

Product Specification

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

Product name

TENSHI NO YUME

Product No. 2

Size per product

Width	90	mm
Depth	90	mm
Height	230	mm
Weight	1.3	kg
Alcohol level	25	%
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

1,628 JPY

Place of production/processing

Okinawa, Japan

Ingredients and food additives

black koji, Indica rice

Selling point

Awamori is aged for a long period of time to become an aged liquor called Kosu. The unique aroma and amber color that comes from sleeping in barrels allows the kosu to mature into a deeper flavor. The amber-colored Awamori, which can be tasted because it is 100% genuine old sake, is refreshing and has a distinct aroma.

Flavor

It has a good balance of sweetness, bitterness, and acidity, and the caramel and vanilla aromas open up further when water is added.

Sales season

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