



I K K Y U

MINAKO

Premium Organic Genmaicha & Matcha

Genmaicha is one of the most popular kinds of green tea around the world, and when blended with delicious matcha, it becomes a nourishing and delicious treat!

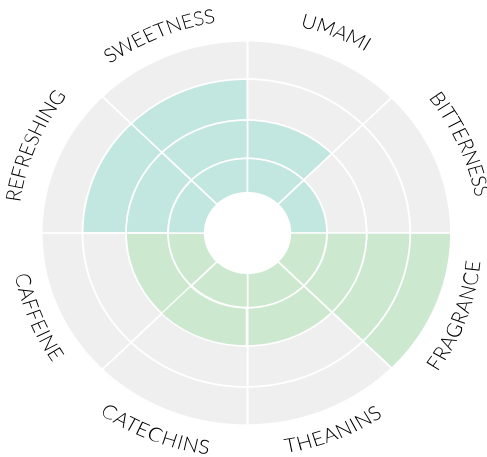
Prepared by Koga san, this premium organic genmaicha and matcha blend combines organic sencha leaves plucked during the first harvest and toasted organic rice kernels, sprinkled with sweet and healthy organic matcha MIYUKI.

After a quick and easy steeping (using boiling water), you will enjoy its nutty and toasty flavor. Matcha gives it a vibrant green color, a sweet taste and an enjoyable caffeine boost, with no bitterness.

The rice kernels of MINAKO are toasted and puffed, but this genmaicha doesn't include "popped" kernels, a sign of its premium quality. Its warm and toasted rice aroma will make your mouth water.

For coffee lovers, with its roasted flavor, genmaicha is also an excellent way to ease into the world of green tea.

TASTING NOTES



Shelf life unopened

1 year



Shelf life opened

6 weeks

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YAME

MINAKO

Premium Organic Genmaicha & Matcha

BY KOGA KUMIKO



YAME

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 **200ml / ~6.76 fl oz** of filtered water to reach **100C / 212F**



Pour water into the teapot



Let the leaves brew **30s** according to taste (the longer the more bitterness will be extracted).



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 Genmaicha can be rebrewed 2-3 times.
Re-brewing time should be only a few seconds.