

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

Description sheet

Product Name

WAKATSURU DAIGINJO YAMADANISHIKI 1800ml

Brand Name: Wakatsuru-shuzou

SAKE (HS2206.00) SMV (Sake Meter Value) of +5.0

Taste: Full-bodie Dry Color: colorless



JANコード:

Size per product

Width	134	mm
Depth	144	mm
Height	443	mm
Weight	3000	mg
Capacity	1800	ml

Size per box

Width	280	mm
Depth	300	mm
Height	460	mm
Weight	12.6	kg
Quantity per case	4	bottle
Minimum lot	1	bottle
Maximum lot	10	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)

10800	JPY
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Ingredients & additives

Rice:
Rice malt:
Water:

ALC

15.00%

Type of sake rice, rice polishing ratio

Rice: Yamada Nishiki(山田錦100%)
Polished Japanese rice : 38%

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

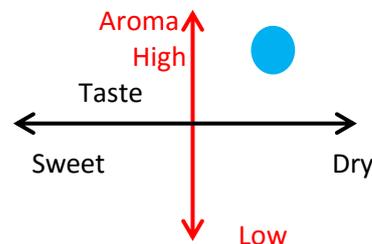
We selected top quality rice of Japan "Yamadanishiki".

We polished the rice up to **38%**.

That is Why it is so good Full-bodie.

And also you feel Elegant sweet aroma.

But it is "Comfortable dry taste"



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Marketing sheet

Product Name
WAKATSURU DAIGINJO YAMADANISHIKI 1800ml

Gender
 ● Female
 ● Male

Various sizes (P:Pack / B:Bottle)

1800r 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.



Place of origin : Toyama Prefecture



Message/request to buyers

At last We can sale (WAKAZURU) .
 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.

