



I K K Y U

MIYAKO

*Competition Award-Winning
Dento Hon Gyokuro*



BY KOGA KUMIKO

This competition-grade dento hon gyokuro from Yame is a precious and rare jewel that should be treated with great care.

Koga Cha Gyo created a complex and nuanced tea with notes of steamed spinach, miso, steamed collard greens, barley, and snap pea.

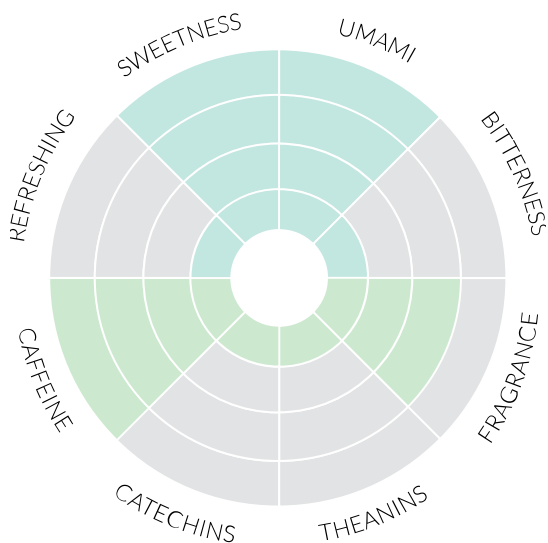
Winner of multiple national awards, this elegant gyokuro combines extraordinary sweetness and umami for an unforgettable experience, and maybe encapsulate the very soul of green tea.

Hand-picked at the end of May and the result of years of work for the tea masters of Koga cha gyo, this fine tea takes you to a wonderful journey deep in the mountains and tea fields of Yame.

You can brew for two cups, starting at 20ml each, then increase the temperature and water quantity for the next brewings.

Enjoy this stunning tea over many steps.

TASTING NOTES



Shelf life unopened

1 Year



Shelf life opened

2 weeks

RECOMMENDED PREPARATION

*Given the low water temperature, don't forget to pre-heat your teaware to enjoy your gyokuro at a warm temperature. Pour hot water in your cups and tea pot before starting your brewing.

1st brew

20cc/ml per cup
5g of tea
50-60C / 122-140F
1m40 seconds to
2min.

2nd brew

-
-
50-60C
30 seconds

3rd brew

-
-
60C
60 seconds

FIRST BREW INSTRUCTIONS FOR TWO SMALL CUPS



1. Put **5g /0.17oz** of tea leaves in preheated teapot (with a filter mesh).



2. Bring water to a boil. Quantity for 2 teacupS: **40ml** (0.50oz) of low Ph water.



3. Pour the water in each cup and wait until temperature reaches **50° to 60°C (122-140F)**



4. Pour the water from the cups into the teapot, close the lid and allow the tea to brew for **1 min. 40s - 2 min..** Do not stir.



5. Pour the tea slowly into the cup, a little at a time, until the last drop.