



I K K Y U

## GYOKURO

Gyokuro (Japanese: 玉露) is rare, incredibly difficult to make and requires years of skills to perfect. Its leaves are beautiful, some even say lustrous. For all of those reasons, it is an expensive tea and is considered a luxury even in Japan.

Compared to Sencha, Gyokuro is usually **smoother, more full-bodied, packed with umami and less astringent** thanks to its high levels of L-theanine and the lower water temperature used to brew it. Its scent is very rich, its taste thick and mellow.

When cultivated according to traditional methods, its fragrance can be up **to five times more powerful than Sencha**. Much like an expensive glass of red wine, we recommend letting a small mouthful swirl on your tongue to experience fully its flavors. A refreshing aftertaste will follow, but still, you will enjoy the first impression for a long time.

When it comes to brewing, the differences between Gyokuro and any other green tea are water temperature, quantities and brewing time. Boiling water must be brought to about **50°C ~ 60°C (122°F ~ 140°F)**, although some tea masters lower it to **45°C or even 35°C**, and the brewing time is between **2 and 3 minutes**. If brewed **too hot**, the Gyokuro will turn **bitter**, if brewed too quickly, it will not be sweet enough.

### MIYAKO

REFRESHING



SWEETNESS



UMAMI



BITTERNESS



FRAGRANCE



THEANINS



CATECHINS



CAFFEINE



TEA	
WATER	
TEMPERATURE	
TIME	

#### FIRST BREW

5g / 0.17oz

#### SECOND BREW

80ml / 2.70oz

70C / 158F

30 sec.

#### THIRD BREW

160ml /

70C / 158F

1 min.

### SATORI

REFRESHING



SWEETNESS



UMAMI



BITTERNESS



FRAGRANCE



THEANINS



CATECHINS



CAFFEINE



TEA	
WATER	
TEMPERATURE	
TIME	

#### FIRST BREW

8g / 0.28oz

40ml / 1.35oz

40C / 104F

2 min.

#### SECOND BREW

100ml / 3.38oz

50C / 122F

60 sec.

#### THIRD BREW

100ml / 3.38oz

60C / 140F

2 min.



I K K Y U

## MIYA

REFRESHING



SWEETNESS



UMAMI



BITTERNESS



FRAGRANCE



THEANINS







CATECHINS



CAFFEINE



	FIRST BREW	SECOND BREW	THIRD BREW
TEA 	6g / 0.21oz	-	-
WATER 	40ml / 1.35oz	80ml / 2.70oz	100ml / 3.38oz
TEMPERATURE 	60C / 140F	70C / 158F	70C / 158F
TIME 	1 min. 40 sec.	30 sec.	1 min.

## HIKARU

REFRESHING



SWEETNESS



UMAMI



BITTERNESS



FRAGRANCE



THEANINS







CATECHINS



CAFFEINE



	FIRST BREW	SECOND BREW	THIRD BREW
TEA 	10g / 0.35oz	-	-
WATER 	150ml / 5.07oz	150ml / 5.07oz	150ml / 5.07oz
TEMPERATURE 	40C / 104F	50C / 122F	60C / 140F
TIME 	3min.	30 sec.	2min.

## KAZUHIRO

REFRESHING



SWEETNESS



UMAMI



BITTERNESS



FRAGRANCE



THEANINS







CATECHINS



CAFFEINE



	FIRST BREW	SECOND BREW	THIRD BREW
TEA 	6g-8g (0.21-0.25oz)	-	-
WATER 	180ml / 6.08oz	180ml / 6.08oz	180ml / 6.08oz
TEMPERATURE 	60C / 140F	60C / 158F	70C / 158F
TIME 	2min.	1min.	30 sec.



More about Gyokuro



Our Gyokuro Selection