



I K K Y U

CHISEN

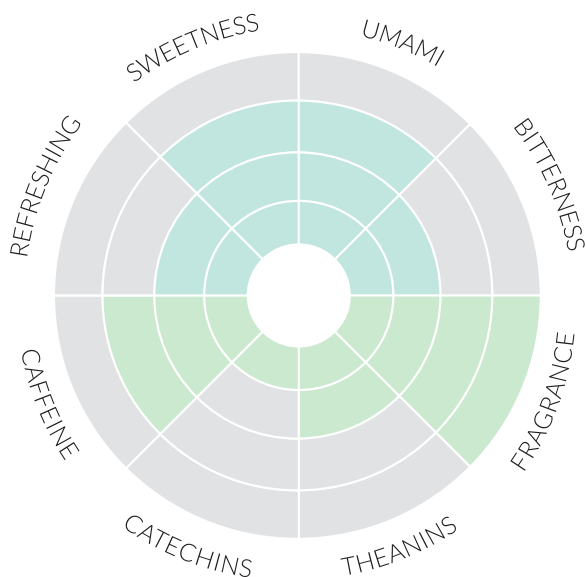
Premium Organic Koucha

This award-winning organic koucha is an extraordinary example of premium Japanese black tea (wa-koucha). Made with the Benifuki cultivar, and grown in the mountains at 500 meters above sea level, its copper-hued liquor has bright apricot and blackberry notes with a malty finish.

Notes of honey accent this tea's mildly tannic liquor. It can be steeped for less time for a brisk and bright breakfast tea or steeped for more time for a more hearty, malty finish.

A wonderful option for a morning cup of fermented tea that can be enjoyed without milk, lemon or any sweetener.

TASTING NOTES



Shelf life unopened
3 years



Shelf life opened
1 year

CHISEN

*Premium
Organic
Koucha*

BY
HARASHIMA
MASASHI



YAME

CHISEN

Premium Organic Koucha

BY HARASHIMA MASASHI

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



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 **200ml** (6.76oz) of water.



3. Pour the boiling water **95C** (203F) directly into the teapot. (You can also preheat the cups if needed)



4. Close the lid and allow the tea to brew for **3 minutes**. Do not stir.

4. 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 Koucha can be rebrewed 2-3 times.

Re-brewing time should be between 30 s to 60s depending your taste