



I K K Y U

# LIMITED EDITION BOX

## *Competition Gyokuro*

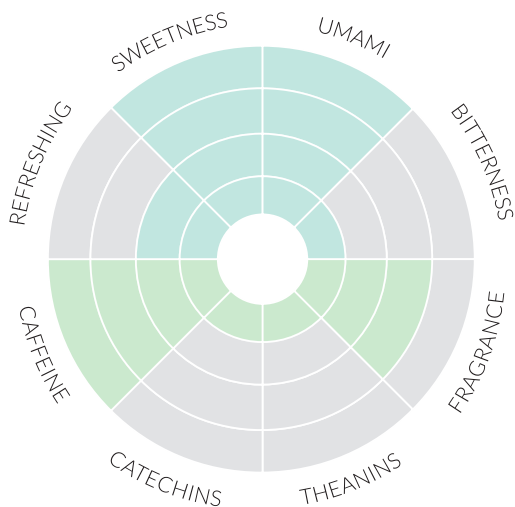
This limited edition, competition-grade dento hon gyokuro is the precious jewel of Kiya san, in the town of Hoshino in Yame where growing gyokuro is a long-established tradition.

A blend of yamakai and kanaya midori cultivars, it is hand-picked during the first harvest and produced in very small quantities. Its beautiful leaves are shaped like perfect long needles.

The first brew is done at very low temperatures. It yields a concentration of elegance and sweetness typical of gyokuro. Its round and rich taste swirls around the mouth and leaves a long and delicious lingering feeling.

An exceptional and rare tea for the most demanding green tea connoisseurs. The leaves can be re-brewed up to four or five times, like a sencha, and make for a delicious snack with a little pinch of salt, or ponzu sauce. Sold in five bags of eight grams each, in a beautiful wooden box signed by Kiya san.

### TASTING NOTES



**Shelf life unopened**  
6 months



**Shelf life opened**  
20 days

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YAME

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*Competition Gyokuro*

BY KIYA YASUHIKO



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 **3g** (0.14oz) of tea leaves per person in a teapot (with a filter mesh).



2. Bring water to a boil. Quantity for 1 teacup : **15ml** (0.51 oz) of water.



3. Pour the water in each cup and wait until temperature reaches **40°C** (yes : forty degrees Celsius) (104F).



4. Pour the water from the cups into the teapot, close the lid.



5. Allow the tea to brew for **120 seconds**. Do not stir.



6. Pour the tea slowly into the cups, a little at a time, until the last drop.

7. For the second and third steep use the same amount of water and same temperature. Brewing time should be **one minute only**. After that you can increase the water amount and temperature to taste.