

## Product Specification

No. **16**Name: **NAKIJIN DISTILLERY LTD.**

## Product name

SENNEN NO HIBIKI



## Product No. 1

## Size per product

Width	85	mm
Depth	85	mm
Height	210	mm
Weight	1.3	kg
Alcohol level	43	%
Capacity	720	ml

## Quantity per case

12 **bottle(s)**

## Minimum lot for order

5 **case(s)**

## Expiration date and storage temperature

Normal

## Retail price in Japan \*excluding tax

**4,364** JPY

## Place of production/processing

Okinawa, Japan

## Ingredients and food additives

black koji, Indica rice

## Selling point

Sennen no Hibiki is an excellent Ryukyu Awamori made by storing and maturing Awamori for a long period of time, using only selected pure rice and black yeast as ingredients. It is the fruit of the traditional skills and craftsmanship of the master brewers that have been nurtured and passed down through the ages. By storing it for a long period of time, Awamori matures into a mellow, elegant and richly flavored liquor.

## Flavor

Very good balance of complex flavors. When watered, it opens up a nice aroma of barrel aging.

## Sales season

<input checked="" type="checkbox"/> We can make shipments during all seasons.	<input type="checkbox"/> We can make shipments during the following term.	( )	~	( )
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