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# WHITE TEA

## *Premium White Tea*

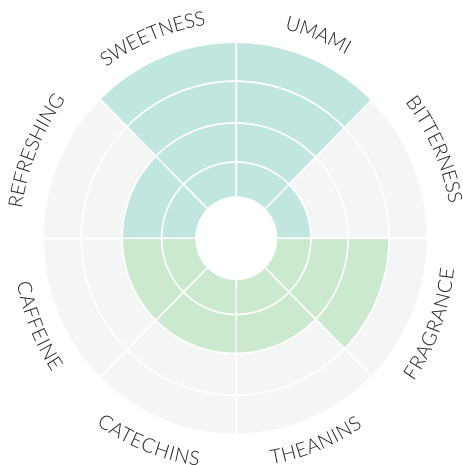
This rare “shiracha” or “golden sencha” produced in Yame by Koga-san is truly exceptional. This tea has a silken texture with a lingering sweetness and a depth of umami characteristics. The striking liquor has notes of narcissus, blanched spinach, and sweet corn with a rich texture that can be experienced and enjoyed over many steeps. This tea is a great option for tea enthusiasts and connoisseurs alike.

Produced in Yame, the origin of this white tea is a Chinese tea called Hakugouginshin (also called Shirogane Silver Needle). White tea is not fermented and thus belongs to the family of green teas such as Sencha, Gyokuro, or Kabusecha.

Called “shiracha” in Japanese, white tea is also known as “golden sencha” because of the pale green-yellow color of its leaves after brewing. Made in very small quantities in Japan, it is a rare product with even more health benefits than traditional green tea (up to three times more amino acids than in sencha).

This tea received several distinctions and awards in 2008, 2010 and 2011. Growing white tea in Yame is still at an experimental stage and we are proud to bring you this exceptional tea.

### TASTING NOTES



**Shelf life unopened**

1 year



**Shelf life opened**

6 weeks

# WHITE TEA

*Premium White Tea*

BY KOGA KUMIKO



YAME



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 **6g** (0.14oz) of tea leaves for 2 persons in a teapot (with a filter mesh).



2. Bring water to a boil. Quantity for 2 teacups : **160ml** (5.41 oz) of water.



3. Pour the water in each cup and wait until temperature reaches **60°C** (140F).



4. Pour the water from the cups into the teapot, close the lid.



5. Allow the tea to brew for **30 seconds**. Do not stir.



6. 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.

This premium tea can be rebrewed 2-3 times.

Re-brewing time should be only a few seconds.