



I K K Y U

# SATSUKI

## *Competition Dento Hon Gyokuro*



**BY KIYA YASUHIKO**

With SATSUKI, we bring you one of the crown jewels of tea master Kiya san. Grown and handpicked in Yame, this dento Hon Gyokuro is an extraordinary blend of the rare and exceptional Kirari31 cultivar and the sweeter Saemidori, the two best cultivars for making gyokuro. Thanks to the skills of Kiya san, you will go on an unforgettable taste and flavor journey.

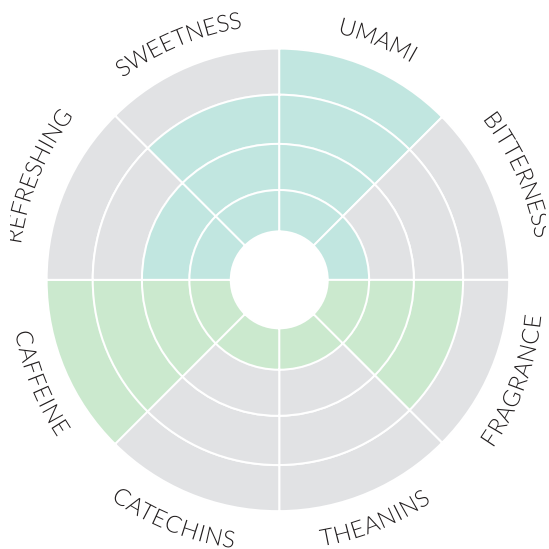
One of the main features of Kirari31 cultivar is the thicker mesophyll of its leaves that yields an exceptional level of rich and savory umami. The Saemidori cultivar brings floral and fruity notes to the cup. From the first sip, you will enjoy a savory broth-like feeling on your tongue, similar to traditional dashi soup, as well as edamame and chestnut notes. The round liquor will linger for a long while on your palate, with just the right level of astringency afterwards.

Up to five brews can be prepared with a gyokuro of such exceptional quality. We recommend following Kiya san's steeping instructions for the first three brews.

If you'd like to learn more about Yame dento hon gyokuro, visit our special page about Gyokuro as well as our page dedicated to Yame tea.

Don't forget to watch the interview of Kiya san explaining about the parallels between green tea (especially gyokuro) and wine.

## TASTING NOTES



**Shelf life unopened**

8 months



**Shelf life opened**

4 weeks

**Cultivar:** Kirari 31, Saemidori

**Origin:** Kuroki (Yame)

**Producer:** Hayashida Kazuhiro

## RECOMMENDED PREPARATION FOR ONE CUP

\*Given the low water temperature, don't forget to pre-heat your teaware to enjoy your gyokuro at a warm temperature. Pour hot water in your cups and tea pot before starting your brewing.

### 1st brew

15cc/ml per cup

3g per cup

40C/104F

120 seconds

### 2nd brew

15cc/ml per cup

3g per cup

40C/104F

60 seconds

### 3rd brew

15cc/ml per cup

3g per cup

40C/104F

60 seconds

## FIRST BREW INSTRUCTIONS FOR ONE CUP



1. Put **3g** (0.11oz) of tea leaves per person in a preheated teapot (with a filter mesh).



2. Bring water to a boil. Quantity for 1 teacup: **15ml** (0.50oz) of low Ph water.



3. Pour the water in each cup and wait until temperature reaches **40°C** (yes : forty degrees Celsius) (104F).



4. Pour the water from the cups into the teapot, close the lid and allow the tea to brew for **120 seconds**. Do not stir.



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