

Product Specification

No. 058 Takarayama Shuzo Co.,Ltd

Product No. 01

Product name	Description	
Takaranokiwami Zyunmaidaiginnyou Blacklabel 2019	Alcoholic beverages(except medicine)	
	Size per product	
	Width	8 cm
	Depth	8 cm
	Height	29 cm
	Weight	1.2 kg
	Capacity	720 ml
	Quantity per case	
	6 bottle(s)	
	Minimum lot for order	
	3 case(s)	
	Expiration date and storage temperature	
	Normal	-
	Retail price in Japan (yen) *excluding tax	
	10,000 JPY	

Place of production/processing	
Niigata	
Ingredients and food additives	
Rice (Japan-grown) and malted rice (domestically sourced)	
Selling point	
The rice variety used for this product, Yamada Nishiki, is cultivated in a rich natural environment in Niigata Prefecture. This involves various challenges, not least the cold weather in the morning and evenings. We outsourced production of this superb crop to a farmer who successfully cultivated it despite the frigid Niigata weather.	
Flavor	
-	
Sales season	
<ul style="list-style-type: none"> We can make shipments during all seasons. 	We can make shipments during the following term. [~]

Product Specification

No. 058 Takarayama Shuzo Co.,Ltd

Product No. 02

Product name
Takaranokiwami Zyunnmaidaiginnyou Burgundylabel 2018


Description	
Alcoholic beverages(except medicine)	
Size per product	
Width	8 cm
Depth	8 cm
Height	29 cm
Weight	1.2 kg
Capacity	720 ml
Quantity per case	
6 bottle(s)	
Minimum lot for order	
3 case(s)	
Expiration date and storage temperature	
Normal	-
Retail price in Japan (yen) *excluding tax	
10,000 JPY	

Place of production/processing	
Niigata	
Ingredients and food additives	
Rice (Japan-grown) and malted rice (domestically sourced)	
Selling point	
Takara Shuzo leverages all the technology at his disposal for this masterpiece. The Special A Yamada Nishiki used here is rice designed for sake, known as "the king of sake-brewing rice" and ranked top of all other sake-brewing varieties. This is at the "pinnacle" when it comes to sake made from rice.	
Flavor	
-	
Sales season	
<ul style="list-style-type: none"> We can make shipments during all seasons. 	We can make shipments during the following term. <div style="display: inline-block; border-left: 1px solid black; border-right: 1px solid black; border-bottom: 1px solid black; padding: 0 10px; margin-left: 20px;"> ~ </div>

Product Specification

No. 058 Takarayama Shuzo Co.,Ltd

Product No. 03

Product name	Description	
TAKARAYAMA KOSHIHIKARI ZYUNMAIGINZYOU	Alcoholic beverages(except medicine)	
	Size per product	
	Width	8 cm
	Depth	8 cm
	Height	28 cm
	Weight	1.2 kg
	Capacity	720 ml
	Quantity per case	
	12 bottle(s)	
	Minimum lot for order	
	3 case(s)	
	Expiration date and storage temperature	
	Normal	-
	Retail price in Japan (yen) *excluding tax	
	1,905 JPY	

Place of production/processing	
Niigata	
Ingredients and food additives	
Rice (Japan-grown) and malted rice (domestically sourced)	
Selling point	
Featuring the Koshihikari variety; cultivated and sold in contracted volumes. Since Koshihikari requires advanced sake-brewing technology, this product is popular both in Japan and overseas, with a masterful balance between the rice taste and aftertaste.	
Flavor	
-	
Sales season	
<ul style="list-style-type: none"> We can make shipments during all seasons. 	We can make shipments during the following term. [~]

Product Specification

No. 058 Takarayama Shuzo Co.,Ltd

Product No. 04

Product name	Description	
TAKARAYAMA Komebukurolabel Koshihikari	Alcoholic beverages(except medicine)	
	Size per product	
	Width	8 cm
	Depth	8 cm
	Height	28 cm
	Weight	1.2 kg
	Capacity	720 ml
	Quantity per case	
	12 bottle(s)	
	Minimum lot for order	
	3 case(s)	
	Expiration date and storage temperature	
	Normal	-
	Retail price in Japan (yen) *excluding tax	
	1,390 JPY	

Place of production/processing		
Niigata		
Ingredients and food additives		
Rice (Japan-grown) and malted rice (domestically sourced)		
Selling point		
A "Komebukuro-series" variety, produced from Koshihikari by a local contract farmer to embody the concept of "tasty sake unique to the region". Since we tailor the way the sake is brewed each year in line with the rice quality, its unique taste is never exactly the same.		
Flavor		
Sales season		
We can make shipments during all seasons.	<ul style="list-style-type: none"> We can make shipments during the following term. 	<div style="border: 1px solid black; padding: 5px; display: inline-block;"> April ~ December </div>

Product Specification

No. 058 Takarayama Shuzo Co.,Ltd

Product No. 05

Product name	Description	
TAKARAYAMA Komebukurolabel Yukinkomai	Alcoholic beverages(except medicine)	
	Size per product	
	Width	8 cm
	Depth	8 cm
	Height	28 cm
	Weight	1.2 kg
	Capacity	720 ml
Quantity per case		
12 bottle(s)		
Minimum lot for order		
3 case(s)		
Expiration date and storage temperature		
Normal	-	
Retail price in Japan (yen) *excluding tax		
1,320 JPY		

Place of production/processing	
Niigata	
Ingredients and food additives	
Rice (Japan-grown) and malted rice (domestically sourced)	
Selling point	
A "Komebukuro-series" variety, produced from Yukinko-Mai by a local contract farmer to embody the concept of "tasty sake unique to the region". Since we tailor the way the sake is brewed each year in line with the rice quality, its unique taste is never exactly the same.	
Flavor	
Sales season	
We can make shipments during all seasons.	<ul style="list-style-type: none"> We can make shipments during the following term. [June ~ March]