
NON- ALCOHOLIC RICEWINE SANGRIA





Agenda

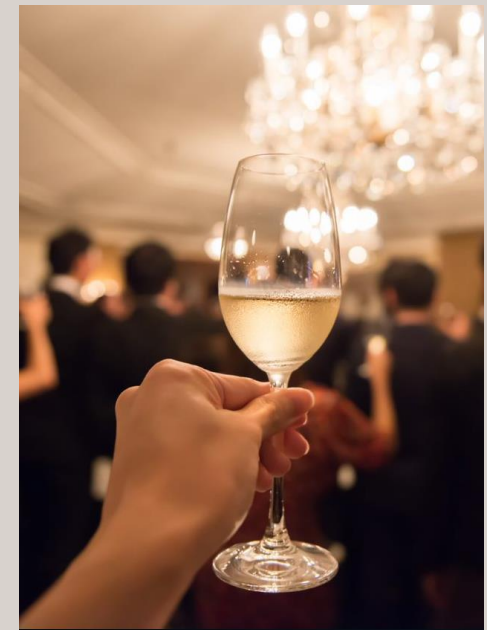
- 01 What is SANGRIA
- 02 Health benefits
- 03 Cocktail recipes

01 What is SANGRIA

01 What is SANGRIA

Our product, non-alcoholic sangria, is made with fermented rice, fruits, and vinegar, based on our original recipe. They are suited for gifts and parties and loved by a wide range of people, including those who cannot drink like children and the pregnant.

Ingredients (Rose)	Grape (black / white / concord) juice, apple juice, pure rice vinegar, grain vinegar, sugar, apple vinegar, lemon juice, kelp extract, salt, fragrance
Ingredients (White)	Apple juice, pure rice vinegar, grain vinegar, grape juice, sugar, apple vinegar, lemon juice, kelp extract, salt, fragrance
Retail Price	JPY 4,860 (≒ USD 30.4) /bottle
FOB Price	JPY 43,200 (≒ USD 270.0) /24 bottles /1 carton
Shelf Life	1,080 days
Storage Type	Dry(Room Temperature)



What is SANGRIA



High-quality
organic rice



Fully natural fermentation
in the wooden barrels made
of cedar trees growing in
the UN World Heritage "Kumano"



Remove alcohol by
acetic acid bacterium



Mix with
apple and grape



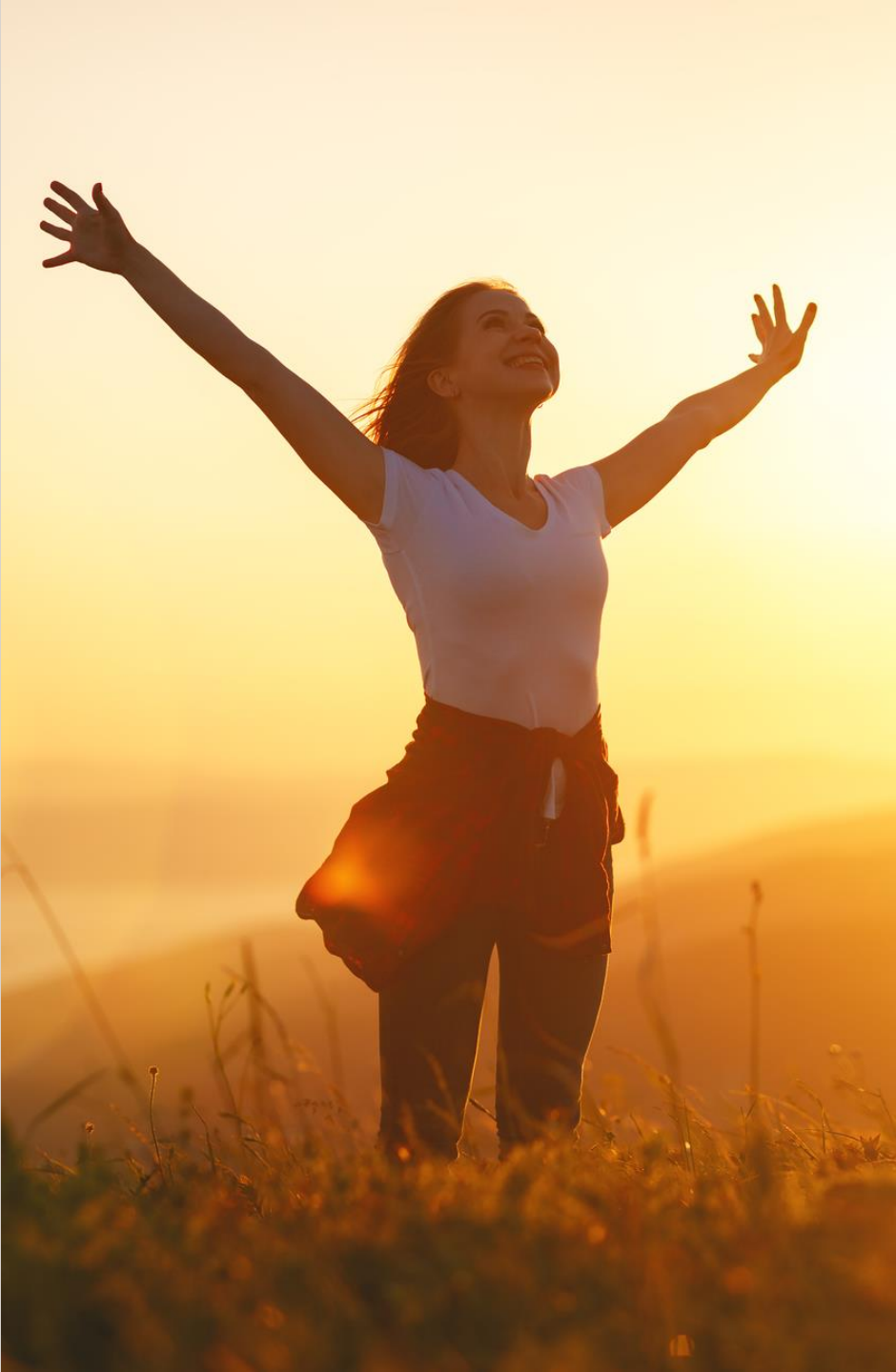
Rice Wine
Non-Alcoholic
SANGRIA



The liquid is going to be
Sake if filtrated.



02 Health benefits



02 Health Benefits

As fermented beverage , SANGRIA has many health benefits.

- Reducing body fat
- Lowering blood sugar
- Decreasing cholesterol and triacylglycerol

03 Cocktail Recipes

Cocktail Recipes



Mango Pineapple Punch Cocktail

Use chunk of frozen mango and pineapple instead of ice.

Grapefruit Cocktail

Mix grapefruit juice and SANGRIA half and half.

Sparkling Sangria

SANGRIA and gas water.

Contact: TENNENSOZAIGURA

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Export Partner:

※ここにご指定の業者をご記入ください