



I K K Y U

# CHIKAKO

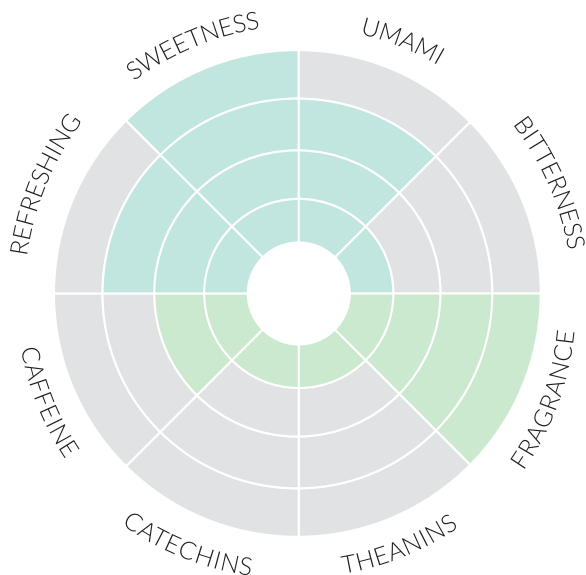
*Premium Koucha*

This is a unique Japanese black tea (wa-koucha) that has added handpicked sakura (Japanese cherry) leaves, which add a fragrant cherry-like aroma to the tea.

Its gold-hued liquor has notes of clover honey, black cherry, and barley syrup. This tea can be enjoyed by itself as a light breakfast tea or a lively afternoon tea. Its incredible sweetness makes it easy to drink without any sweetener.

It is a tea that you will want to enjoy over and over again !

## TASTING NOTES



**Shelf life unopened**  
2 years



**Shelf life opened**  
1 year

CHIKAKO

*Premium  
Koucha*

BY  
HARASHIMA  
MASASHI



YAME

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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 **4g** (0.14oz) 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 boiling water **95C** (203F) directly into the teapot. (You can also preheat the cups if needed)



4. Close the lid and allow the tea to brew for **2 minutes**. Do not stir.

4. Pour the tea slowly into the cups, 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 Koucha can be rebrewed 2-3 times.

Re-brewing time should be between 30s to 60s depending your taste