



I K K Y U

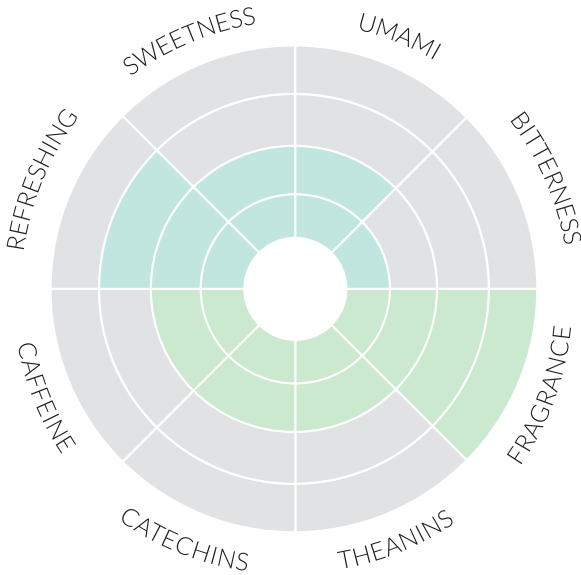
SHINO

Competition Kamairicha

This competition kamairicha SHINO from Ureshino in Saga has been crowned as the best kamairicha of Japan in 2019 and 2020. Its pan-fried leaves take you on a wonderful flavor journey, quite different from the usual green tea experience. Lovers of oolong tea will enjoy the parallels.

From the moment you open a bag of SHINO, chestnut and fruity notes will greet you, and you will appreciate the subtle and pleasant charcoal fragrance reminding you of its unique production process. In your cup, its pure gold will delight your eyes. Its sweetness highlighted by a very nice astringency reflects the skills of Ajizuki san and his partners

TASTING NOTES



Shelf life unopened
1 year



Shelf life opened
6 weeks

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SAGA

SHINO

Competition Kamairicha

BY AJIZUKI KENJI



SAGA
KYUSU

PRODUCTION AREA

Saga prefecture is the birth place of the kamairicha specialty in Japan, introduced to this region in the early 16th century by potters from China who brought over the so-called Nanking-style kettle.

The most famous tea growing area in Saga is Ureshino where tea cultivation began in 1440, although the industry truly picked up in the mid 17th century, and the area became the leading production area of Japan.

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. 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 **60 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.