



I K K Y U

SAKI

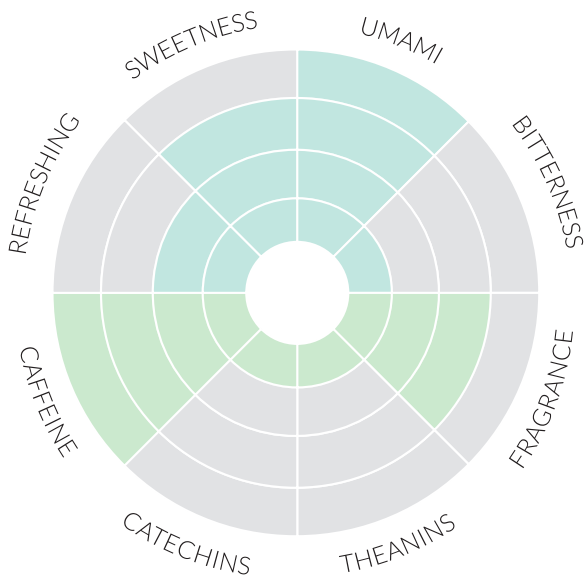
Premium Gyokuro

Tea Master Kiya san skillfully blended the handpicked and shaded leaves from the Goko, Yabukita and Yamakai cultivars to bring you this rare dento hon gyokuro from Hoshinomura (Yame).

Discover a golden delicacy, rich in amino acids, sweet and filled with umami. Enjoy how its rich and thick liquor coats your tongue and palate for a lingering savory taste, enhanced by the careful blending of cultivars. Its sweetness and very light astringency make it the perfect choice to take your first steps into the world of dento hon gyokuro, but they will also delight connoisseurs..

Careful attention in preparation of this special tea, especially in relation to water temperature control. You can brew this premium Gyokuro up to three times.

TASTING NOTES



Shelf life unopened

1 year



Shelf life opened

6 weeks

S
A
K
I



YAME

SAKI

Premium Gyokuro

BY KIYA YASUHIKO

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



1. Put **3g** (0.14oz) of tea leaves per person in a teapot (with a filter mesh).



2. Bring water to a boil. Quantity for 1 teacup : **15ml** (0.51 oz) of 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 cups, a little at a time, until the last drop.

6. For the second and third steep use the same amount of water and same temperature. Brewing time should be **one minute only**. After that you can increase the water amount and temperature to taste.