

Stella Sense



This sake, made from spring water from Mount Tsukuba, offers delicate floral notes and accents of melon, pear and lemon, with a velvety texture and a fresh, complex finish. Served chilled at 10-12°C, it goes perfectly with light dishes such as sushi, sashimi, steamed fish or mild cheeses.

Velvety, refined, floral

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72cl - Alc. 16% Vol.

Product Type: Sake Nihonshu

Category: Junmaï Daiginjo

Alcohol: Alc. 16% Vol.

Format: 72cl bottle

Producer: Inaba Shuzo

Region: Pref. of Ibaraki

Rice type:

Rice milling: Varies each year

Tasting temp.: Cold

Aromatic profile: Rich and fruity

Detailed tasting notes: This sake is made with spring water from the foot of Mount Tsukuba. The rice polish ratio varies each year, as the brewery adjusts this percentage according to the quality of the rice, believing that the ideal polish depends on it (this year's polish: 16%). In their view, neither the brand of rice nor the polishing rate determines the quality of the sake, which is why this information is not given on the label. Delicate floral notes accompanied by hints of melon, pear and lemon. On the palate, a light, velvety texture with ripe fruit flavors, the subtle umami of rice is complemented by a lingering sweetness. The finish is clean and flavorful, leaving the palate fresh on the finish, highlighting its refined complexity.

Serving suggestions: To fully appreciate this sake, enjoy it slightly chilled, between 10 and 12°C. This temperature sublimates its delicate aromas and flavors, making it an ideal companion for refined or Western cuisine. It goes perfectly with light, delicate dishes such as sushi, sashimi, steamed fish, fresh salads or mild cheeses.

About the brewery: Located at the foot of Mount Tsukuba for 13 generations, Inaba Shuzo is a micro-brewery that uses its own spring water and rice produced in the surrounding area to make its sakes. Since 2000, a woman by the name of Nobuko Inaba has been in charge of production. She is one of the few female Toji in this still very male-dominated world. At Inaba Shuzo, all stages of production are carried out by hand, including those that are traditionally mechanised, such as washing the rice or filtering and pressing. This extends to Koji and Moromi, for which the temperatures are not measured, but simply felt by the brewer. It's an ancestral way of working that results in the sleek sakes illustrated here by the 'Stella' cuvées, a series made up exclusively of Daiginjos produced in just seven barrels a year.