

MIYAYOSHI GOLD LABEL

MADE WITH GIN



Product name : MIYAYOSHI Gold Label No.23

Raw materials : Wakayama Prefecture plum (Tsuyuakane), Wakayama Prefecture lemon, honey, and spirits

Contents : small bottle 205ml / large bottle 395ml

A new type of plum wine made from the rare plum "Tsuyu Akane", honey lemon and gin.

We've steeped rare Tsuyuakane plums, which account for just 0.2% of Japan's national plum production, in honey from a long-established Wakayama company, made using methods that have remained unchanged since the Edo period, and lemons from our own farm. Adjusted to avoid being too sweet, the resulting MIYAYOSHI GOLD LABEL is an additive-free plum liqueur, containing no artificial colorings. Its vibrant crimson color, Tsuyuakane's unique refreshing sweet and sour aroma, and clean aftertaste combine with the tartness of Tsuyuakane and lemon, resulting in a new sensation: a plum liqueur that blends with the distinctive flavor of gin.



GOLD LABEL LINE UP

No. 23 The fruity freshness of dewdrops and lemon, the bittersweetness of gin, and the gentle sweetness of honey are exquisitely intertwined in this new and unprecedented plum wine.

Sweetness Intensity ALC.11%

■ "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.



株式会社宮好
MIYAYOSHI INC.

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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 40 bottles, 7 business days.
MAX. and MIN. lot sizes	We will do our best to accommodate your specific requests.
Best before date/Expiration date	Maximum : 100 bottles per month / Minimum : 1bottles
Suggested retail price (ex. tax)	Best before date : None / Use by date: None
Storage temperature range	small : 6,500 JPY / large : 13,000 JPY
Sales area restrictions	Room temp (recommended to store in a cool, dark place below 15°C)
Product size (gift box)	None
MAX. number of items per carton	small : L 130 mm × W 95 mm × H 80 mm 560g(Product, box set)
Carton Size	large : L 190 mm × W 95 mm × H 80 mm 855g(Product, box set)
Weight at max. quantity	small : 15 / large : 15
Allergy info (specific ingredients)	Carton Size L 300 mm × W 450 mm × H 210 mm 560g
	small : 8.9 kg / large : 13.3 kg
	None

NO. 23

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Sweetness Intensity

3

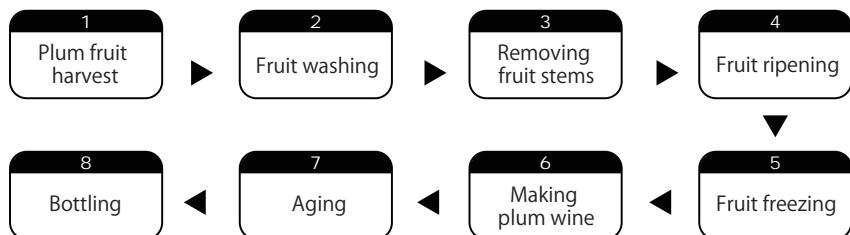
ALC.11%

small 205ml
large 395ml

JAN 4595986207315
JAN 4595986207216



Manufacturing Flow



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 Tsuyukane 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.