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KOJI

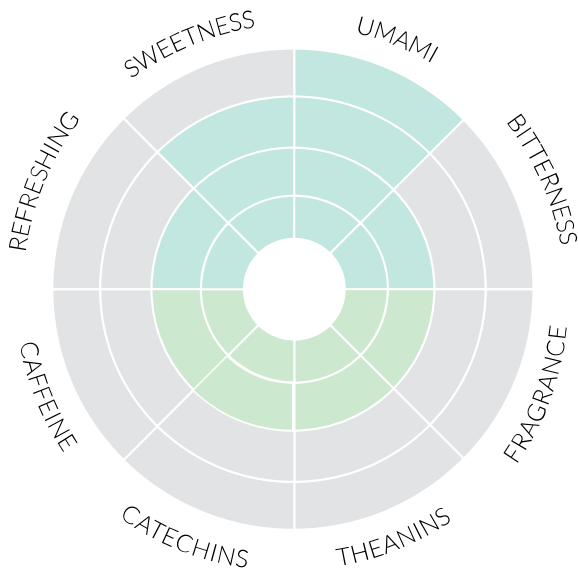
Premium Organic Tamaryokucha

Plucked during the first harvest of the year in Oita, at the beginning of May, this organic fukamushi tamaryokucha is made entirely from Yabukita cultivar. Because its leaves have been steamed for much longer than usual, its sweetness and umami are particularly strong.

As soon as you open the tea bag, your interest will be piqued by the sweet perfume of this premium tamaryokucha that will remind you of caramelized nuts with a hint of mango. Its deep jade color and its pretty curly leaves (typical of tamaryokucha) are also very nice.

In your cup, KOJI has a beautiful deep green color. Sweet, with only a hint of bitterness and refreshing, you will enjoy its nutty aroma, strong umami and its subtle jasmin undertones. Contrary to sencha, you can brew this tamaryokucha in only 30 seconds.

TASTING NOTES



Shelf life unopened

1 year



Shelf life opened

6 weeks

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OITA
JAPAN

KOJI

Premium Organic Tamaryokucha

BY YUZO TAKAHASHI



PRODUCTION AREA

Oita prefecture is on the eastern part of Kyushu island and faces the Inland Sea on one end, and with the large Aso caldera at its back. Tea production is done in various areas, from forest-side to mountainous zones. History of green tea production in Oita goes back to the Edo period. Japanese black tea (koucha) and pan-fried green tea are among its specialties. More recently, large-scale efforts in land reclamation in the northern part of Oita has allowed the area to increase its green tea production when foreign black tea began to take hold in Japan.

RECOMMENDED PREPARATION



1. Put 2 tablespoons **8g** (0.28oz) of tea leaves per person in a teapot (with a filter mesh).



2. Bring water to a boil. Quantity : 2 teacups of water **200ml** (6.76oz) for 2 persons.



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 **30 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 high-quality Tamaryokucha can be rebrewed 2-3 times with the same water temperature but longer brewing time.