





Product registered on 30th Mar.2021

product information sheet


Detailed information

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

	
Allergen labelling	not used
May contain traces of	

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

		
--	--	--