



I K K Y U

IKKI

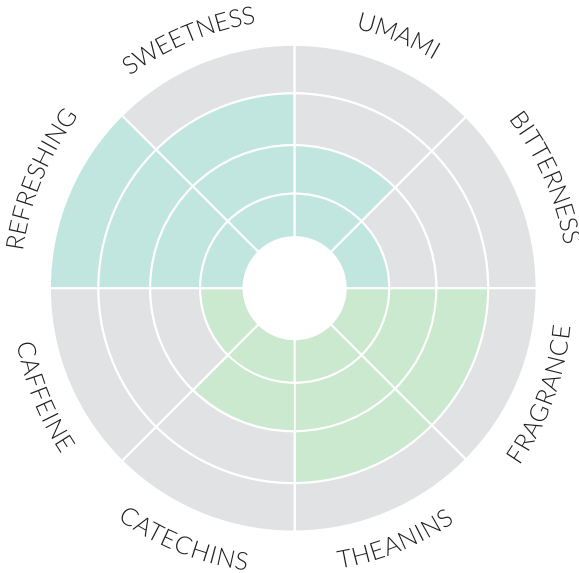
High-Grade Shiraore

Often considered as a second grade tea, shira ore has its fans and it is well justified.

With IKKI, Nakayama san's shira ore, you enjoy the same typical aromas of citrus of higher-quality teas but powerful umami is replaced by a more refreshing taste, called *sukkiri* in Japanese.

Because of its origin, this tea benefits from the very specific taste of Higahi Sonogi tea, which sets it apart from other shira ore you will usually find in the market.

TASTING NOTES



Shelf life unopened
1 year



Shelf life opened
6 weeks

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*High-Grade
Shiraore*

BY
NAKAYAMA
KOSUKE

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SONOGI

IKKI

High-Grade Shiraore

BY NAKAYAMA KOSUKE



SONOGI

KYUSHU

PRODUCTION AREA

Nakao Village in Higashi Sonogi is a rural tea-farming community. The land of Nakao Village is located in a belt of hills which were created by volcanic activity long ago. It is at an elevation of around 250 meters.

The valley in which the villagers reside was cut into this rock by the Sonogi River. The foothills of the mountains are often shrouded in fog, with warm afternoons and cool nights, which is perfect for growing tea.

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 **70°C** (158F).



4. Pour the water from the cups into the teapot, close the lid and allow the tea to brew for **60 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 Shiraore can be rebrewed 2-3 times.

Re-brewing time should be longer but using the same water temperature.