



I K K Y U

COMPETITION SENCHA IN LUXURY GIFT BOX

BY KUMIKO KOGA



A luxury gift box with 160g of competition-grade sencha from Yame, winner of national tea awards. Smooth, aromatic, with a silky finish, made from Yabukita cultivar.

Selected and prepared by tea master Koga San, this award winning sencha will impress all green tea connoisseurs. Packed in an elegant silver can and nested in a traditional, wooden box with handwritten calligraphy, the perfect gift for green tea lovers.

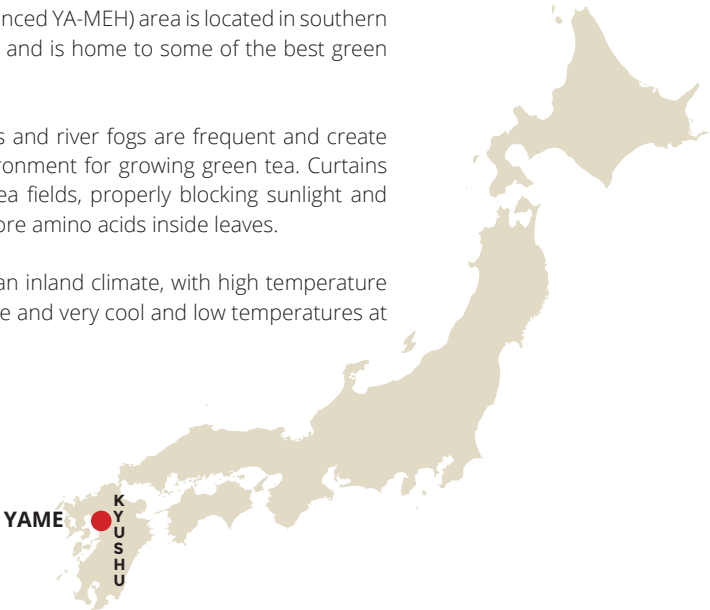
Like all of our gift sets, this tea is prepared at time of order by the producer to guarantee perfect freshness.

PRODUCTION AREA

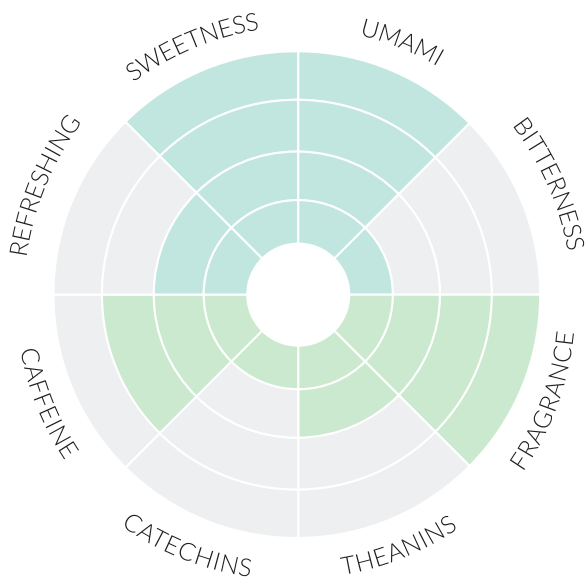
Yame (pronounced YA-MEH) area is located in southern Kyushu island and is home to some of the best green teas of Japan.

Morning mists and river fogs are frequent and create the best environment for growing green tea. Curtains of fog wrap tea fields, properly blocking sunlight and generating more amino acids inside leaves.

Yame enjoys an inland climate, with high temperature during daytime and very cool and low temperatures at night.



TASTING NOTES



PREPARATION INSTRUCTIONS



Tea quantity

6g /0.21oz (2 persons)



Water quantity (2cups)

320ml /10.35oz



Temperature

80C/176F



Brewing time

30-60s

BREWING INSTRUCTIONS



1. Put the tea leaves in a teapot (with a filter mesh).



2. Bring filtered or bottled water to boil. Pour the water in each cup and wait until the water reaches the right temperature. You can also use a bowl or kyusu.



4. Pour the water from the cups into the teapot, close the lid and allow the tea to brew for mentioned time. Do not stir.



5. Pour the tea slowly into the cups, ensure that the same amount of liquid is poured into each cup by pouring a little at a time. Empty the teapot completely, or the tea will continue to steep.



Shelf life unopened

1 year



Shelf life opened

6 weeks