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KOTARO

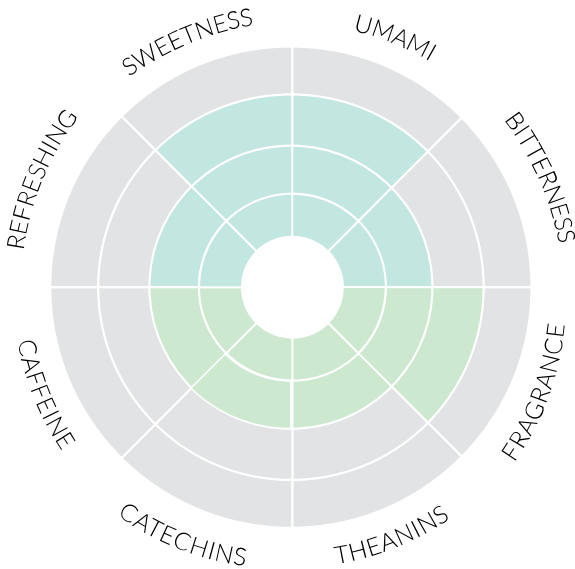
High-Grade Organic Tamaryokucha

This high-grade organic fukamushi tamaryokucha comes from the first harvest of the year in May but its leaves are plucked later than for its 'elder brother', KOJI, and are therefore more mature.

We enjoy the fruity and sweet aroma that greets you as soon as you open the bag. A blend of yabukita and several other cultivars, KOTARO is a tea that you can drink throughout the day thanks to its low caffeine levels.

Once brewed, this tamaryokucha is sweet, with no bitterness, and packed with aroma. Its umami is subtle but unmistakable and leaves a full and round feeling in your mouth. Ready in less than a minute with 80C-degree water, KOTARO is very easy and quick to prepare.

TASTING NOTES



Shelf life unopened

1 year



Shelf life opened

6 weeks

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OITA
JAPAN

KOTARO

High-Grade Organic Tamaryokucha

BY YUZO TAKAHASHI



PRODUCTION AREA

Oita prefecture is on the eastern part of Kyushu island and faces the Inland Sea on one end, and with the large Aso caldera at its back. Tea production is done in various areas, from forest-side to mountainous zones. History of green tea production in Oita goes back to the Edo period. Japanese black tea (koucha) and pan-fried green tea are among its specialties. More recently, large-scale efforts in land reclamation in the northern part of Oita has allowed the area to increase its green tea production when foreign black tea began to take hold in Japan.

RECOMMENDED PREPARATION



1. Put 2 tablespoons **8g** (0.28oz) of tea leaves per person in a teapot (with a filter mesh).



2. Bring water to a boil. Quantity : 2 teacups of water **200ml** (6.76oz) for 2 persons.



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 **30 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 Tamaryokucha can be rebrewed 2-3 times with the same water temperature but longer brewing time.