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TAKACHIHO

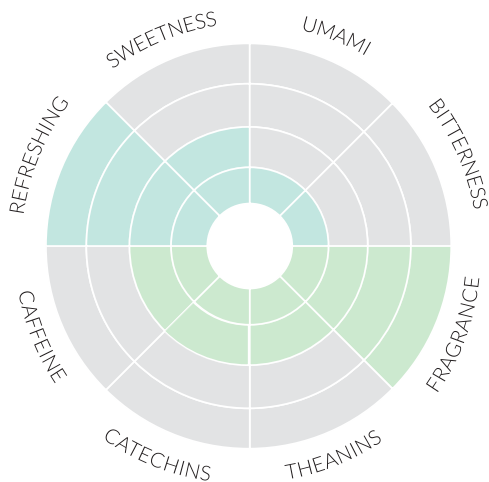
Competition Oolong

TAKACHIHO is a single-origin, award-winning oolong tea produced in a limited quantity in Miyazaki. It offers a delightful floral fragrance, refreshing taste, and velvety finish. Enjoy it as an indulgence during the cold months or for a cozy lunch break.

Located high in the mountains of northwestern Miyazaki Prefecture, the Takachiho area is frequently shrouded in fog, making it perfect for quality tea leaves. Legend connects many deities of the Japanese Shinto pantheon to the area, bestowing upon it the moniker "Village of the Gods." Patchworked across 520 acres of this luminous land lie the fields of Kai Seichaen.

Using mostly organic fertilizer and a small local team, Kai Seichaen is truly as magical as the surroundings suggest.

TASTING NOTES



Shelf life unopened
1.5 Year



Shelf life opened
6 weeks

TAKACHIHO

BY

KAI
MASAYA

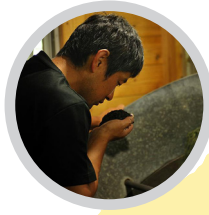
高千穂

TAKACHIHO

TAKACHIHO

Competition Oolong

BY KAI MASAYA



PRODUCTION AREA

South-Eastern Kyushu. Facing the Pacific Ocean, Miyazaki prefecture is known of its beautiful pristine beaches and its verdant and luscious mountains. It enjoys a mild climate. While it is not well known outside Japan for its tea, Miyazaki is actually the fourth tea-producing region of Japan.

This area produces very high quality and unique tea. It is notably home to the exceptional and rare Kamairicha, made using a very special production technique (pan fry).

RECOMMENDED PREPARATION



Put **3 - 6g / 0.10 - 0.21 oz for 2 servings** of tea leaves in a teapot (with a filter mesh).



Bring **160ml / ~5.41 fl oz** of filtered water to reach **95C (203 F)**



Pour water into the teapot



Let the leaves brew **2 min** according to taste (the longer the stronger the tea will be).



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 Houjicha can be rebrewed 2-3 times.

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