



I K K Y U

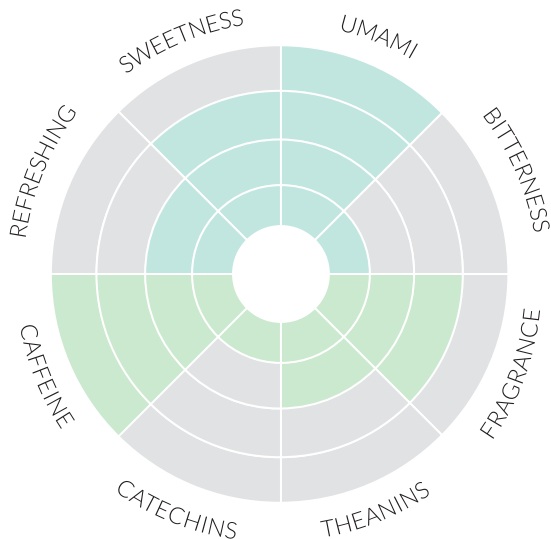
SAYAKA

Premium White Tea

Carefully selected by Tea Master Kiya san, this single-origin, first-flush white tea leaves an unforgettable impression with its powerful umami and sweetness, with no hint of bitterness or astringency. We recommend letting the water cool down to 60C before pouring over the leaves to enjoy its incredible flavor balance and its silken round texture that will linger in your mouth for a long time. With its high levels of caffeine, it is a tea more suitable for an exceptional morning start. Don't hesitate to brew it three or four times in a row, and like with gyokuro, dress up its pale green and golden leaves with salt or ponzu dressing for a delicious and healthy snack afterwards.

Like our two other white teas from Yame, SAYAKA is a wonderful experience for green tea lovers. Also called 'natural gyokuro' by tea professionals, it is the perfect introduction to the taste and flavor world of gyokuro.

TASTING NOTES



Shelf life unopened
8 months



Shelf life opened
3 weeks

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*Premium
White
Tea*

BY
KIYA
YASUHIKO



YAME

SAYAKA

Premium White Tea

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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 **8g** (0.28oz) of tea leaves for 2 persons in a teapot (with a filter mesh).



2. Bring water to a boil. Quantity for 2 teacups : **160ml** (5.64oz) 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 and allow the tea to brew for **60 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.
This premium white tea can be rebrewed 3 to 4 times.
Re-brewing time should not be more than 10-20 seconds.