

HATSUTSUMI

Premium Aged Sencha



BY KIYA YASUHIKO

Prepared by Tea Master Kiya san, this exceptional tea is a premium aged sencha. A blend of Saemidori and Kirari 31 cultivars, favored by producers of dento hon gyokuro for their sweetness and high levels of umami, HATSUTSUMI is a masterpiece that leaves a striking impression from the moment you open the bag.

Sweet, round and a delight for all your senses, this tea is the result of a close collaboration between Yame tea producers and Kiya san.

Aged sencha is left to rest so that it can mature and develop an even sweeter and mellow taste. After plucking, the leaves are vacuum-preserved in a refrigerator for one year.

The tea leaves themselves were selected by Kiya san after discussing with the farmers about the growing conditions of the leaves, the time of picking, and the manufacturing method. In a second step, they were pasteurized and blended.

Kiya san's recommendation: "If you reduce the amount of water, you will increase the tea concentration like an espresso, and you can enjoy a more distinctive tea."

You should brew this delicacy several times, and enjoy the way its flavors evolve from the first brew to the last one.

Only 3kg of this extraordinary aged sencha were made, and we are honored to be able to offer 50 bags to our customers. Fans of dento hon gyokuro and white tea will fall in love with this amazing tea!

TASTING NOTES





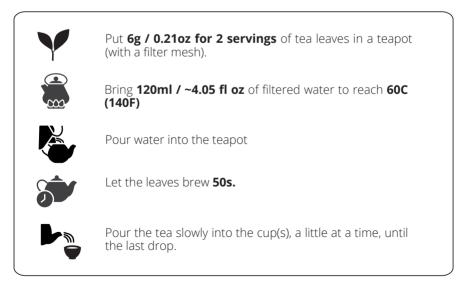


Cultivar: Saemidori, Kirari 31 Origin: Yame

Shelf life unopened 8 months

Shelf life opened 3weeks

RECOMMENDED PREPARATION



The last drop is the best... Always prepare a minimum amount of two servings. A premium Sencha can be rebrewed 3 times. Re-brewing time should be between 10 to 30 s to depending your taste