

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

Description sheet

Product Name
 JUNMAI-DAIGINJO OYAMANISHIKI 720ml

SAKE (HS2206.00) SMV (Sake Meter Value) of +4.0
 Taste: Good sour Dry Color: colorless



JANコード: 4962743713349

Size per product		
Width	85	mm
Depth	85	mm
Height	325	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	6	bottle
Minimum lot	1	box
Maximum lot	50	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)		
2700	JPY	

Ingredients & additives	ALC	Type of sake rice, rice polishing ratio
Rice: Rice malt: Water:	16.00%	Rice:Oyama Nishiki(雄山錦100%) Polished Japanese rice : 45%

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

We selected New type of Japanese rice "Oyama-nishiki".
 It is twice the size of normal rice. We polished the rice up to 45%.
 It uses only rice core.

This Sake is the Dry sake of good acidity that take advantage of the rice of feature.
 Recommended cool to drink.

米の特徴を生かした膨らみある味わいとほど良い酸味が特徴のお酒です。



Marketing sheet

Product Name

JUNMAI-DAIGINJO OYAMANISHIKI 720ml

Gender

- Female
- Male

Various sizes (P:Pack / B:Bottle)

720ml B
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.



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.

