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KAZUHIRO

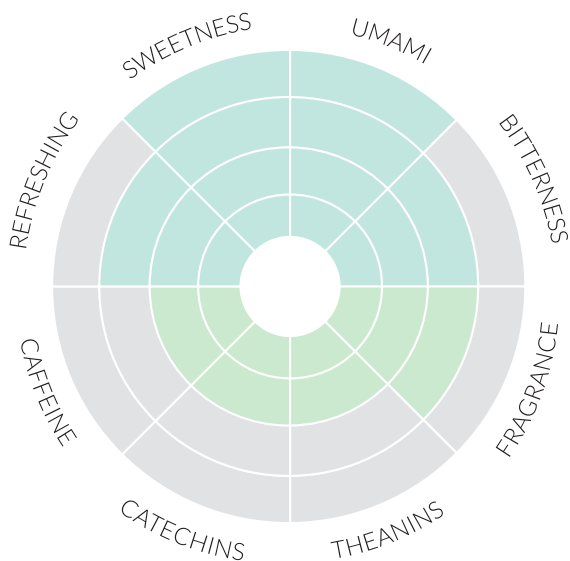
Premium Organic Gyokuro

KAZUHIRO is a unique, organic gyokuro made with a blend of the Asatsuyu and Yabukita cultivars. The craftsmanship of Tsuru-san and his son comes through beautifully when preparing this tea. Aromatic notes of wildflowers and dried honey balance harmoniously with refined notes of steamed asparagus. This tea has a subtle elegance hidden within its smooth and vibrant emerald liquor.

Organic gyokuro is as hard to find as a white elephant, because it requires even more hard work than normal gyokuro, which is already one of the most demanding green teas.

Tsuru san and his son look over their tea trees like dotting parents take care of their children. Their patience and dedication is expressed in the way their teas reflect the beautiful nature in which they grow, where bees, wild flowers and a rich, nutrient-packed soil contribute to confer to the tea leaves a unique and distinctive touch.

TASTING NOTES



Shelf life unopened

1 year



Shelf life opened

6 weeks

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*Premium
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Gyokuro*

BY

**TSURU
KAZUYUKI**

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SAGA

KAZUHIRO

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SAGA

KYUSHU



PRODUCTION AREA

If you want to understand the history of green tea in Japan, Saga prefecture is where you should start. The town of Higashi Sefuri in Saga is the birthplace of Japanese green tea. This is where the monk Eisai planted the tea tree seeds he brought from China in the 12th century. A soil rich with minerals, clear spring water, morning mists and river fogs create ideal conditions for growing tea. Saga prefecture is also 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.

RECOMMENDED PREPARATION



1. Put **6g to 8g** (0.21 - 0.25oz) 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 **60°C** (140 F).



4. Pour the water from the cups into the teapot, close the lid and allow the tea to brew for **2 minutes**. Do not stir.

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

6. For this tea, **second brew time should be 1 minute** at higher temperature



The last drop is the best...

Always prepare a minimum amount of two servings.

A high-quality Sencha can be rebrewed 2-3 times.