

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

Description sheet

Product Name

JUNMAI DAIGINJO RINNOKURO 720ml

SAKE (HS2206.00) SMV (Sake Meter Value) of +4.0
 Taste: Strong-bodieDry Color: colorless



JANコード: 4962743714131 (720ml)
 JANコード: 4962743714100 (1800ml)

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	6	bottle
Minimum lot	1	box
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)

5400	JPY
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Ingredients & additives

ALC

Type of sake rice, rice polishing ratio

Rice:
 Rice malt:
 Water:

16.00%

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 the top Sake rice "Yamadanishiki". It is twice the size of normal rice.
 We polished the rice up to **38%**. "RINNOKURO" used **only rice core**.
 That is Why it is so good **Strong-bodie**.

This is Finest drop. **Calm and elegant aroma, Plump body and strength.**

Elegant and **smooth taste** is exquisite.

極上の一滴。穏やかで上品な香りに、ふくよかなコクと力強さ。上品で滑らかな味わいが絶品。



Marketing sheet

Product Name

JUNMAI 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.

