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YUKARI

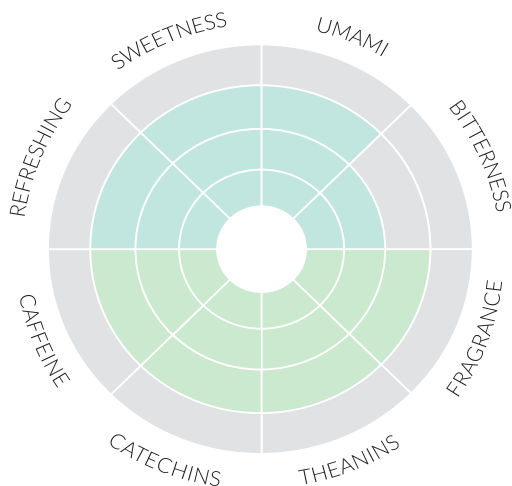
Competition Sencha

Crafted by Koga Seicha, YUKARI is a classic competition-grade Yame sencha. With the umami richness of a gyokuro and astringency typical of Yame tea, YUKARI is a standout even within its field.

YUKARI is **hand-picked**, using only the tenderest first leaves harvested around the **"88th night,"** the traditional start of spring. Fresh and fragrant, YUKARI offers a unique flavor profile and a light green liquor.

Made from Yabukita cultivar and grown under full sunlight, its round umami and nice levels of astringency will make your mouth water. This competition-grade sencha from the depths of Oku Yame has won national and prefectural awards.

TASTING NOTES



Shelf life unopened

1 year



Shelf life opened

6 weeks

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YAME

YUKARI

Competition Sencha
BY KOGA YOSHINOBU



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



Put **6g / 0.21oz for 2 servings** of tea leaves in a teapot (with a filter mesh).



Bring **150ml / ~5 fl oz** of filtered water to reach **70C (158F)**



Pour water into the teapot



Let the leaves brew **30 to 60s** according to taste (the longer the stronger the tea will be).



Pour the tea slowly into the cup(s), a little at a time, until the last drop.

The last drop is the best...

Always prepare a minimum amount of two servings.

A competition Sencha can be rebrewed 3 - 4 times.

Re-brewing time should be between 10 to 30 s to depending your taste