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**REN**

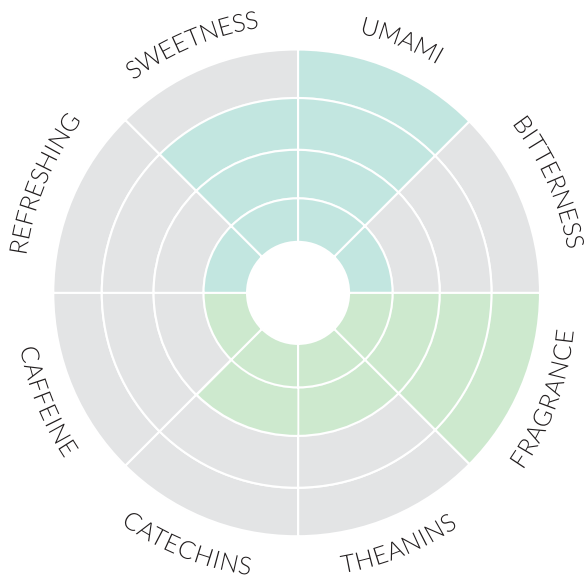
*High-Grade Sencha*

From Chiran area, Kagoshima prefecture, the leaves of this high-grade sencha are harvested in April. Four different cultivars are blended for making this sencha: yutaka midori, yabukita, sae midori and asatsuyu, making it the flagship of Shimonon-en.

It is therefore truly unique and exceptional, and this shines through its tastes and fragrance that are perfectly well balanced. This sencha is also visually appealing with its beautiful light green color.

You will appreciate its freshness and powerful umami, but also its remarkable sweetness. It will give you the same pleasure after a second and even a third brew.

TASTING NOTES



**Shelf life unopened**

1 year



**Shelf life opened**

6 weeks

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CHIRAN

# REN

## High-Grade Sencha

BY SHIMONO KOKI



CHIRAN

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PRODUCTION AREA

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 **6g** (0.21oz) 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 : **200ml** (6.76oz) 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 **60 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.