



I K K Y U

# MIZUHO

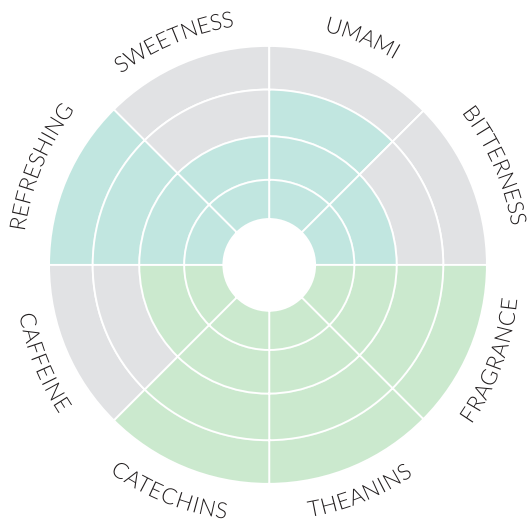
## *Premium Organic Sencha & Matcha Blend*

Carefully prepared by Koga san exclusively for IKKYU, this sweet and fragrant green tea is a blend of organic matcha and organic sencha from the Yabukita cultivar. This delicious combination makes it the perfect healthy tea for refreshing both mind and body during hot summer days.

You will love its balance between sweetness and umami, with just the right hint of bitterness. Packed with theanine and natural antioxidants, this tea will help you relax while staying focused. This blend can be enjoyed with hot or cold water, for two highly satisfying and different experiences.

A four-generation family tea business, Koga Cha Gyo is a leader of the green tea community of Yame. Specialized in sencha, dento hon gyokuro and matcha, the members of the Koga family are all certified tea instructors. Their skills and expertise are recognized at the highest level and their teas win every year the top prizes of national competitions. Their tea is served onboard the luxury train « Seven Stars in Kyushu ».

### TASTING NOTES



Shelf life unopened  
**1 year**



Shelf life opened  
**2 weeks**

# ORGANIC SENCHA & MATCHA

BY KUMIKO KOGA



YAME  
KYUSHU

## 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

### HOT BREW PREPARATION



**Tea quantity**

2g / 0.07 oz per person



**Water quantity**

80ml / 2.70 oz per person



**Temperature**

80C / 176F



**Brewing time**

30 to 60 seconds to taste

Put the tea leaves in a teapot (with a filter mesh). Bring filtered or bottled water to boil. Pour the water in the cup(s) and wait until temperature reaches **80°C (176F)**.

Pour the water from the cups into the teapot, close the lid and allow the tea to brew between **30 to 60 seconds** depending on taste. Do not stir. Pour the tea slowly into the cups, a little at a time, until the last drop.

### COLD BREW PREPARATION

Put ice cubes in two glasses, brew tea with hot water, then pour into the glasses. If you have a bottle with an integrated filter, simply add 5g of tea to 500cc of filtered water. Put in the fridge and wait 2-3 hours.

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