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# MITSUMI

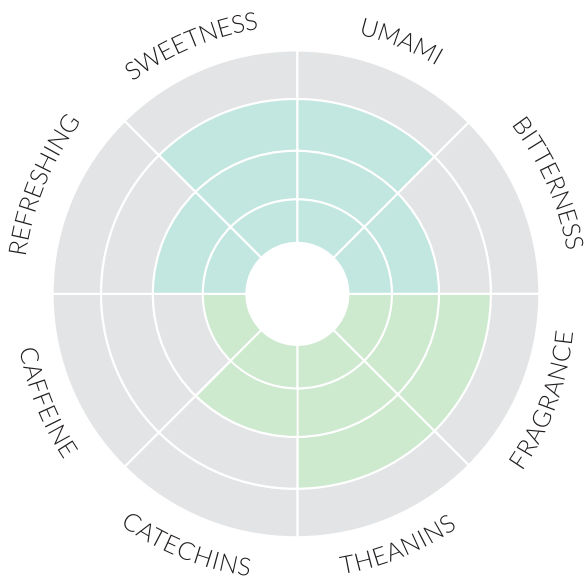
## *High-Grade Sencha*

The leaves of this high-grade sencha are harvested at the end of April in the Chiran area (Kagoshima). This sencha is a blend of two cultivars, yabukita and yukata midori.

Right after being harvested, leaves are deep-steamed to allow umami and sweetness to fully bloom. You should quickly brew this tea for only 45 seconds.

With next to no bitterness to taste, this sencha has a typical perfumed taste and a very fresh and pleasing aroma. Thanks to its low caffeine levels, you can enjoy this sencha all day long and its good amounts of theanine will help you relax and focus.

### TASTING NOTES



**Shelf life unopened**

1 year



**Shelf life opened**

6 weeks

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*High-Grade  
Sencha*

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CHIRAN

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*High-Grade Sencha*

BY NAGAYAMA KAZUHIRO



CHIRAN

KYUSHU

PRODUCTION AREA

Thanks to its southern location, Chiran enjoys the earliest first tea picking of the country, with delicious “Shincha” (new tea) available already from March. Supported by a clement weather and the proximity of several active volcanoes, the tea grown in this area has a distinctive quality that is celebrated all throughout Japan.

Several cultivars that are very sensitive to cold can be grown successfully only in that area. In a general way Chiran Teas tend to be more sweet compared to other regions.

## RECOMMENDED PREPARATION



1. Put **4g** (0.14oz) of tea leaves for **2 cups of tea** in a teapot (with a filter mesh).



2. Bring water to a boil. Quantity for 2 teacups : **160ml** (5.41 oz) of water



3. Pour the water in each cup and wait until temperature reaches **80°C** (176F).



4. Pour the water from the cups into the teapot, close the lid and allow the tea to brew for **45 seconds**. Do not stir.



5. Pour the tea slowly into the cups in alternance, a little at a time, until the last drop.

The last drop is the best...

Always prepare a minimum amount of two servings.

A high-quality Sencha can be rebrewed 2-3 times.

Re-brewing time should be only a few seconds.