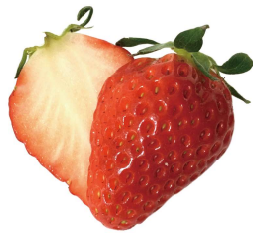


吉野物語

JAPANESE PREMIUM FRUIT STRAWBERRY SAKE



The "Akihime" strawberries harvested at Bisaien are picked early in the morning, loaded into a light truck, and brought to the warehouse around evening.

When the top of the truck is lifted, the sweet aroma of strawberries overflows. Together with the farmers, we inspect each bag of strawberries delivered to us, weigh them, and immediately start processing them.

Freshly picked strawberries are washed under running water, and one by one, the heft is removed with a knife and processed according to each type. They are processed through various processes, from dicing up to 8 mm in size, grating processing, and juice processing for fruit juice, to the production of liqueur.

Balancing the slight sourness and sweetness typical of strawberries, the small seeds in the rind are also processed as they are.

When you put it in your mouth, you will feel "ah, it's strawberry! Strawberry!"

Recommended drinking,

It is also recommended to pour the liqueur into a glass of crushed ice and drink it frozen daiquiri style, or mix it with milk or drinking yogurt.

The strawberries used for the ingredients are not only from Nara Prefecture, but also 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	Glucose-fructose liquid sugar, fructose, sugar, brewer's alcohol, strawberries, strawberry paste, pectin, acidifier, flavor, red cabbage color, turmeric,		

Name	
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