



I K K Y U

IYOKO

Premium Sencha

Iyako is a premium sencha from Kakuda Seicha in Okuyame. Versatile and smooth, Iyako can be brewed cold or hot, to be enjoyed alongside meals or as a strong, umami-forward standalone beverage.

With a sweet opening, the typical Yame astringency and umami will develop at the aftertaste. Well-balanced, Iyako is a blend of the fresh aroma of Yabukita with the deliciousness of Tsuyu Hikari.

Deep-green and highly aromatic. Owing to the special cultivation methods developed by Kakuda Seicha, Like her sister Isami, Iyako has a high level of theanine with a concentration of a whopping 2%, comparable to high-grade matcha.

 A relaxing focus boosting tea enjoyable at all times of day.

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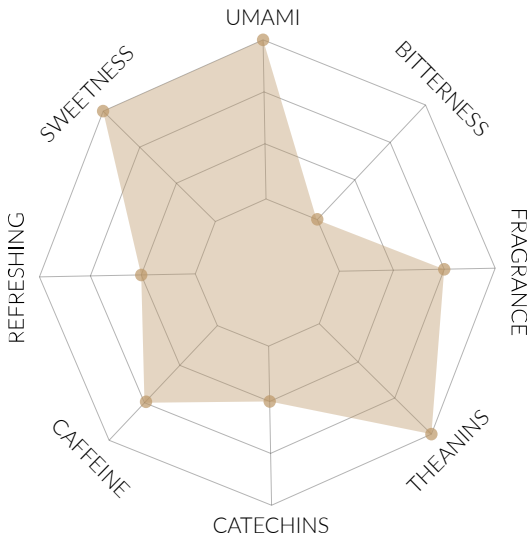
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TASTING NOTES



Shelf life unopened
1 year



Shelf life opened
6 weeks

IYAKO

Premium Sencha
BY KAKUDA TATSUYA



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 **7g** (0.24oz) of tea leaves for **2 cups of tea** in a teapot (with a filter mesh).



Bring water to a temperature of **75C (167F)**. Quantity for 2 teacups **200ml** (6.76oz) of water.



Pour water into the teapot



Close the lid and allow the tea to brew for a short **30 seconds**. Do not stir.



Pour the tea slowly into the cup(s), 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 Sencha can be rebrewed 2-3 times.

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