



Junmai Sake YAWARA SANMANGOKU



This Junmai Sake is made from the sake rice, Gohyakumangoku, produced in the rich arable land known as Yawara Sanmangoku. This is a rice-producing region which places great importance on the taste of the rice. By refining the Gohyakumangoku rice to 60%, using Ibaraki's ' Shin-Hitachi Yeast ', and as it is minimal filtrated, this sake is characterized by its original yellowish color, high aroma, and sharp taste.

Product name	Junmai Sake YAWARA SANMANGOKU
Company name	METROCEAN INCORPORATED
Delivery available	All year round
Shelf life	60 days
Storage instructions	Keep at room temperature
Ingredients	Rice for Sake (Gohyakumangoku) / Tsukubamirai city, Ibaraki
Net weight	720ml
Dimension	Length29cm Width37cm Height33cm
Quantity per case	12 bottles
Minimum order	5 cases (60 bottles)
Preferred export destination countries or regions	Singapore, Vietnam, United States, Hong Kong, Taiwan, Europe