALC.20%	small 205ml large 395ml	JAN 4595986207100 JAN 4595986207001
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No. 03	<p>It has a clean taste with a modest sweetness and refreshing acidity.</p> <p>Sweetness Intensity  ALC.16%</p>	small 205ml	JAN 4595986207148
		large 395ml	JAN 4595986207063

NO. 06	The perfect balance of sweetness and sourness is the standard of "MIYAYOSHI."	small 205ml	JAN 4595986207124
Sweetness Intensity	 6	ALC.16%	large 395ml

NO. 09 The sweet and sour mellow taste, made with the generous amount of rock sugar and the sourness of Tsuyu Akane, is just like a dessert.
Sweetness Intensity  9 | ALC.16%
small 205ml JAN 4595986207131
large 395ml JAN 4595986207056

■ Production

As of 2025, the Tsuyukane cultivation area is approximately 7 hectares, and the 2025 harvest was 20 tons. The plum orchard is currently being expanded, with a final goal of 12 hectares. Since we can secure a sufficient stock of raw materials, we can ensure a stable supply even when crops fail due to bad weather or other reasons. Miyayoshi's plum groves also use grass cultivation to maintain healthy soil and allow the plums to grow without disrupting the natural ecosystem. Among naturally occurring weeds, grasses send sugars produced by photosynthesis to their underground fine roots, which then supply organic carbon to the soil. Organic carbon in the soil is difficult for microorganisms to decompose, allowing carbon to accumulate in the soil. Recent research has shown that this "soil carbon storage" function could potentially reduce carbon dioxide emissions from agricultural soil. Miyayoshi is actively working toward carbon neutrality.

Manufacturing

The rare Tsuyuakane plums used as our raw material are deliberately frozen at -20°C. Once frozen, the fruit's tissue breaks down, allowing it to release more plum extract than fresh plums when steeped in alcohol. Furthermore, while plums are usually used as raw ingredients in making plum wine, we remove the stems of each plum by hand, as they give off a slightly bitter taste. The resulting plum wine has a vibrant crimson color and a clean taste with a clearer plum aroma and less off-flavors.

Product Inspection	1. After solid-liquid separation of the product, alcohol and extract inspection is performed. 2. After filtering, the liquid is visually inspected before filling. 3. After cleaning the container, the container's appearance is visually inspected before filling. 4. After filling, the product's appearance is visually inspected.
Production Process Management	Implementing management based on HACCP. 1. Management of containers used (cleaning and inspection before each use) 2. Management at the time of filling (cleaning and sterilizing containers and equipment before use)
Employee Management	Implementing management based on HACCP. Hygiene management and education and training for employees: 1. Understanding health status (annual health examination, daily health checks) 2. Hygiene management for employees (clean clothing in the manufacturing site, washing and disinfecting hands before entering the manufacturing site, etc.) 3. Education and training (explanations for each employee, annual regular seminars and study sessions)
Facility and Equipment Management	Implement management based on HACCP. Weekly regular cleaning of the manufacturing area and work areas. Weekly regular inspections. Cleaning and inspection of facilities and equipment after each operation.
Contact Information	Yoshifumi Smita +81-737-20-6530
Crisis Management System	Collection of storage samples (for customer complaints or investigations in the event of an accident, one sample from each filling will be stored for at least the expected sales and distribution period. If a food hygiene problem occurs, 1. Recall and contact relevant authorities, 2. Management of returned or recalled products, 3. Disposal, etc. will be carried out in accordance with our company manual. Product liability insurance is insured.