

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

Description sheet

Product Name
WAKATSURU JUNMAI DAIGINJO(粹sui)720ml

SAKE (HS2206.00) SMV (Sake Meter Value) of -2.0
 Taste: Medium Sweet Color: colorless



JANコード: 4962743714780

Size per product		
Width	85	mm
Depth	85	mm
Height	325	mm
Weight	1300	mg
Capacity	720	ml

Size per box		
Width	180	mm
Depth	265	mm
Height	320	mm
Weight	7.8	kg
Quantity per case	6	bottle
Minimum lot	1	box
Maximum lot	40	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)	
2300	JPY

Ingredients & additives	ALC
Rice: 20.80%	16.00%
Rice malt: 2.70%	
Water: 76.50%	

Type of sake rice, rice polishing ratio
 Rice: Yamada Nishiki(山田錦100%)
 Polished rice harvested in Japan: 49%

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

We made this Junmai Daiginjo "to drink in the wine glass" on the concept. Comfortable Sweet rice wine and Faint smell fruity. Mellow taste. Sake original color and sweet, you can feel more strongly sour.

This product sale at ONECE in the year. (October to March)



Brush Up Sake Rice

粹(Sui)
 洗(Kou)

Marketing sheet

Product Name

WAKATSURU JUNMAI DAIGINJO(洗kou)720ml

Gender

- Female
- Male

Various sizes (P:Pack / B:Bottle)

720ml 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] 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.

