



I K K Y U

HIKARU

Premium Gyokuro

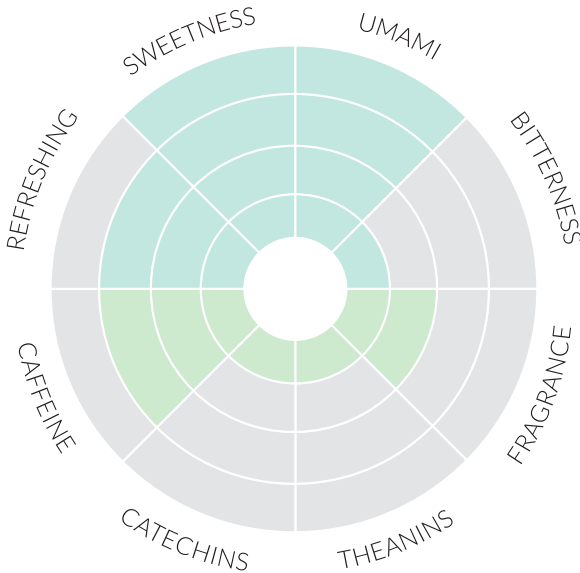
This gyokuro is the perfect example of the amazing green teas that Yame area can produce. It combines extraordinary sweetness with powerful umami. Without any bitterness, this tea is ideal to discover the joys of gyokuro, but will also delight experts.

Dento Hon Gyokuro tea bushes are cultivated naturally without shaping the tea bushes into rows. Once 1 or more leaves appear from the new buds, the tea bushes are covered to block out sunlight.

The covering material is not the usual black synthetic fibers, but natural rice straw called "sumaki", which blocks at least 95% of the sunlight over the bushes for at least 20 days.

Most tea leaves are picked using machines these days, but Dento Hon Gyokuro is still picked by hand even today. The extraordinary efforts and refined techniques used to make this tea results in a luxurious relaxing brew for your enjoyment.

TASTING NOTES



Shelf life unopened

1 year



Shelf life opened

6 weeks

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*Premium
Gyokuro*

BY
TAKAKI
AKIHITO



YAME

HIKARU

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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 **8-10g** (0.28-0.35oz) 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 **100ml** (3.38oz) of water.



3. Pour the water in each cup and wait until temperature reaches **35-45°C** (95-113F).



4. Pour the water from the cups into the teapot, close the lid and allow the tea to brew for **120-180 seconds**. Do not stir.



5. 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 Gyokuro can be rebrewed 3 to 5 times.
Re-brewing time should be only a few seconds.