



I K K Y U

NAOMI

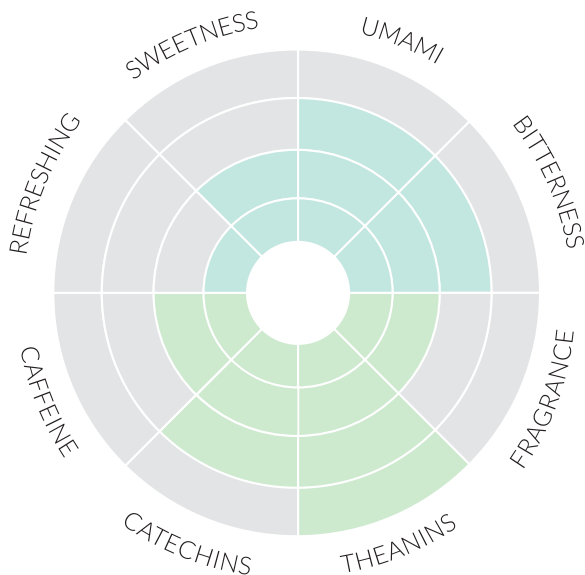
Premium Organic Sencha

This delicious organic sencha from Chiran area (Kagoshima) is picked in May by Orita-en, one of the first tea producers to turn to organic farming in Japan in the 1970s.

This premium green tea, one of their leading products, is made from the rare cultivar kanaya midori. Its umami and bitterness make a strong and powerful impression.

Rich and lightly roasted, with a beautiful green color, this organic sencha has a very low caffeine content and can be enjoyed all day long, but if possible not during lunch or dinner. Its high theanine contents appease while increasing focus and sharpness.

TASTING NOTES



Shelf life unopened

1 year



Shelf life opened

6 weeks

NAOMI

*Premium
Organic
Sencha*

BY
ORITA
NOBUO

知
寛

CHIRAN

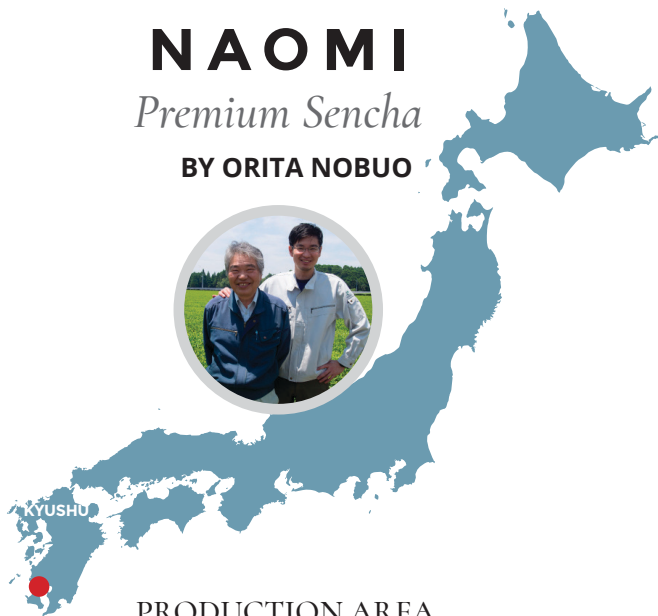
NAOMI

Premium Sencha

BY ORITA NOBUO



CHIRAN



PRODUCTION AREA

Thanks to its southern location, Chiran enjoys the earliest first tea picking of the country, with delicious “Shincha” (new tea) available already from March. Supported by a clement weather and the proximity of several active volcanoes, the tea grown in this area has a distinctive quality that is celebrated all throughout Japan.

Several cultivars that are very sensitive to cold can be grown successfully only in that area. In a general way Chiran Teas tend to be more sweet compared to other regions.

RECOMMENDED PREPARATION



1. Put **6g** (0.21oz) 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 : **200ml** (6.76oz) of water



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 **40 seconds**. Do not stir.



5. Pour the tea slowly into the cups in alternance, 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 only a few seconds.