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MITSUE

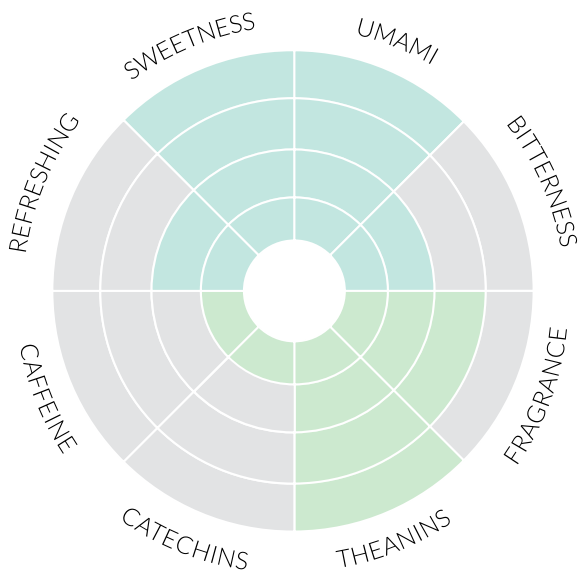
Competition Sencha

This sencha is of the highest quality and has been presented to national competitions. After harvest, leaves are deep-steamed so that both umami and sweetness can be fully expressed.

This sencha is a blend of two rare cultivars, sae midori and yukata midori, that can easily thrive in the mild and warm climate of Chiran area (Kagoshima). Its rich taste, freshness and lack of bitterness makes it a true jewel that will bring you real pleasure and happiness.

Its high theanine contents will allow your body to relax and its very low amounts of caffeine will let you enjoy this unique and incredible tea all day long.

TASTING NOTES



Shelf life unopened
1 year



Shelf life opened
6 weeks

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Competition
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Competition Sencha

BY NAGAYAMA KAZUHIRO



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** (5.41oz) of water



3. Pour the water in each cup and wait until temperature reaches **70°C** (158F).



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.