



I K K Y U

KIRI

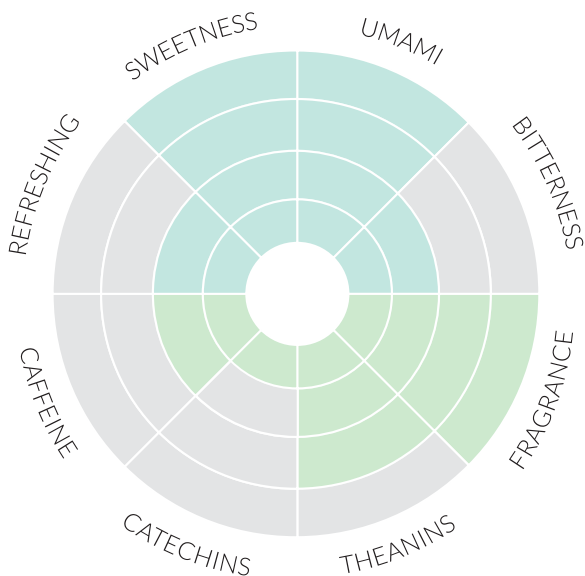
Premium Tamaryokucha

A very well-known and respected tea expert of Higashi Sonogi, Ooyama san presents here his flagship product.

This premium tamaryoku-cha is a blend of sweet sae midori cultivar and of a newer variety called tsuyuhikari. Harvested with the greatest care from young leaves, this tea is an example of balance and tastes.

High notes of citrus and bitter orange harmonize themselves with the natural bitterness of the tea. KIRI is a highly praised tea who will keep giving its best even at the second infusion. A great and unique craftsman tea.

TASTING NOTES



Shelf life unopened

1 year



Shelf life opened

6 weeks

K
I
R
I

*Premium
Tama
Ryokucha*

BY
OOYAMA
JISAKU

彼
好

SONOGI

KIRI

Premium Tamaryokucha

BY OOYAMA JISAKU



SONOGI

KYUSHU

PRODUCTION AREA

Nakao Village in Higashi Sonogi is a rural tea-farming community. The land of Nakao Village is located in a belt of hills which were created by volcanic activity long ago. It is at an elevation of around 250 meters.

The valley in which the villagers reside was cut into this rock by the Sonogi River. The foothills of the mountains are often shrouded in fog, with warm afternoons and cool nights, which is perfect for growing tea.

RECOMMENDED PREPARATION



1. Put 2 tablespoons **8g** (0.28oz) of tea leaves per person in a teapot (with a filter mesh).



2. Bring water to a boil. Quantity : 2 teacups of water **160ml** (5.41oz) for 2 persons.



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