

Exporter DAIICHIYA SAKETEN CO., LTD. Japanese Wholesaler info@sake-import.com

### Description sheet

**Product Name**  
**JUNMAI GINJO RINNOAKA 720ml**

SAKE (HS2206.00) SMV (Sake Meter Value) of +3.0  
 Taste: Rich and strong Dry Color: colorless



JANコード: 4962743714322 (300ml) 20b  
 JANコード: 4962743714148 (720ml) 12b  
 JANコード: 4962743714117 (1800ml) 6b

Size per product		
Width	79	mm
Depth	79	mm
Height	287	mm
Weight	1300	mg
Capacity	720	ml

Size per box		
Width	200	mm
Depth	300	mm
Height	340	mm
Weight	7.8	kg
Quantity per case	12	bottle
Minimum lot	1	box
Maximum lot	20	box

Expiration date		
1	year	Normal

**Place of production**  
 Toyama (Japan)

Percentage of ingredients produced in Japan (weight-based)	
100	%

Sales price in Japan (yen)	
1650	JPY

Ingredients & additives	ALC	Type of sake rice, rice polishing ratio
Rice: Rice malt: Water:	17.00%	Rice: Yamada Nishiki(山田錦100%) Polished Japanese rice : 55%

**Comments on product features, popularity at overseas food fairs and in importing countries.**

We selected the top Sake rice "Yamadanishiki". It is twice the size of normal rice.  
 We polished the rice up to **55%**. "Unfiltered" "**Unprocessed sake 原酒**"

It makes the **flavor of sake rich and strong**.  
 "RINNOAKA" is **Delicious crisp Dry sake** .



This is a taste that continued insistence from starting sales.  
 「無濾過」「生」「原酒」発売当時より拘り続けた味わいです。濃醇でありながらキレのある旨い酒。

## Marketing sheet

**Product Name**

JUNMAI GINJO RINNOAKA 720ml

**Gender**

- Female
- Male

**Various sizes** (P:Pack / B:Bottle)

300ml B  
720ml B  
1800ml B

**Major customers**

- Professional use
- Hotels
- Restaurants
- Food manufacturers
- Household use
- Wholesale
- Dept.stores
- Super-markets
- Food shops

**Business target: Age group**

- Late 10s-20s
- 30s-40s
- 50s and over
- All ages

**Sales season Shipping available**

- Spring
- Summer
- Autumn
- Winter

**Business target: Income group**

- Upper class
- Middle class
- Mass market

**Brewery**

Wakatsuru-shuzou ( Sake Brewery ) since 1862

Place of origin : Toyama Prefecture

Located in the area makes the most high-quality sake rice in Japan.

The Master brewer to respect the tradition.

He made the sake of attention that use of technology and skills in history.



**Message/request to buyers**

At last We can sale [ WAKAZURU ] oversea .

But I am sorry that



It can not be shipped in large amounts at one time because it is manufactured by hand.

We can not sale over 40 box( 240 bottles ) in a month .

Please ask us when you want.

In 2015 started the export.

There is no export destinations except South Korea.

So You have a great chance now.

