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MIYA

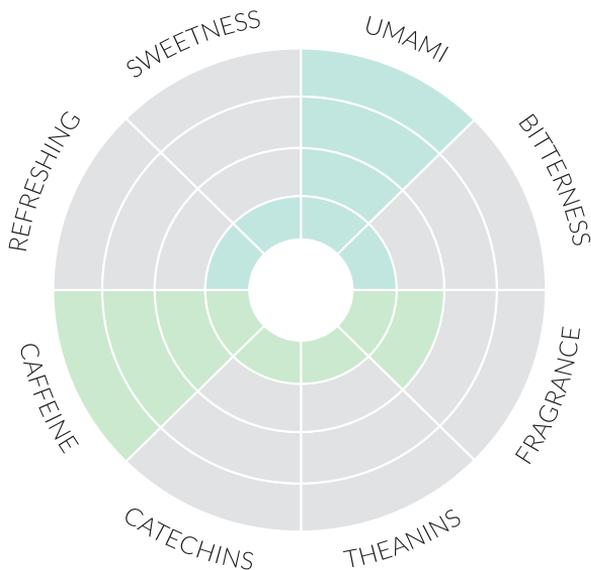
Premium Gyokuro

This rare premium dento hon gyokuro is hand-picked at the end of May in Yame, Fukuoka. Made from the sweet sae midori cultivar, its scent is refreshing and it has next to bitterness. What makes it stand apart, however, is its incredible umami that will leave a round and rich feeling on your palate. After the first, more delicate brew at low temperatures, the leaves can be easily brewed up to three times, like a sencha.

Packed with caffeine and with a beautiful light gold color, this premium dento hon gyokuro should be enjoyed in the late morning or early afternoon and give you an incredible energy boost.

An extraordinary example of the excellency of Yame tea masters, and one of the jewels of Koga cha gyo.

TASTING NOTES



Shelf life unopened
8 months



Shelf life opened
3 weeks

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*Premium
Gyokuro*

**BY
KOGACHA**



YAME

MIYA

Premium Gyokuro

BY KOGA KUMIKO



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 **6g** (0.21oz) of tea leaves per person in a teapot (with a filter mesh).



2. Bring water to a boil. Quantity for 2 teacups : **40ml** (1.35oz) of water.



3. Pour the water in each cup and wait until temperature reaches **60°C** (140F).



4. Pour the water from the cups into the teapot, close the lid and allow the tea to brew for **1 minute and 40 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 in two cups if possible**.

This premium Gyokuro can be rebrewed up to 5 times.

Re-brewing time should be only a few seconds.