

# JIRO

## Premium Organic Houjicha

This premium organic houjicha is comprised of lightly roasted, goldenhued stems made from the highest-grade, first-harvest kukicha (shiraore). Its fragrant, cedar-like aroma is followed by a sweet, light-bodied liquor. The tea is accented with notes of maple sap, toasted hazelnut, and light caramel. This comforting tea is the perfect tea to enjoy with a meal or to end your day with.

You can enjoy the whole leaves brewed with either hot water or cold water (using one of the filter-in bottles availablein our shop).

JIRO is made by Irie san in Yame, according to the same strict rules he uses for our best-selling high-grade sencha, JUN: zero pesticides, zero chemicals, respectful of the soil and the environment that allows his tea leaves to grow strong and beautiful at the top of Yame mountains.

#### TASTING NOTES







Shelf life opened





### 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



Put **10g /0.34oz for 2 servings** of tea leaves in a teapot (with a filter mesh).



Bring **200ml (7.04fl oz)** of filtered water to reach **100C (212 F)** 



Pour water into the teapot



Let the leaves brew **30s** according to taste (the longer the stronger the tea will be).



Pour the tea slowly into the cup(s), 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 Koucha can be rebrewed 2-3 times.
Re-brewing time should be between 30 s to 60s depending your taste