



Stella Muroka Nama

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



In the series of Daiginjo 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.

72cl - Alc. 15% Vol.

Located at the foot of Mount Tsukuba for 13 generations, Inba 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 Muroka nama is also on the pressing stages that are performed exclusively by hand (Teshibori).