



I K K Y U

HAKUSEI

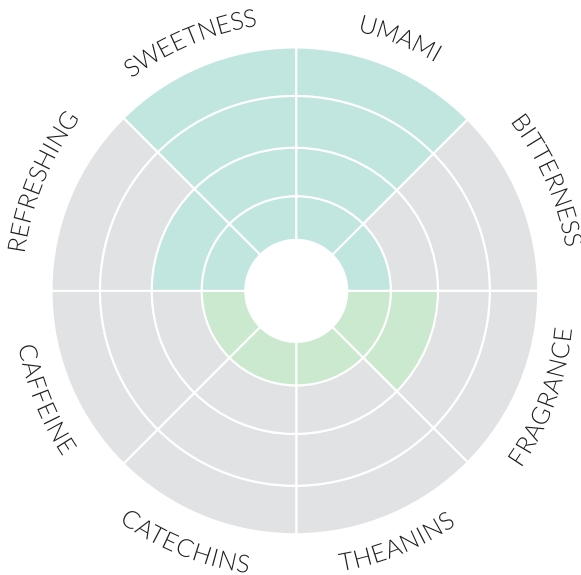
Premium White Tea

It took Takaki san over four years of hard work to be able to harvest the first leaves of his Japanese white tea HAKUSEI. As soon as we had our first sip, HAKUSEI became one of the all-time favorites of our team. Packed with umami, this premium tea is mellow, yet powerful, sweet, round and long-lasting in your mouth.

Because the leaves were completely protected from sunlight during the weeks before plucking in May, its amino acid contents are exceptionally high. The lack of chlorophyll yields a tea like a sencha but with less astringency and bitterness, much like a gyokuro.

This tea is rare not only because it is white tea, but also because the trees were carefully bred by Takaki san to create a unique increase in the number of produced leaves.

TASTING NOTES



Shelf life unopened
1 year



Shelf life opened
6 weeks

HAKUSEI

*Premium
White
Tea*

BY
TAKAKI
AKIHITO



YAME

HAKUSEI

Premium White Tea

BY TAKAKI AKIHITO



YAME

KUSHU

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 **8 - 10g** (0.28 - 0.35oz) 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 **160ml** (5.41oz) of water.



3. Pour the water in each cup and wait until temperature reaches **75-85°C** (167-185F).



4. Pour the water from the cups into the teapot, close the lid and allow the tea to brew for **90 seconds**. Do not stir.



5. Pour the tea slowly into the cups, 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.