



I K K Y U

JUKI

Competition Organic Sencha

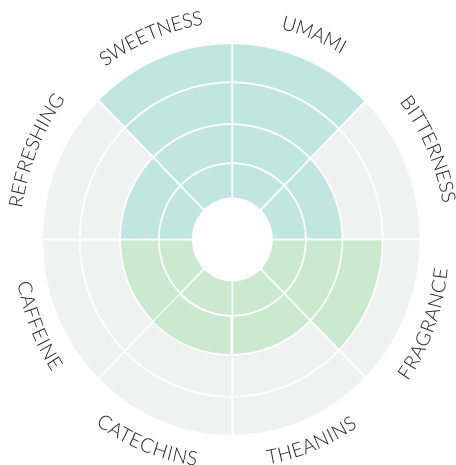
With only 50kg produced per year, JUKI is Irie san's crown jewel that IKKYU is honored and delighted to propose to our demanding tea lovers. Notes of persimmon and toasted almond accent the extra sweet and smooth liquor of this extraordinary competition-grade sencha, with hints of steamed bok choy and sweet grass. Its stunning umami leaves a long and delicious round feeling in the mouth.

JUKI comes in 120g in a beautiful lacquered cylinder painted by hand, with delicate gold foils, for the perfect in-season gift. The cylinder is protected by a handmade box made of light and fine-grained paulownia wood. JUKI, like his little brother JUN, is among the few organic teas grown in the Yame area. This tea is grown at 400 meters above sea level which allows the tea leaves to absorb more nutrients, minerals, and vitamins.

Made in small quantities (less than 50kg / year) by a farmer who relies on the sole power of nature, it is an exceptional and rare tea that even our clients in Japan are surprised to discover.

Irie san's decades of experience producing organic green tea truly shows with this stunning sencha. His tea has passed the most stringent tests, including those set up in Germany.

TASTING NOTES



Shelf life unopened

1 year



Shelf life opened

6 weeks

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*Competition
Organic
Sencha*

BY

**IRIE
TOSHIRO**



YAME

JUKI

Competition Organic Sencha

BY IRIE TOSHIRO



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 **7g** (0.24oz) 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 **180ml** (6.08oz) of water.



3. Pour the water in each cup and wait until temperature reaches **70°C** (158F).



4. Pour the water from the cups into the teapot, close the lid and allow the tea to brew for **40-50 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 10-20 seconds depending your taste