



I K K Y U

KIRARI 31

Competition Dento Hon Gyokuro



SELECTED BY KIYA YASUHIKO

An exclusive and precious gem - the very essence of umami. Tea master Kiya san and IKKYU are delighted to present you one of the rarest green teas that you can find: a dento Hon Gyokuro made from Kirari 31 cultivar in Kuroki town, Yame.

With only 5 kilos made this year by the young and talented producer Hayashida Kazuhiro, this gyokuro can be compared to caviar, champagne or liquid gold, and is usually presented to the most demanding tea fair competitions. It has received the “Geographical Indication” label from the national government, guaranteeing that it was grown and produced according to the traditional methods.

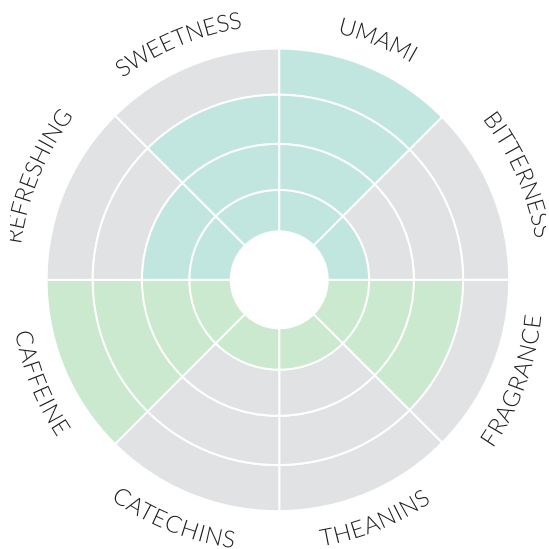
The main feature of this single-origin gyokuro is its exceptional level of umami, thanks to the thicker mesophyll of Kirari 31 leaves, compared to what you can find in the already highly rated Saemidori cultivar (mesophyll is the inner tissue of a leaf, that contains many chloroplasts).

Combined with less astringency, dento hon gyokuro made from Kirari 31 yields a rich and sweet liquor with a long finish.

In line with the traditions behind the making of every Yame dento hon gyokuro, its tea leaves were hand-picked one by one during the first harvest, in steep tea fields at 300 meters above sea level.

If you'd like to learn more about Yame dento hon gyokuro, you can visit our special page about Gyokuro [here](#) and also our Yame tea page. Please also watch the interview of Kiya san explaining about the parallels between green tea (especially gyokuro) and wine. In his interview, Kiya san brews a Kirari 31 gyokuro.

TASTING NOTES



Shelf life unopened

8 months



Shelf life opened

2 weeks

Cultivar: Single origin, Kirari 31

Origin: Kuroki (Yame)

Producer: Hayashida Kazuhiro

RECOMMENDED PREPARATION FOR ONE CUP

*Given the low water temperature, don't forget to pre-heat your teaware to enjoy your gyokuro at a warm temperature. Pour hot water in your cups and tea pot before starting your brewing.

IMPORTANT NOTE : The instructions on the back of the bag are for 8g of tea (whole bag).

1st brew

15cc/ml per cup

3g per cup

40C/104F

120 seconds

2nd brew

-

-

40C/104F

60 seconds

3rd brew

-

-

40C/104F

60 seconds

FIRST BREW INSTRUCTIONS FOR ONE CUP



1. Put **3g** (0.11oz) of tea leaves per person in a preheated teapot (with a filter mesh).



2. Bring water to a boil. Quantity for 1 teacup: **15ml** (0.50oz) of low Ph water.



3. Pour the water in each cup and wait until temperature reaches **40°C** (yes : forty degrees Celsius) (104F).



4. Pour the water from the cups into the teapot, close the lid and allow the tea to brew for **120 seconds**. Do not stir.



5. Pour the tea slowly into the cup, a little at a time, until the last drop.