

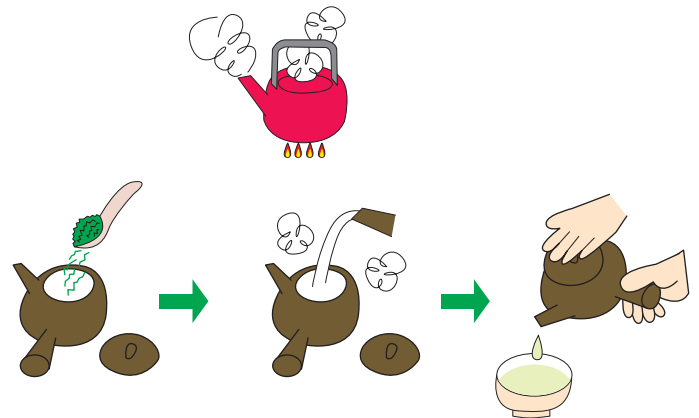
Matcha sencha

Sencha from Kawane, Shizuoka prefecture blends with matcha from Nishio, Aichi prefecture. It presents a fresh and cool smell with bitter and delicious taste. Please enjoy this type of elegant tea.



Preparation:

Boiling water: 100ml
amount of tea leaves: 2.5g
Temperature : 80 degrees Celsius
Leaching time: 100 seconds
Number of Steeping: twice



Procedure:

1. Cool off the temperature of the boiling water in the room.
2. Put a big amount of tealeaves in the teapot. Pour tea in the bowl one by one equally and do not leave even a one-drop in the teapot.

You can enjoy the tastes of both matcha and sencha on the first steeping.
You can enjoy a refreshing taste of sencha on the second steeping.



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