



I K K Y U

COMPETITION GYOKURO

BY KOGA YOSHINOBU



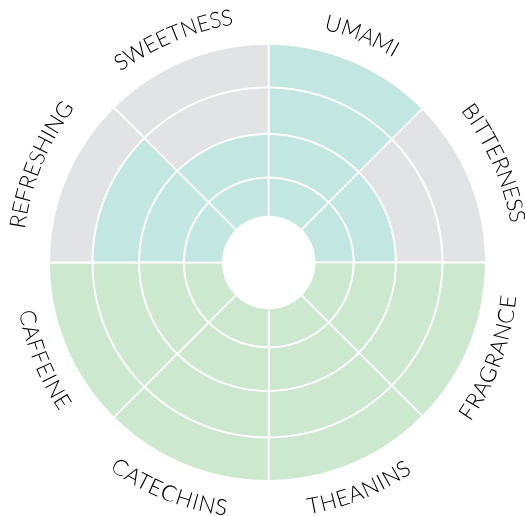
The fresh leaves of this competition-grade dento hon gyokuro were carefully selected in the Hoshino, Kuroki and Jojo districts in Yame by the skilled tea masters of Koga Seicha, strong with the experience of their 200-year history.

Its beautiful liquor offers an extraordinary tasting experience with a full flavor, low astringency, and rich color. High levels of caffeine round out this umami-filled blend, making it a fragrant delight to drink.

Its incredible fragrance and lack of bitterness will keep balancing all your brews over the time. In the morning, with its high levels of theanins, this Gyokuro is an excellent energy and focus boost.

Koga Seicha is currently headed by ninth-generation president Koga Yoshinobu (古賀善信), a **5th Dan in National Tea Judging**. His focus is on high quality tea, no matter what changes they incorporate into a long-standing tradition of tea production.

TASTING PROFILE



PRODUCTION AREA

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

BREWING INSTRUCTIONS

Please note that as the traditional way to serve tea in Japan is always for two cups (or more), the instructions below are meant for two. Water temperature and time for the first brew of Gyokuro are very specific, they are meant to enhance the umami experience through very small sips. Always use filtered water in order to extract all of the delicate tasting notes these teas offer.

GYOKURO PREPARATION (first brew for 2 persons)



Tea quantity
8g / 0.28oz



Water quantity
150ml / ~5 fl oz



Temperature
60C / 140F



Brewing time
60 seconds

2nd Brew at same temperature for 10-30s (according to taste)

3rd Brew at 70C / 158F for 10-30s (according to taste)



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.



The last drops are the best..

Always prepare a minimum amount of two servings.

This competition Gyokuro can be rebrewed 3-4 times.

Re-brewing time should be only half the time of the first brew.

Always use filtered or bottled water with high PH, as chlorine highly affects the taste.