

# JAPANESE PREMIUM FRUIT YUZU SAKE



吉野物語



This sake is made from grated peel and grated juice. You can taste the fresh aroma of yuzu, the sourness of the fruit, and even the mild bitterness of the fruit. It is recommended to drink on the rocks or with soda.

Want to accentuate the aroma of the peel?  
 Want to add plenty of juice.  
 Want to preserve the bitterness.  
 Also want to add a texture with a little bitterness.  
 We made this wine with this image in mind.

On the rocks is recommended.  
 When mixed with soda, it has a refreshing aroma of yuzu and is a refreshing drink, recommended as a pre-dinner liqueur.  
 Alternatively, we recommend putting ice cubes in the glass and enjoying the drink while the ice melts little by little.  
 When mixed with soda, the yuzu aroma comes out from the glass, but if you drink it on the rocks, the juicy citrus flavor and the unique aroma of yuzu spreads in your mouth, and you can also enjoy the texture of the finely chopped peel, which makes you want to take another sip. The taste is so unique that it will make you want to take another sip.

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, Yuzu Juice, Fructose, Citric acid, Vitamin C, Xanthan Gum, ACE-K, Sucralose		

Name	
Company Name	
Address	
Phone	
e-mail	

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