Claims:

1. A low-alcohol beer-taste beverage containing an aroma composition containing:

0.49 to 1.95 ppm of ethyl acetate,

0.83 ppm or more of isobutanol,

0.065 ppm or more of isoamyl acetate, and

4.35 ppm or more of isoamyl alcohol.

2. The low-alcohol beer-taste beverage according to claim 1, wherein the aroma composition contains 0.49 to 1.95 ppm of ethyl acetate, 0.83 to 120 ppm of isobutanol, 0.065 to 1.4 ppm of isoamyl acetate, and 4.35 to 90.3 ppm isoamyl alcohol.

3. The low-alcohol beer-taste beverage according to claim 1 or 2, containing a sour component in an amount of 1,000 ppm or more as the degree of sourness.

4. The low-alcohol beer-taste beverage according to any one of claims 1 to 3, containing a sour component in an amount of 1,000 to 3,500 ppm as the degree of sourness.

5. The low-alcohol beer-taste beverage according to any one of claims 1 to 4, wherein aroma components of the aroma composition are derived from a wort fermented liquid.

6. The low-alcohol beer-taste beverage according to any one of claims 1 to 5, wherein the wort fermented liquid is a wort bottom fermented liquid.

7. The low-alcohol beer-taste beverage according to

any one of claims 1 to 6, wherein the wort fermented liquid has a malt use ratio of 50% or more.

8. The low-alcohol beer-taste beverage according to any one of claims 1 to 7, containing an alcohol-removed wort fermented liquid.

9. A method of producing a low-alcohol beer-taste beverage according to any one of claims 1 to 8, comprising:
a step of adjusting the carbon dioxide gas pressure of a wort fermented liquid from 0.05 to 0.25 MPa;
a step of vaporizing carbon dioxide gas and aroma components from the wort fermented liquid by spraying the wort fermented liquid under reduced pressure;
a step of condensing the vaporized aroma components to obtain an aroma composition; and
a step of adding the obtained aroma composition to a low-alcohol beer-taste beverage.

10. A method of suppressing sourness and astringency, and enhancing an alcohol feeling and a complex taste derived from brewing of a low-alcohol beer-taste beverage according to any one of claims 1 to 8, comprising:
a step of adjusting the carbon dioxide gas pressure of a wort fermented liquid from 0.05 to 0.25 MPa;
a step of vaporizing carbon dioxide gas and aroma components from the wort fermented liquid by spraying the wort fermented liquid under reduced pressure;

a step of condensing vaporized aroma components to obtain an aroma composition; and

a step of adding the obtained aroma composition to a low-alcohol beer-taste beverage.

11. The method according to claim 9 or 10, wherein the low-alcohol beer-taste beverage to which the aroma composition is added is obtained by subjecting the wort fermented liquid to an alcohol-removing treatment.