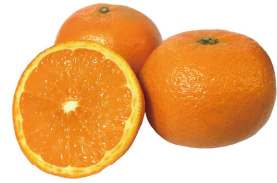


# 吉野物語

## JAPANESE PREMIUM FRUIT TANGERINE SAKE



Wakayama Prefecture boasts the largest production of mikan in Japan. Mikan is generally referred to as "mikan (tangerine)" and refers to Onshu mikan. The open-air harvest is from the beginning of September to December, and the warehouse harvest is harvested in December, stored, and shipped until March. Mikan oranges are grown in many areas of the prefecture, but the Arita area is particularly famous for its "Arita Mikan".

There are various theories about the history of Arita mandarins, but one theory is that they originated from trees brought back from Yatsushiro City in Kumamoto Prefecture about 450 years ago.

The Arita area is located in the middle of the Kii Peninsula, facing the Kii Channel.

It is warm throughout the year, with a small temperature difference between day and night, making it suitable for citrus production.

In the Edo period (1603-1867), Kishu mandarins were already well known and many of them were transported by ship from Wakayama to Edo (now Tokyo).

It is filled with the knob inside the thin skin of the mandarin orange. We also used plenty of juice from Onshu mandarins, not oranges, to create a luxurious pulpy and rich mikan flavor.

It can be easily mixed with soda or green tea for a different flavor. It also goes well with black tea such as Earl Grey with sugar.

The raw material used for this product is Onshu mikan oranges, which are not only grown in Wakayama Prefecture, but also in several other regions.

Size	720ml	Bottle per Case	12 Bottle
ABV	15% 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	Futsu-Shu, Tangerine Juice, Orange Juice, Fructose, Citric acid, Orange Flavor, Vitamin C, Xanthan Gum, ACE-K, Sucralose		

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