

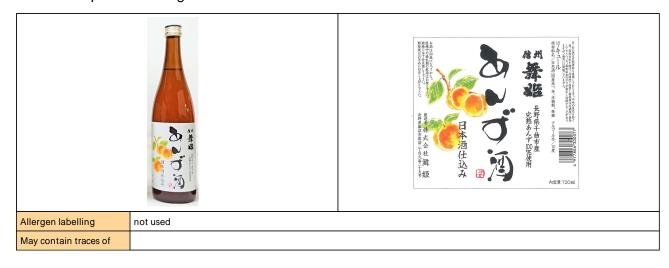


product information sheet

Detailed information

	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	$Width(cm) \times Depth(cm) \times Height(cm)$		weight(kg)		
	W33	W335cm x D260cm x 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					
	You can feel the refreshing flavor of apricots. The sweetness is modest and smooth, good for aperitif and good with desserts after meals too.				
Selling point		of apricots. The sweetness is mode	st and smooth, good for	aperitif and good with	
Selling point Expected use				aperitif and good with	
	desserts after meals too.	h-end】、Professional【normal】	、EC、Gift		
Expected use	desserts after meals too. Retail(high-end) Professional [high	h-end】、Professional【normal】	、EC、Gift		

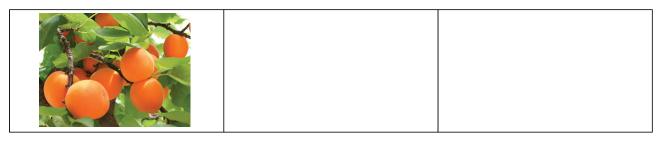
Product photo • Allergen advice



Information of seller

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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