



I K K Y U

MASAMI

Premium Organic Genmaicha

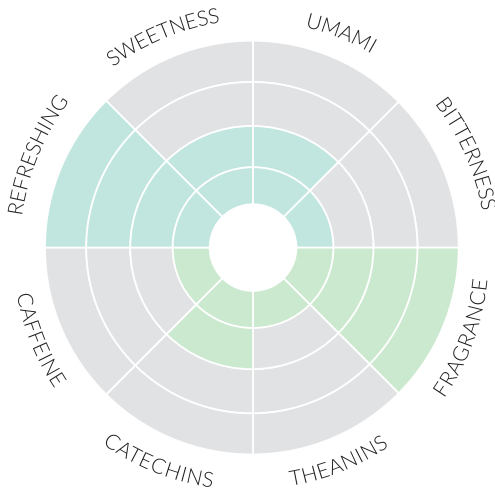
Easy to prepare and comforting, genmaicha is one of the most popular kinds of green tea around the world. This premium organic genmaicha from Yame combines steamed and baked organic sencha leaves as well as toasted organic rice kernels. Its leaves are plucked during the first harvest of the year, contributing to its extraordinary quality and flavor.

The rice kernels of MASAMI premium organic genmaicha are toasted and puffed, but this tea doesn't include "popped" kernels.

From the moment you open the bag, its warm and toasted rice aroma will make your mouth water. After a quick and easy steeping (using boiling water), you will enjoy its nutty and toasty flavor. This tea is the perfect meal companion but with its very low levels of caffeine, it will warm and comfort you anytime during the day.

For coffee lovers, with its roasted flavor, genmaicha is also an excellent way to ease into the world of green tea.

TASTING NOTES



Shelf life unopened

1 year



Shelf life opened

6 weeks

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YAME

MASAMI

Premium Organic Genmatcha

BY KOGA KUMIKO



YAME

KYUSHU

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 **8 - 10g** (0.28 - 0.35oz) of tea leaves for **2 cups of tea** in a teapot (with a filter mesh).



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



3. Pour the water directly in the teapot as this tea can be brewed at **100°C** (212F).



4. Brew the tea for a short time around **30 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 Sencha can be rebrewed 2-3 times.

Re-brewing time should be only a few seconds.