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**REI**

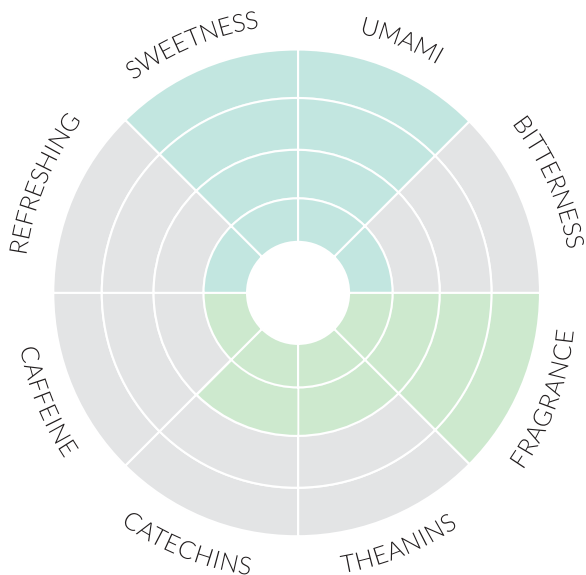
*Premium Sencha*

This premium sencha hails from Chiran area, Kagoshima prefecture, the largest tea production area of Japan, and is one of the leading products of Shimonon-en.

Harvested in April, it is a blend of no less than four cultivars: yutaka midori, yabukita, sae midori and asatsuyu. This very rare sencha should be brewed for about 60 seconds at 70°C to enjoy properly the power of its umami and its incredible sweetness.

Without any bitterness, the very fresh fragrance of this sencha and its pleasing and beautiful green color makes it a real jewel. You can still enjoy its quality and complexity after a second and third brews.

TASTING NOTES



**Shelf life unopened**  
1 year



**Shelf life opened**  
6 weeks

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*Premium  
Sencha*

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CHIRAN

# REI

## Premium Sencha

BY SHIMONO KOKI



CHIRAN

KYUSHU

PRODUCTION AREA

Thanks to its southern location, Chiran enjoys the earliest first tea picking of the country, with delicious “Shincha” (new tea) available already from March. Supported by a clement weather and the proximity of several active volcanoes, the tea grown in this area has a distinctive quality that is celebrated all throughout Japan.

Several cultivars that are very sensitive to cold can be grown successfully only in that area. In a general way Chiran Teas tend to be more sweet compared to other regions.

### RECOMMENDED PREPARATION



1. Put **6g** (0.21oz) of tea leaves for **2 cups of tea** in a teapot (with a filter mesh).



2. Bring water to a boil. Quantity for 2 teacups : **180ml** (6.08oz) of water



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 in alternance, 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 Sencha can be rebrewed 2-3 times.

Re-brewing time should be only a few seconds.