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# CHIYO

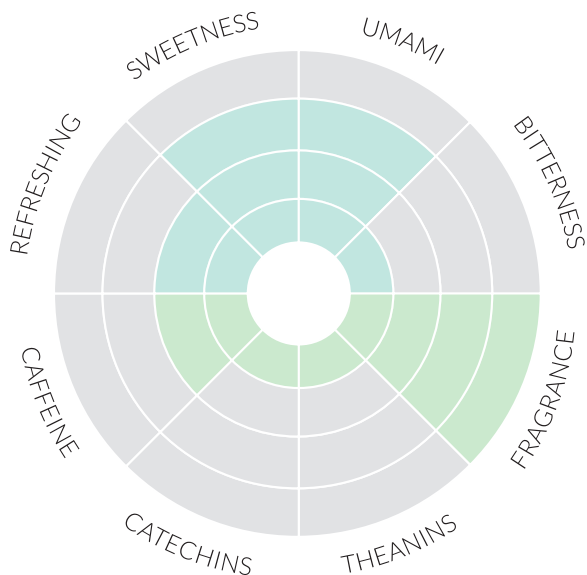
## *Premium Organic Sencha*

This premium organic sencha is grown at the top of Yame mountains. Its leaves are covered with snow and so develops more nutrients that create a powerful and delicious taste.

The first brew yields a deep-green tea with a highly pleasing aroma with notes of artichoke and a hint of chestnut.

Enjoy its round and rich mouthfeel, with a delicious umami that will linger for a long while, typical of teas from Yame.

### TASTING NOTES



**Shelf life unopened**

1 year



**Shelf life opened**

3 weeks

CHIYO



YAME

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*Premium Organic Sencha*

BY HARASHIMA MASASHI



## 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 **4g** (0.14oz) of tea leaves for **2 cups of tea** in a teapot (with a filter mesh).



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



Pour water into the teapot



Close the lid and allow the tea to brew for **90 seconds**. Do not stir.



Pour the tea slowly into the cup(s), 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 between 30 s to 60s depending your taste