



I K K Y U

# HARU

*Premium Kabusecha*

BY  
**TAKAKI AKIHITO**

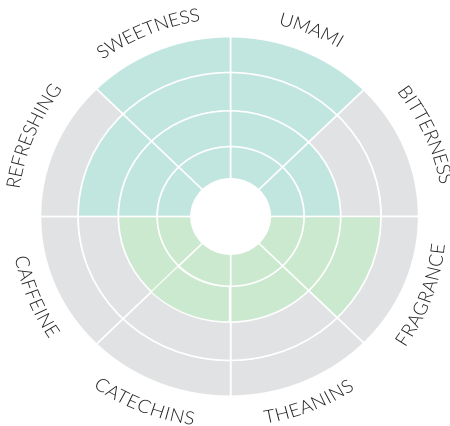
HARU is an exceptional single-origin kabusecha created by Takaki san in Hoshinomura. This delicious shaded green tea is made with Kirari 31 cultivar. Enjoy its lingering and round mouthfeel!

Compared with other cultivars, Kirari 31 is characterized by its higher amino acid content and lower catechin content, giving it greater umami and very low astringency.

Delicious vegetal notes, reminiscent of spinach, fresh marine and soft nutty notes greet you as soon as you open the bag. The fine, elegant needles of HARU have pretty shades of green, between pistachio and Hooker's green. Its bouquet is darker than sencha leaves, and lighter than a gyokuro.

After brewing, the liquor is a lovely linden-green color. You will be surprised by the great complexity and density of this kabusecha, and enjoy its creamy liquor and intense umami flavor.

## TASTING NOTES



**Shelf life unopened**  
1 year



**Shelf life opened**  
6 weeks

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YAME

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## 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** (0.28 oz) 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 **200ml** (6.76 oz) 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 **90 seconds**, to taste. 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 Kabusecha can be rebrewed 2-3 times.  
Re-brewing time should be only a few seconds.