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**ISAO**

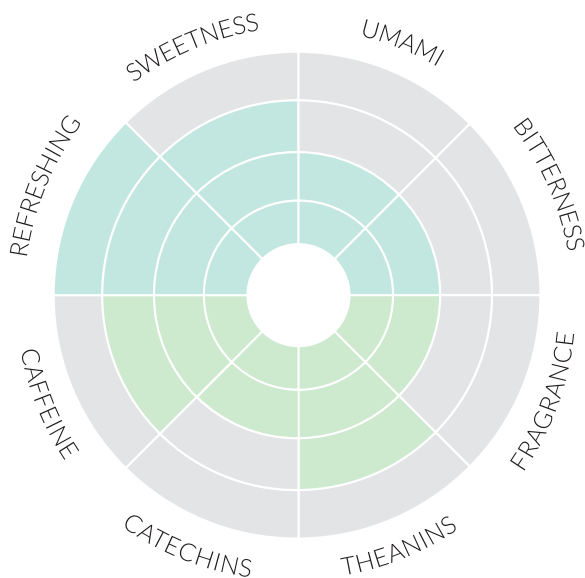
## *High-Grade Tamaryokucha*

As soon as you open the package, you will be delighted by a whiff of citrus and green tea aroma. From the first sip to the last drop, this tamaryokucha will please you with its aromas of lemon and bitter orange, typical of Higashi Sonogi tamaryoku-cha.

This tea is the specialty of Nakayama san who carefully selects the youngest leaves during the first harvest.

Nakayama san recommends no to drink it during meals, but during tasting sessions.

### TASTING NOTES



**Shelf life unopened**  
1 year



**Shelf life opened**  
6 weeks

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*High-Grade  
Tama  
Ryokucha*

BY  
**NAKAYAMA  
KOSUKE**

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SONOGI

# ISAO

## Premium Tamaryokucha

BY NAKAYAMA KOSUKE



SONOGI

KYUSHU

### PRODUCTION AREA

Nakao Village in Higashi Sonogi is a rural tea-farming community. The land of Nakao Village is located in a belt of hills which were created by volcanic activity long ago. It is at an elevation of around 250 meters.

The valley in which the villagers reside was cut into this rock by the Sonogi River. The foothills of the mountains are often shrouded in fog, with warm afternoons and cool nights, which is perfect for growing tea.

### RECOMMENDED PREPARATION



1. Put 2 tablespoons **8g** (0.28oz) of tea leaves per person in a teapot (with a filter mesh).



2. Bring water to a boil. Quantity : 2 teacups of water **200ml** (6.76oz) for 2 persons.



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, 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 Tamaryokucha can be rebrewed 2-3 times.  
Re-brewing time should be only a few seconds.