

Product Specification

No. 077 Kaetsu Sake Brewery Co., Ltd.

Product No. 01



Description			
Alcoholic beverages(except medicine)			
Size per product			
Width		12 cm	
Depth	Depth 12 cm		
Height 22 cm			
Weight	1.5 kg		
Capacity 750 ml			
Quantity per case			
3 bottle(s)			
Minimum lot for order			
3 case(s)			
Expiration date and storage temperature			
3 year(s)		Cold	
Retail price in Japan (yen) *excluding tax			
5,0	000	JPY	

Place of production/processing

Niigata

Ingredients and food additives

Rice, Rice Koji, Brewer's Alcohol

Selling point

Hizoshu is stored for a minimum of five years at low temperature (0° C). The sherry-like bouquet and dry, crisp palate are complemented with distinctive and full-bodied flavor. Ideal with Roast beef, and Mimolette cheese. Won a Gold medal of LA I.W.C.2016

Flavor

This sake offers a rich, well rounded flavor that lingers long after each taste.

Sales season



Product Specification

No. 077 Kaetsu Sake Brewery Co., Ltd.

Product No. 02

KANBARA Junmai Daiginjo Koshitanrei

Description			
Alcoholic beverages(except medicine)			
Size per product			
Width	Width 80 mm		
Depth 80 mm			
Height 300 mm			
Weight 1200 g			
Capacity 720 ml			
Quantity per case			
6 bottle(s)			
Minimum lot for o	Minimum lot for order		
3 case(s)			
Expiration date and storage temperature			
2 year	(s) Cold	Cold	
Retail price in Japan (yen) *excluding tax			
3,000 JPY			

Place of production/processing

Niigata

Ingredients and food additives

Rice, Rice Koji

Selling point

This new face is a long awaited Junmai Daiginjo of KANBARA series. The rice KOSHITANREI cultivated as hybrid rice between "Yamadanishiki" and "Gohyakumangoku" has both characteristics. This sake is not only rich and full body, but also fine and elegant.

Flavor

Rich and full body but elegant.

Sales season



Product Specification

No. 077 Kaetsu Sake Brewery Co., Ltd.

Product No. 03

Product name
HOMAREKIRIN Junmai Daiginjo
连其 ₁

Description			
Alcoholic beverages(except medicine)			
Size per product			
Width		8 cm	
Depth 8 cm			
Height 30 cm			
Weight 1.2 kg		1.2 kg	
Capacity 720 ml		720 ml	
Quantity per case			
12 bottle(s)			
Minimum lot for order			
3 case(s)			
Expiration date and storage temperature			
2 year(s)		Cold	
Retail price in Japan (yen) *excluding tax			
2,000 JPY			

Place of production/processing Niigata Ingredients and food additives Rice, Rice Koji Selling point This sake is made by blending Gohyakumangoku rice sake and Yamadanishiki rice sake. Harmonious taste and delicate fragrance. It received the gold madal at Premium Kanzake of the Hot Sake Contest, 3 times. Ideal with Tempura, Sashimi, Roll Cabbage. Flavor Fragrant and after-taste is very long. Sales season We can make shipments during all seasons. We can make shipments during the following term.



Product Specification

No. 077 Kaetsu Sake Brewery Co., Ltd.

Product No. 04

Product name
HOMAREKIRIN Daiginjo
在 在 上

Description			
Alcoholic beverages(except medicine)			
Size per product			
Width		8 cm	
Depth 8 cm			
Height 30 cm			
Weight 1.2 kg		1.2 kg	
Capacity 720 ml			
Quantity per case			
12 bottle(s)			
Minimum lot for order			
3 case(s)			
Expiration date and storage temperature			
2 year(s)		Cold	
Retail price in Japan (yen) *excluding tax			
1,850 JPY			

Place of production/processing

Niigata

Ingredients and food additives

Rice, Rice Koji, Brewer's Alcohol

Selling point

This Daiginjo is a high grade sake with fragrant, somewhat dry and pure taste characteristic of the Niigata area, and also is very easy to drink. Ideal with Steamed Chicken, Sushi, Fish salad, Dumpling.

Flavor

A little dry and very smooth taste is Niigata-like one.

Sales season



Product Specification

No. 077 Kaetsu Sake Brewery Co., Ltd.

Product No. 05

Product name
KANBARA Junmai Ginjo Gohyakumangoku "Bride of the Fox"
THE TOTAL PROXIMATION OF THE POXIMATION OF THE P

Description			
Alcoholic beverages(except medicine)			
Size per product			
Width	Width 8 cm		
Depth 8 cm			
Height 30 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			
2 year(s) Cold			
Retail price in Japan (yen) *excluding tax			
1,375 JPY			

Place of production/processing

Niigata

Ingredients and food additives

Rice, Rice Koji

Selling point

KANBARA satisfies from first taste. This sake is made from Gohyakumangoku of Niigata, polished to 50% of original size, and by hand washing. The name Bride of the Fox, named after local festival, is very popular in U.S. Ideal with Yakitori and Hamburger. Gold medal at London Sake challenge 2015.

Flavor

Rich and aromatic flavor, long after-taste.

Sales season



Product Specification

No. 077 Kaetsu Sake Brewery Co., Ltd.

Product No. 00

Product name
HOMAREKIRIN Tokubetsu Junmai
展基

Description			
Alcoholic beverages(except medicine)			
Size per product			
Width		8 cm	
Depth 8 cm			
Height 30 cm			
Weight 1.2 kg		1.2 kg	
Capacity 720 ml			
Quantity per case			
12 bottle(s)			
Minimum lot for order			
3 case(s)			
Expiration date and storage temperature			
2 year(s)		Cold	
Retail price in Japan (yen) *excluding tax			
1,050 JPY			

Place of production/processing					
Niigata					
Ingredients and food additives					
Rice,	Rice Koji				
Sellin	g point				
	Sake is mixture of Junmai-shu and Yam JRA MASTER 2017. Ideal with Cream Cr		Junmai-shu brewed from Gohyakumangoku tte.	polished down to 55%. Gold medal	
Flavo	or				
Refre	shing acidity and clean aftertaste in coo	ol, sof	t and fine in luke warm.		
Sales	s season				
•	We can make shipments during all seasons.		We can make shipments during the following term.	~	



Product Specification

No. 077 Kaetsu Sake Brewery Co., Ltd.

Product No. 07

Product name
Kanbara Ancient Treasure
Takes Active Typesor The state of the state

Description			
Alcoholic beverages(except medicine)			
Size per product			
Width		74 mm	
Depth		74 mm	
Height		285 mm	
Weight		1.1 kg	
Capacity		720 mg	
Quantity per case			
6 bottle(s)			
Minimum lot for order			
1 box(es)			
Expiration date and storage temperature			
50 year(s)		Normal	
Retail price in Japan (yen) *excluding tax			
5,100 JPY			

Place of production/processing

NIIGATA

Ingredients and food additives

Rice Koji, Rice

Selling point

This Sake has a potential for aging long years at normal temp. owing to be brewed our unique method. Color, fragrance & taste will improve to multi-layered richness & long after taste. This Sake is popular among Westerns like as Noble rot wine & Dessert wine.

Flavor

Slightly tangy note with chocolate, apricot, nut, & vanilla and full-bodied structure with bitter sweet & acid taste.

Sales season