



I K K Y U

COMPETITION SENCHA AND GYOKURO DOUBLE BOX (HG100)

BY KUMIKO KOGA



This gift box is another creation of Koga san in Yame and is made of 125g of Yame sencha (in the silver cylinder) and 125g of Dento hon gyokuro (golden cylinder). Rewarded with the top prize at Fukuoka prefecture tea competition in their respective categories, they are two competition-grade green teas.

The sencha of this luxury set is light-bodied and made from yabukita cultivar. Its pale green liquor has a fragrant aroma with a hint of sweetness and bitterness. Hints of narcissus and collard greens accent notes of bean sprouts, butter lettuce, and pea tendrils. This is a great tea to pair with a light meal.

The dento hon gyokuro is vibrant and made with the saemidori cultivar which is highlighted by the craftsmanship of Koga san. Notes of steamed zucchini, steamed spinach, and soybean balance with subtle hints of fresh almond and bamboo shoot. It is the perfect accompaniment to a meal.

PRODUCTION AREA

Yame (pronounced YA-MEH) area is located in southern Kyushu island and is home to some of the best green teas of Japan.

Morning mists and river fogs are frequent and create the best environment for growing green tea. Curtains of fog wrap tea fields, properly blocking sunlight and generating more amino acids inside leaves.

Yame enjoys an inland climate, with high temperature during daytime and very cool and low temperatures at night.



PREPARATION INSTRUCTIONS

Please note that as the traditional way to serve tea in Japan is always for two cups (or more), the instructions below are meant for two. Water temperature and time for the first brew of Gyokuro are very specific, they are meant to enhance the umami experience through very small sips. Always use filtered water in order to extract all of the delicate tasting notes these teas offer. If you are uncertain, or want some further explanation for brewing these tea, always feel free to contact us.

GYOKURO PREPARATION (first brew) - 玉露 (Golden cylinder)

Afterward, brew it like a Sencha (water quantity, temperature, time)



Tea quantity

6g / 0.21oz



Temperature

50-60C / 122F - 140F



Water quantity

100ml / 3.38oz



Brewing time

1min 40s to 2min

SENCHA PREPARATION - 煎茶 (Silver cylinder)



Tea quantity

6g / 0.21oz



Temperature

80C / 176F



Water quantity

180ml / 6.08oz



Brewing time

30-60s

BREWING INSTRUCTIONS



1. Put the tea leaves in a teapot (with a filter mesh).



2. Bring filtered or bottled water to boil. Pour the water in each cup and wait until the water reaches the right temperature. You can also use a bowl or kyusu.



4. Pour the water from the cups into the teapot, close the lid and allow the tea to brew for mentioned time. Do not stir.



5. Pour the tea slowly into the cups, ensure that the same amount of liquid is poured into each cup by pouring a little at a time. Empty the teapot completely, or the tea will continue to steep.



The last drops are the best...

Always prepare a minimum amount of two servings.

These premium teas can be rebrewed 3-4 times.

Re-brewing time should be only half the time of the first brew.

Always use filtered or bottled water with high PH, as chlorine highly affects the taste.