


Company Name: **Naeba Sake Brewery Co.,Ltd.** URL: <https://www.naebasan.com>

Product Name	Kamosu Mori Jyunmai dai-ginjyo		Category	Japanese Sake		
	醸す森 純米大吟醸		JAN code (EAN code)	4536932010047		
			Shelf Life			
			Storage temperature	at room temperature , but please cool it down before you drink it.		
			Location of production/manufacture	Niigata Prefecture		
			Quantity	720ml	Quantity (unit)	12
			Retail use / Industrial use			
			OEM	consultation required		
			Sales period			
			Retail price in Japan	¥2,000	EURO (€)	€ 14.30
			Price for EU Export (ex. EXW, FOB, on demand)	€ 11.44 FOB Osaka		
			Minimum lot for order	5	Unit	case

Ingredients (Japanese)
 麴米: 新潟産五百万石、掛米: 新潟産コシいぶき、アルコール度数14%

Ingredients (Overseas)
 Koji rice:Gohyakumangoku from Niigata Prefecture , Kakemai: Koshiibuki from Niigata Prefecture , alcohol contents 14%

Product Introduction
 A fresh , new type of sake featuring 1-stage brewing , unfiltered raw sake , and bag squeeze.
 It's a mellow and powerful type of sake in the "Kamosu Mori" series .
 It's fresh and juicy, with a gassy, popping sensation that is typical os raw sake.
 It has a sweet aroma reminiscent of pear and lychee, and the acidity tightens the aftertaste.
 We recommend pairing it with aperitifs and after-dinner drinks, as well as pizza and pate de campagne .
 Cill to about 4 degrees and enjoy it .

Country of the Importer/Distributor in EU

Target B2C (ex. Supermarket, EC, Shops etc)
 Supermarket , EC , Liquor shops , etc.

Specify exclusive market

Target B2B (ex. Restaurant, Food processing company, Patisserie etc)
 Restaurants , Liquor wholesalers , Importer , Hotels , etc.

Company Name: **Naeba Sake Brewery Co.,Ltd.** URL: <https://www.naebasan.com>

Product Name **Mizen Junmai dai-ginjo** Category
 深然 純米大吟醸 Japanese Sake



JAN code (EAN code)
4536932010740

Shelf Life

Storage temperature
 at room temperature , but please cool it down before you drink it.

Location of production/manufacture
 Niigata Prefecture

Quantity	Quantity (unit)
720ml	12

Retail use / Industrial use

OEM
 consultation required

Sales period

Retail price in Japan	EURO (€)
¥1,818	€ 13.00

Price for EU Export (ex. EXW, FOB, on demand)
 € 10.40 FOB Osaka

Minimum lot for order	Unit
5	case

Ingredients (Japanese)
 麴米:新潟産五百万石、掛米:新潟産コシいぶき、アルコール度数14%

Ingredients (Overseas)
 Koji rice:Gohyakumangoku from Niigata Prefecture , Kakemai: Koshiibuki from Niigata Prefecture , alcohol contents 14%

Product Introduction
 A crisp Junmai Daiginjo with a harmonious blend of fruit aroma and refined sweetness. The exterior is a transparent pale crystal with a slight yellow tinge. The first impression of the scent is youthful and gorgeous . It has aroma of pear , white peach , and acacia flowers . It also smells like cooked rice and freshly made mochi, with a slight mineral scent of lime. The taste is slightly light , and the sweetness is mellow and plump. The acidity is gentle and not overpowering . The aftertaste is slightly short and crisp. Pairing goes well with plain white sashimi or blue fish seasoned with vinegar, and it's recommended to drink it at a temperature of around 12 to15 degrees .

Country of the Importer/Distributor in EU

Target B2C (ex. Supermarket, EC, Shops etc)
 Supermarket , EC , Liquor shops , etc.

Specify exclusive market

Target B2B (ex. Restaurant, Food processing company, Patisserie etc)
 Restaurants , Liquor wholesalers , Importer , Hotels , etc.