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**MAIKI**

*Premium Sencha*

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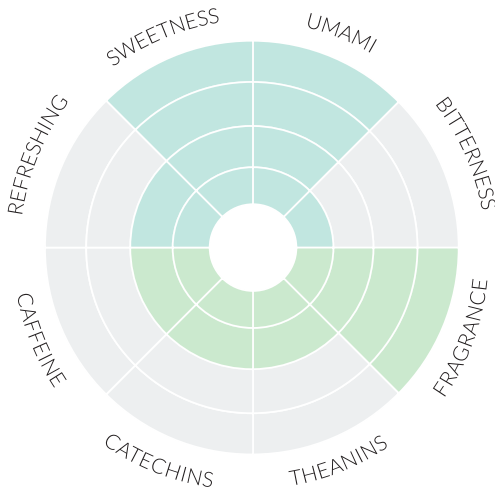
A blend of Yabukita and Sae-Midori cultivars, this exceptional sencha made by Koga cha gyo is served onboard a luxury cruise train in Kyushu to showcase the wonderful quality and taste of Yame tea.

As soon as you open its bag, a mouthwatering combination of milk, steamed edamame and toasted pine nut scents will greet you. In your cup, you will enjoy its vibrant green hue and light-bodied liquor. The subtle umami and consistent sweetness of this sencha are particularly enjoyable as they are highlighted by a slight hint of astringency.

You can steep this tea several times if your first brew doesn't last more than sixty seconds.

This tea can be enjoyed by itself or paired with a grilled or raw sweet corn salad tossed with fresh stone fruit such as peaches or nectarines. You can also enjoy this tea with a steamed and lightly salted edamame or a small bowl of Goma-ae, a traditional Japanese side dish.

### TASTING NOTES



**Shelf life unopened**

1 year



**Shelf life opened**

6 weeks



YAME

# MAIKI

*Premium Sencha*

BY KOGA KUMIKO



YAME

KYUSHU

## PRODUCTION AREA

The most renowned plantations in Fukuoka prefecture are located in Yame area. Morning mists and river fogs are very frequent. Curtains of fog wrap green tea plantations, properly blocking sunlight.

This helps generating more amino acids (including theanine, glutamic acid, arginine, etc.) within the tea leaves. In addition, Yame enjoys an inland climate-high temperature during daytime and very cool and low temperatures at night.

## RECOMMENDED PREPARATION



1. Put **3g** (0.10oz) of tea leaves for 1 cup of tea in a teapot (with a filter mesh).



2. Bring water to a boil. Quantity for one teacup **150ml** (5 fl oz) of water.



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



4. Brew the tea for a short time around **30 to 45 seconds**. Do not stir.



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

The last drop is the best...

Always prepare a minimum amount of two servings.

A premium Sencha can be rebrewed 3 times.

Re-brewing time should be only a few seconds.