





Product registered on 30th Mar.2021

product information sheet


Detailed information

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|--|---|--|-----------------------------|
| Item name | Shinshu Maihime Apricot Sake(Japanese Sake Preparation) 720ml | | |
| Offer season | Year-round | Best before date (Content expiration date) | dates |
| Net content | 720ml | Retail reference price in Japan(before-tax) | 1,300Japanese yen (ex. tax) |
| Quantity per case | 12 bottles | | |
| Minimum number of orders | 最小1 carton | Storage temperature | Room temperature |
| carton size | Width(cm) × Depth(cm) × Height(cm) | | weight(kg) |
| | W335cm × D260cm × H320cm | | 13.2kg |
| Means of transportation | Dry container | | |
| Ingredients | Processed food Sake (made in Japan), apricot (made in Chikuma city), glacial sugar (made in Japan), honey (made in Nagano prefecture) | | |
| Certification | | | |
| Exporter | | | |
| Export experience (including under challenge) | | | |
| Local distributor | | | |
| Selling point | You can feel the refreshing flavor of apricots. The sweetness is modest and smooth, good for aperitif and good with desserts after meals too. | | |
| Expected use | Retail(high-end) Professional 【high-end】、Professional 【normal】、EC、Gift | | |
| Description | It is a Apricot sake that uses all the apricots from Chikuma City and is pickled in the original Japanese sake to make. | | |
| Promotion video | | | |
| Remarks | | | |


Product photo ・ Allergen advice

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| Allergen labelling | not used |
| May contain traces of | |

Information of seller

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|-------------------|--|---|
| Company name | MAIHIME BREWERY CO., LTD. | Product registered 30th Mar.2021 |
| Company location | 2-9-25 Suwa, Suwa-city, Nagano |  |
| message | We are a small sake brewery located in Suwa City, Nagano Prefecture. Founded 125 years, in Suwa blessed with rich nature and culture, tradition polished skill and heart of inheritance, rice, water, stick to the maker, try to polite sake brewing, and work hard to brew sake to be loved by everyone. While promoting rice cultivation by contract farmers to revitalize the region, we are trying to make sake with peace of mind every day. Always created a structure to evolve in response to changing times and the environment, and practice is a management philosophy of "gratitude and valuing our customers." As one of the traditional Suwa Gozo, we will continue to contribute and develop the local community through the brewing and sales of sake. | |
| Home page | https://www.maihime.co.jp | |
| Industrial sector | Manufacturer https://www.maihime.co.jp | |
| Promotion video | | |
| Language | Japanese only | |

Production and manufacturing processes

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