

# Stella Premium

Product Type: Sake Nihonshu  
 Category: Junmai Daiginjo  
 Alcohol: Alc. 17% Vol.  
 Format: 72cl bottle  
 Producer: Inaba Shuzo  
 Region: Pref. of Ibaraki  
 Rice type: Yamadanishiki  
 Rice milling: 45%  
 Tasting temp.: Cold to room temp.  
 Aromatic profile: Expressive, fruity



## Product short description:

Every year, in the heart of Ibaraki Prefecture, the micro-brewery of Inaba Shuzo produces only 7 casks of Daiginjo. Of a tiny part of these volumes, it takes her greatest pride, the Stella Premium cuvée. A deep sake, incredibly fresh, silky and lively at the same time.

### A finesse resulting from ultra-neat pressing.

無濾過原酒 100%使用  
 72cl - Alc. 17% Vol.

Located at the foot of Mount Tsukuba for 13 generations, Inaba Shuzo uses its own spring water and rice produced locally for the making of sake. Since 2000, a young woman named Nobuko Inaba, descendant of the Inaba family, is in charge of production.

The focus for Stella Premium is on the pressing steps that are performed exclusively by hand (Teshibori). Stella is a sake Arabashiri Shizuku, that is to say that only the first drops flowing from bags of moromi suspended, before pressing, enter into its composition.