

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

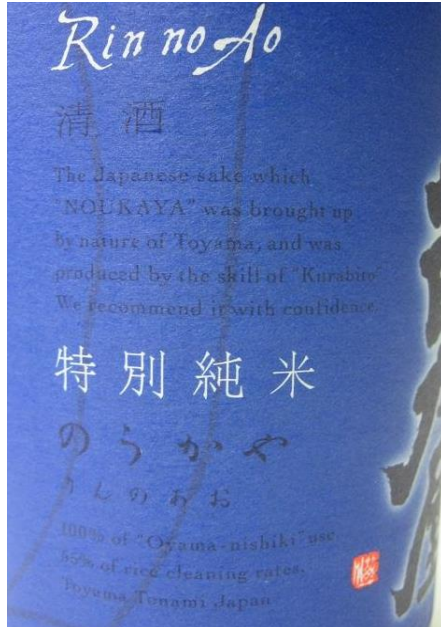
### Description sheet

**Product Name**

JUNMAI GINJO RINNOAO 720ml

SAKE (HS2206.00)  
Taste: Fruity sweet

SMV (Sake Meter Value) of +0.0  
Color: colorless



JANコード: 4962743714339 (300ml) 20b  
 JANコード: 4962743714155 (720ml) 12b  
 JANコード: 4962743714124 (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	40	box

**Expiration date**

1	year	Normal
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**Place of production**

Toyama (Japan)

**Percentage of ingredients produced in Japan (weight-based)**

100	%
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**Sales price in Japan (yen)**

1360	JPY
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**Ingredients & additives**

**ALC**

**Type of sake rice, rice polishing ratio**

Rice:  
Rice malt:  
Water:

17.00%

Rice:Oyama Nishiki(雄山錦100%)  
Polished Japanese rice : 55%

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

We polished the rice up to **55%**. " Unfiltered " "**Unprocessed sake 原酒**"

It makes the **flavor of sake rich and strong.**

"RINNOAO" is

**Fruity sweet ,  
Flavorfil rich rice ,  
Light Sour.**

スッキリとした果実的な甘味とお米の旨味、軽い酸味のあるお酒です。



## Marketing sheet

**Product Name**

JUNMAI GINJO RINNOAO 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.

