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NAOKO

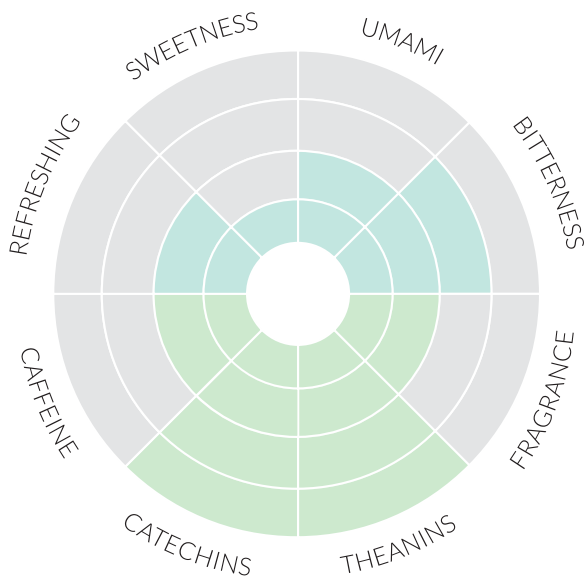
High-Grade Organic Sencha

This delicious organic sencha from Chiran area (Kagoshima) is picked between June and July by Orita-en, one of the first tea growers to switch to organic farming in Japan.

This high-grade green tea can be brewed very quickly, in just 40 seconds. Because of its low caffeine levels, it can be enjoyed any time during the day. Its very high levels of theanine and catechines guarantee high contents of amino acids and antioxidants, but also a very nice feeling of relaxation.

Although its bitterness is obvious, its lightly roasted fragrance and low-key umami make this green tea the perfect match for a well-deserved break with some sweets.

TASTING NOTES



Shelf life unopened

1 year



Shelf life opened

6 weeks

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BY
ORITA
NOBUO

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CHIRAN

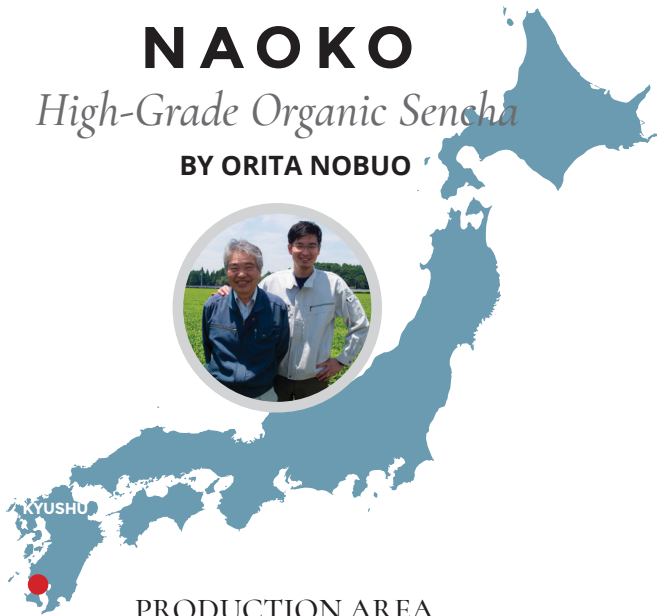
NAOKO

High-Grade Organic Sencha

BY ORITA NOBUO



CHIRAN



PRODUCTION AREA

Thanks to its southern location, Chiran enjoys the earliest first tea picking of the country, with delicious “Shincha” (new tea) available already from March. Supported by a clement weather and the proximity of several active volcanoes, the tea grown in this area has a distinctive quality that is celebrated all throughout Japan.

Several cultivars that are very sensitive to cold can be grown successfully only in that area. In a general way Chiran Teas tend to be more sweet compared to other regions.

RECOMMENDED PREPARATION



1. Put **6g** (0.21oz) 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** (6.76oz) of water



3. Pour the water in each cup and wait until temperature reaches **80°C** (176F).



4. Pour the water from the cups into the teapot, close the lid and allow the tea to brew for **40 seconds**. Do not stir.



5. Pour the tea slowly into the cups in alternance, 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 Sencha can be rebrewed 2-3 times.

Re-brewing time should be only a few seconds.