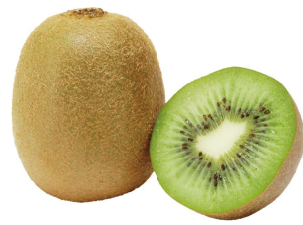


吉野物語

JAPANESE PREMIUM FRUIT KIWI SAKE



Cultivation of kiwis began in Abu-cho around 1980, and today the town is the prefecture's largest producer of kiwis. Kiwis should be watered neither too much nor too little. Mr. Fujii pumps water from the creek that runs below and runs it through water pipes along the kiwi trellises to ensure that the water circulates properly.

The most difficult part of kiwi production is pruning. The pruning is done in January, after the harvest is over. The trick is to cut off the branches that have been producing fruit, and to encourage the growth of new branches that will produce fruit the following year.

The kiwi liqueur is bottled with the small black seeds of the kiwi intact, as can be seen from the outside of the bottle. The texture of the kiwi when cut and eaten is expressed as it is in the liqueur.

The kiwi used as ingredients are not only from Yamaguchi Prefecture, but also persimmons from several other regions.

Size	720ml	Bottle per Case	12 Bottle
ABV	9% ABV	Best Before	20 months
Bottle Size	75× 75× 300 mm	Bottle Weight	1,200 g
Box Size	265× 355× 325 mm	Box Weight	15.4 kg
Ingredient	Kiwi puree, brewing alcohol, sugar (glucose-fructose liquid sugar and sugar), acidifier, flavor, color (safflower and gardenia)		

Name	
Company Name	
Address	
Phone	
e-mail	

株式会社北岡本店
奈良県吉野郡吉野町上市六一



Gregory Arnold
e-mail : g.arnold@ogtradingcompany.com / Phone : +1 (424) 744-1868