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TOMOKO

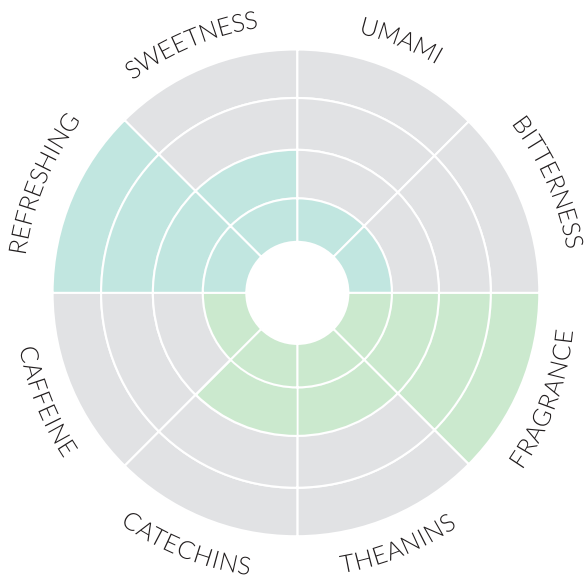
Premium Organic Kamairicha

This organic green tea extremely rare and of exceptional quality from Miyazaki prefecture is a slightly fermented kamairi-cha made from a rare cultivar, minami sayaka.

Due to its unique processing method (pan-fried), this is a green tea that reminds of oolong tea, with a unique jasmin fragrance thanks to its cultivar. Ready in just 60 seconds, with almost boiling water, it is very easy to brew and leaves a refreshing and unforgettable impression. Its low levels of caffeine makes it easy and convenient to drink in the late afternoon.

With almost no bitterness or umami, this is the perfect choice for those who don't like very much the grassy and sea-weed taste of more traditional green teas. Its jasmin taste makes it one of Joëlle and Aldo's favorites.

TASTING NOTES



Shelf life unopened
1 year



Shelf life opened
6 weeks

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MINAMI

TOMOKO

Premium Organic Kamiricha

BY MIYAZAKI RYO



PRODUCTION AREA

Facing the Pacific Ocean, Miyazaki prefecture is known of its beautiful pristine beaches and its verdant and luscious mountains. It enjoys a mild climate.

While it is not well known outside Japan for its tea, Miyazaki is actually the fourth tea-producing region of Japan. This area produces very high quality tea.

It is notably home to the exceptional and rare Kamairi-cha, made using a very special production technique (pan fry).

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 : **180ml** (6.08oz) of water



3. Water temperature should be between **95°C** (203F) almost boiling.



4. Pour the water directly into the teapot, close the lid and allow the tea to brew for **60 to 70 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 Kamairicha can be rebrewed 2-3 times.
Re-brewing time should be only a few seconds.