Stella Muroka Nama



In the series of Daïginjo Stella of Inaba Shuzo, here is the muroka-nama (unfiltered on charcoal and unpasteurized). The fermentation is long, at very low temperature. Very fruity, on melon, white peach. It is juicy on beautiful lactic notes.

A total success for lovers of great freshness and liveliness.

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72cl - Alc. 15% Vol.

Product Type: Sake Nihonshu
Category: Nigori Nama
Alcohol: Alc. 15% 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 male-dominated world. At Inaba Shuzo, all stages of production are carried out by hand, including classically mechanized processes such as rice washing, filtration and pressing. This extends to Koji and Moromi, for which temperatures are not measured, but simply felt by the brewer. An ancestral working method for smooth sakes, illustrated here by the "Stella" cuvées, a series composed exclusively of Daïginjos produced on only seven barrels per year.

Detailed tasting notes : In the lineage of the very elegant Junmaï Daïginjo of the Stella series, here is the muroka-nama, not filtered on charcoal and not pasteurized. The fermentation is slow, at very low temperature for a sake with a strong impact and incredibly fruity, on melon, white peach. It is juicy, with a nice acidity and discreet lactic notes. Unpasteurized, the perfect sake for lovers of great freshness and vivacity.

Tasting advice : To be served chilled or at room temperature. To be drunk neat or with meals full of freshness.