



I K K Y U

SAYURI

Competition Gyokuro

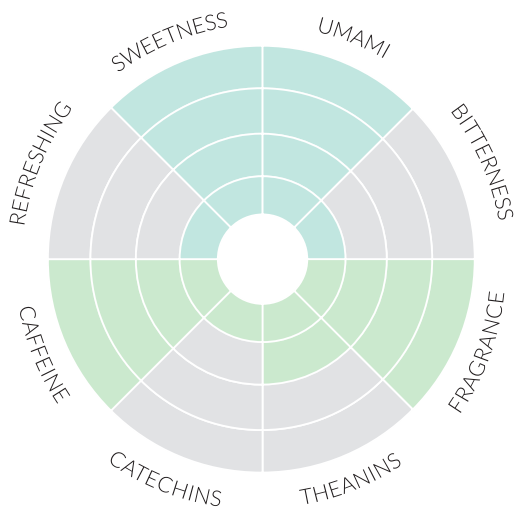
Competition-grade SAYURI is one of Kiya san's most prestigious creations. Coming in 100g in a beautiful wooden box, this artistic blend of Yabukita, Goku and Kanaya cultivars is perfectly balanced to bring out the sweetness, umami and light astringency that are the signature tastes of high-end gyokuro.

Its taste is deep, multi-layered and leaves an extraordinary lingering feeling on your tongue.

It benefits from the GI red mark, a label recognizing its Yame origins and the fact that it was handpicked and processed according to strict traditions. This competition gyokuro can be easily rebrewed up to 5 times.

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TASTING NOTES



Shelf life unopened
6 months



Shelf life opened
20 days



YAME

SAYURI

Competition Gyokuro

BY KIYA YASUHIKO



YAME

KYUSHU

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



1. Put **3g** (0.14oz) of tea leaves per person in a teapot (with a filter mesh).



2. Bring water to a boil. Quantity for 1 teacup : **15ml** (0.51 oz) of 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.



5. Allow the tea to brew for **120 seconds**. Do not stir.



6. Pour the tea slowly into the cups, a little at a time, until the last drop.

The tea can be steeped up to five times using one-minute steeps. The water temperature can remain at **40°C (104°F)** or can be increased to **60°C (140°F)** to accentuate more of the tea's aromatic floral and vibrant umami characteristics.