

# **Product Specification**

No. 031 **Uonuma Sake Brewing Company** 

Product No.

Product name
Daiginjo tenjinbayashi

Alcoholic beverages(except medicine)  Size per product  Width 84 mm  Depth 84 mm  Height 330 mm  Weight 1.3 kg  Capacity 720 ml			
Width 84 mm  Depth 84 mm  Height 330 mm  Weight 1.3 kg  Capacity 720 ml			
Depth 84 mm  Height 330 mm  Weight 1.3 kg  Capacity 720 ml			
Height 330 mm  Weight 1.3 kg  Capacity 720 ml			
Weight 1.3 kg Capacity 720 ml			
Capacity 720 ml			
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Quantity per case			
12 bottle(s)			
Minimum lot for order			
1 case(s)			
Expiration date and storage temperature			
1 year(s) Normal			
Retail price in Japan (yen) *excluding tax			
<b>2,915</b> JPY			

Place of production/processing		
Niigata		
Ingredients and food additives		
Rice, Water, Brewer's Alcohol		
Selling point		
2019 shuzounenndo zennkokushuruikannpyot	ıkai nyuushou	
Flavor		
It is characterized by a mouth-filling fragrance	light and delicate flavor, and preasant finish.	
Sales season		
We can make shipments during all seasons.	We can make shipments during the following term.	~



# **Product Specification**

#### No. 031 **Uonuma Sake Brewing Company**

Product No. 02

#### **Product name**

#### Junmai Daiginjo Genshu Tenjinbayashi



Description				
Alcoholic beverages(except medicine)				
Size per product				
Width 84 mm				
Depth 84 mm				
Height 330 mm				
Weight	1.3 kg			
Capacity		720 ml		
Quantity per case				
12 bottle(s)				
Minimum lot for order				
1 case(s)				
Expiration date and	Expiration date and storage temperature			
1 year(s) Normal				
Retail price in Jap	an (ye	n) *excluding tax		
<b>2,365</b> JPY				

#### Place of production/processing

Niigata

#### Ingredients and food additives

Koshi-Tanrei Rice(harvested in Japan), Malted rice(Koji is cooked rice that have been inoculated with a fermentation culture, Aspergillus oryzae), Water

#### Selling point

We use 50%-polished 'Koshi-Tanrei' Niigata rice. It is sterilized just one time before bottling. Due to this , you can cool and experience a near perfect freshness.

#### Flavor

Cool and experience a near perfect freshness.

#### Sales season

We can make shipments during all seasons.

We can make shipments during the following term.



# **Product Specification**

#### No. 031 **Uonuma Sake Brewing Company**

Product No.

#### Product name

#### Junmai-Ginjo Tenjinbayashi



Description			
Alcoholic bev	erages(except medicine)		
Size per product			
Width 84 mm			
Depth 84 mm			
Height 330 mm			
Weight 1.3 kg			
Capacity	720 ml		
Quantity per case			
	12 bottle(s)		
Minimum lot for o	rder		
	1 case(s)		
Expiration date and	storage temperature		
1 year(s) Normal			
Retail price in Japa	an (yen) *excluding tax		
<b>1,750</b> JPY			

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#### Place of production/processing

Niigata

#### Ingredients and food additives

Koshi-Tanrei Rice(harvested in Japan), Malted rice(Koji is cooked rice that have been incuated with a fermentation culture, Aspergillus oryzae), Water

#### Selling point

Rice Polishing Ratio Below 50%,made by 100% Koshi-Tanrei. Aftermilled up 50% weight, the rice is fermented at low temperature in the severe cold and heavy snow area Tokamachi. You would feel the strength of the sophistecated and smooth taste.

#### Flavor

The strenght of the sophistecated and smooth taste.

#### Sales season

We can make shipments during all seasons.

We can make shipments during the following term.



# **Product Specification**

#### No. 031 **Uonuma Sake Brewing Company**

Product No. 04

#### **Product name**

#### Tokubetsu junmaishu Tenjinbayashi



Description				
Alcoholic beverages(except medicine)				
Size per product				
Width 84 mm				
Depth 84 mm				
Height 330 mm				
Weight 1.3 kg				
Capacity 720 ml		720 ml		
Quantity per case				
12 bottle(s)				
Minimum lot for order				
1 case(s)				
Expiration date and storage temperature				
1 year(s) Normal				
Retail price in Jap	an (ye	n) *excluding tax		
<b>1,265</b> JPY				

#### Place of production/processing

Niigata

#### Ingredients and food additives

Gohyakuman-goku Rice(harvested in Japan), Malted rice(Koji is cooked rice that have been inoculated with a fermentation culture, Aspergillus oryzae), Water

#### Selling point

The good taste from the rice and light after taste is exquisite. It works well with Japanese, Western and Chinese cuisine.

#### Flavor

The good taste from the rice and light after taste is exquisite.

#### Sales season

We can make shipments during all seasons.

We can make shipments during the following term.



# **Product Specification**

No. 031 **Uonuma Sake Brewing Company** 

Product No. 05

#### **Product name**

#### Tenjin-Bayashi Specially Brewed Sake



#### Description Alcoholic beverages(except medicine) Size per product Width 65 mm Depth 65 mm 250 mm Height Weight 630 g 300 ml Capacity Quantity per case 24 bottle(s) Minimum lot for order 2 case(s) Expiration date and storage temperature 1 year(s) Normal Retail price in Japan (yen) \*excluding tax **1,000** JPY

#### Place of production/processing

NIIGATA

#### Ingredients and food additives

Rice, water and brewed alcohol

#### Selling point

A joint venture product with the Echigo-Tsumari Art Triennale held in Tokamachi City. The product was designed to represent Tenjin-Bayashi - a celebratory sake - and was honored with a range of prizes, including the "A & AD Awards" and the Gold Prize at the "Design for Asia Awards".

# Flavor Sales season We can make shipments during all seasons. We can make shipments during the following term.



# **Product Specification**

No. 031 **Uonuma Sake Brewing Company** 

Product No. 06

# Tenjin-Bayashi Special Junmai Sake

Description			
Alcoholic bev	erages	(except medicin	e)
Size per product			
Width		65 mm	
Depth		65 mm	
Height		250 mm	
Weight		630 g	
Capacity		300 ml	
Quantity per case			
24 bottle(s)			
Minimum lot for o	rder		
2 case(s)			
Expiration date and	storage t	emperature	
1 year(s) Normal			
Retail price in Japa	an (yen)	*excluding tax	
<b>1,250</b> JPY			

#### Place of production/processing

NIIGATA

#### Ingredients and food additives

Rice and water

#### Selling point

A joint venture between the Echigo-Tsumari Art Triennale and the community, which earned a Bronze Prize at the "Design for Asia Awards".

# Flavor Sales season We can make shipments during all seasons. We can make shipments during the following term.