

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

Description sheet

**Product Name**  
**GINJO KOSHU KAKUMEI 500ml Bottle**  
 Vintage 1996

**Brand Name: Wakatsuru-shuzou**  
 SAKE (HS2206.00) SMV (Sake Meter Value) of +4.0  
 Taste: Flavor Dry Color: colorless



JANコード: 4962743712601

Size per product		
Width	≒100	mm
Depth	≒100	mm
Height	≒250	mm
Weight	≒1000	mg
Capacity	500	ml

Size per box		
Width	≒220	mm
Depth	≒330	mm
Height	≒270	mm
Weight	≒6	kg
Quantity per case	6	bottle
<b>Minimum lot</b>	1	box
<b>Maximum lot</b>	40	box

Expiration date		
5	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
Rice: 20.80%	17.00%
Rice malt: 2.70%	
Water: 76.50%	

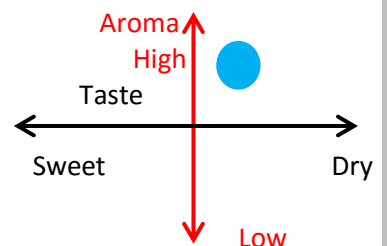
**Type of sake rice, rice polishing ratio**  
 Rice: Gohyakumangoku(五百万石)  
 Polished rice harvested in Japan: 60%

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

The KOSHU,  
 Usually, Expiration date of SAKE is made year or next year.  
 But, The SAKE called the koshu what was aged more than two years with a special technique.  
 " Ginjo Koshu KAKUMEI " Made in vintage 1996.

This sake had been the **Gold Award in 2015** at Hot SAKE contest.

Now, this is the most acclaimed hot sake in Japan.



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## Marketing sheet

**Product Name**

**GINJO KOSHU KAKUMEI 500ml Bottle**

Vintage 1996

**Gender**

- Female
- Male

**Various sizes** (P:Pack / B:Bottle)

500ml    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.

