



I K K Y U

**YANA**

*Premium Sencha*

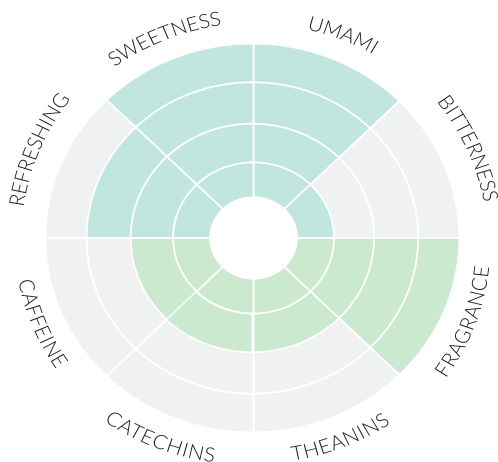
A blend of Yabukita and Sae-Midori cultivars, this exceptional first-flush sencha from Yame is an extraordinarily sweet delicacy with no bitterness. Thanks to high levels of umami, you will enjoy the full-bodied mouthfeel of its light-green colored liquor, as well as delicious and refreshing fragrance.

While it is not a fukamushi (deep-steamed) sencha, its leaves have nevertheless gone through a robust steaming process to enhance its mouthwatering scent.

YANA offers a range of aromas that is not fully revealed at first tasting. At first sight, prepared like a more classical sencha (80°C/30-60 seconds of infusion), it gives a strong umami taste, assertive and long in the mouth.

Brew it at a lower temperature (60°C/60 seconds) to let the palette of its aromas and its freshness express themselves more freely. This tea delivers an unequalled roundness, without any trace of bitterness, with fresh and slightly fruity notes.

### TASTING NOTES



**Shelf life unopened**

1 year



**Shelf life opened**

6 weeks

# YANA

*Premium Sencha*

BY KOGA KUMIKO



YAMA

KYUSHU

## PRODUCTION AREA

The most renowned plantations in Fukuoka prefecture are located in Yame area. Morning mists and river fogs are very frequent. Curtains of fog wrap green tea plantations, properly blocking sunlight.

This helps generating more amino acids (including theanine, glutamic acid, arginine, etc.) within the tea leaves. In addition, Yame enjoys an inland climate-high temperature during daytime and very cool and low temperatures at night.

## RECOMMENDED PREPARATION



For 2 cups of tea put **6g (0.21oz)** of tea leaves in a teapot (with a filter mesh)



Bring **160ml / ~5.41 fl oz** of filtered water to reach **80C / 176F**



Pour water into the teapot



Let the leaves brew **30s to 45s** dependig on how much umami you want to express.



Pour the tea slowly into the cup(s), a little at a time, until the last drop.

If you prefer you can express the sweet flavors of this tea by brewing it at a lower temperature : 60C (140F) for 60s.

The last drop is the best...

Always prepare a minimum amount of two servings.

This Sencha can be rebrewed 2-3 times.

Re-brewing time should be only a few seconds.