



I K K Y U

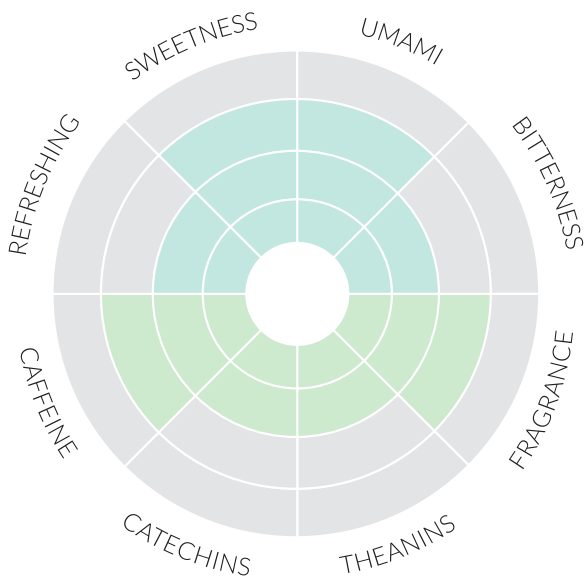
**SAWA**

*Premium Kabusecha*

Tucked in Hoshino village, in the heart of Yame region, tea master Kiya san produces a tea of exception. This kabusecha is representative of his talent. Because kabusecha is similar to gyokuro at the time of production, you will find in this tea a similar sweetness and taste.

The fragrance is fresh, and the umami is well pronounced while bitterness is low. The similarity with gyokuro is very apparent at the time of the first brewing. However, when you rebrew the leaves, this kabusecha becomes much more like a refreshing and sweet sencha. Kiya san's kabusecha is one of our favorite teas in our selection.

### TASTING NOTES



**Shelf life unopened**

1 year



**Shelf life opened**

6 weeks

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*Premium  
Kabusecha*

BY  
KIYA  
YASUHIKO



YAME

# SAWA

## *Premium Kabusecha*

BY KIYA YASUHIKO

YAMAGUCHI

KYUSHU



### PRODUCTION AREA

Facing the Pacific Ocean, Miyazaki prefecture is known of its beautiful pristine beaches and its verdant and luscious mountains. It enjoys a mild climate.

While it is not well known outside Japan for its tea, Miyazaki is actually the fourth tea-producing region of Japan. This area produces very high quality tea.

It is notably home to the exceptional and rare Kamairi-cha, made using a very special production technique (pan fry).

### RECOMMENDED PREPARATION



1. Put **10g** (0.35oz) of tea leaves per person in a teapot (with a filter mesh).



2. Bring water to a boil. Quantity for 2 teacups : **100ml** (3.38oz) 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 **40 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.  
This premium Kabusecha can be rebrewed at least 3 times.  
Re-brewing time should be only a few seconds.