

Stella Nigori Genshu



In the line of the very elegant Junmai Daiginjo of the Stella series, here is the unfiltered (nigori) and unreduced (genshu). Very fruity, dense and creamy, it is at once very aromatic, quite sweet and very fine in the mouth. The material is light.

A Daiginjo Nigori with a nice acidity, lively and supple on the palate

??? ????????? ??????????

72cl - Alc. 16% Vol.

Product Type: Sake Nihonshu

Category: Nigori Nama

Alcohol: Alc. 16% Vol.

Format: 72cl bottle

Producer: Inaba Shuzo

Region: Pref. of Ibaraki

Rice type: Yamadanishiki/Gohyakumangoku

Rice milling: 50%

Tasting temp.: Cold

Aromatic profile: Expressive, fruity

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.

Detailed tasting notes : This is the unfiltered (nigori) and unreduced (genshu) version of the prestigious Stella line, the Daiginjos from Inaba Shuzo. Both aromatic and creamy, it remains light on the palate. A rich sake that remains fine and delicate. Lively thanks to its acidity, which adds to the sensation of freshness. A very homogenous sake thanks to the fact that it is not reduced at the end of fermentation.

Serving suggestions : Serve chilled as a pure sake, or as the perfect accompaniment to Parmesan-style cheeses.