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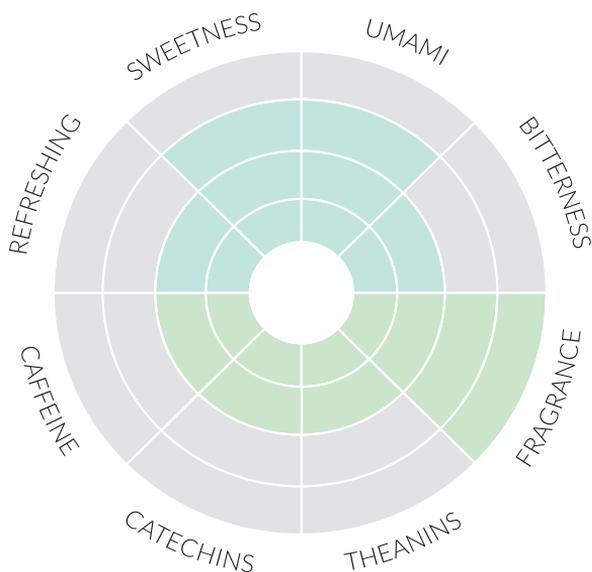
High-Grade Organic Sencha

This organic sencha from Kuroki town in Yame is cultivated in a tea plantation located on a summit at 460 m above sea level. Its flavor is deep and its fragrance distinctive.

For 35 years, Irie san has dedicated his work to growing organic tea with absolutely no pesticides, and received the most demanding certifications for it, including from Germany.

His teas are cultivated with great care and love in a beautiful environment. Enjoy a luxurious moment with this organic tea that has a refreshing scent and rich umami.

TASTING NOTES



Shelf life unopened
1 year



Shelf life opened
6 weeks

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*High-Grade
Organic
Sencha*

BY
**IRIE
TOSHIRO**



YAME

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High-Grade Organic Sencha

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YAME

KYUSHU

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 **7g** (0.25oz) 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 **45-60 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 Sencha can be rebrewed 2-3 times.

Re-brewing time should be only 10-20 seconds depending your taste