

## 1 Measure tea leaves



- About one heaped teaspoon of tea leaves (about 2g) per person.
- If it is for one person, it is better to use two heaped tablespoons of tea leaves (about 5g) to ensure a pronounced flavor.
- Put the tea leaves you measured into the Kyusu (teapot).

## 2 Prepare hot water



Pour boiling water into chawan (cup) for the number of people you are serving.

※ This is for measuring the right amount of hot water, and also for cooling the hot water to the proper temperature.

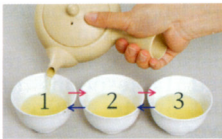
## 3 Pour hot water into the Kyusu (teapot)



- Pour the hot water from the Chawan (cup) into the Kyusu (teapot) slowly.
- Put the lid on the Kyusu (teapot), and let it leach for one to one and half minutes.

※ Here, we are going to use chawan (cup) as yuzamashi.

## 4 Pour tea into each chawan (cup)



- Pour the tea into chawan (cup), one each for the number of people you are serving.
- Pour a little amount of tea into each chawan (cup) several times to make the tea flavor equal.

• Pour the tea into the chawan in the following order : 1→2→3 first, then pour 3→2→1 next. Repeat it until the last drip of tea has been poured.

※ This routine is called “Mawashitsugi”, which is a tip for preparing delicious Japanese tea.

## 5 About second use

- Unlike English tea, you can enjoy the same tea leaves for a second time and it will still taste good.
- Since the hot water has been soaked into tea leaves, pour the tea into the chawan (cup) about 30 seconds after adding the hot water to kyusu (teapot).

### The water

The quality of the water has a strong influence on the taste of the tea, especially on the very delicate types. The water should contain no lime and chlorine. Soft table water is the best.

### The water temperature

Let the water boil first and then cool down. If the water is too hot, the tea can't develop its full flavour. Instead it will become bitter.

To cool the water down it can first be poured in the ready cups or in a bowl, the Yuzamashi. The better the tea, the lower may be the temperature of the water. For most KEIKO teas a temperature between 60°C and 70°C is recommended. Teas of the first picking should be made with a temperature between 60°C and 65°C, Bancha with a temperature between 70°C and 75°C.

### Steeping instructions

The better the tea, the longer it may draw during the first infusion. Sos-hun e.g. should draw between 50 and 80 seconds the first time. For the following infusions we recommend 15 seconds. With every infusion all of the tea should be poured out to prevent a further Steeping of the leaves. It is very important, that every infusion is fresh made and not kept on a warmer or in a vacuum flask.

### The teapot

The leaves should float freely in the teapot and not be put in any net or similar device, which would interfere with the drawing process. Since several infusions can be made, the teapot can be very small. The rule says:

*The better the tea, the smaller the teapot.*

*The smaller the teapot, the better the tea!*

### Measuring out

There are no strict rules about how much tea should be used. If you like you may use one teaspoon per cup. In Japan, especially the tea of the first picking is drunken very strong but out of small cups. You have an intensive green colour and an amazing fresh smell. The better the tea quality, the more infusions can be made. Thus good tea is not necessarily more expensive. If you serve tea to several persons, first fill the cups half full. Then fill them up in the opposite order so that all cups will have the same strength.

### Storage

To make sure that Keiko-Tea keeps fresh even after it has been opened, the package should be closed immediately after use and kept in the refrigerator. Stroke out the air first, then roll the pouch tightly and close it with a clip.

### We are sure you will have a good time enjoying the tea.

All tea is from biological cultivation: certified according to the EU-Organic decree 843/2007 by QC&I DE-ÖKO-013.

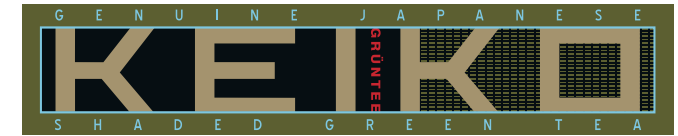
Additional our 2. Picking is NOP certified by CERES GmbH.

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For further information take a look at our website:

[www.keikotee.de](http://www.keikotee.de)

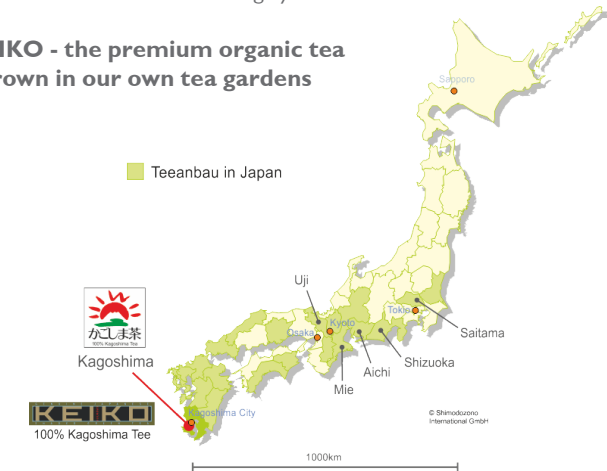


## GENUINE JAPANESE SHADED GREEN TEA

Kabusécha – the half shaded Sencha

The shading of the genuine tea plant has a long tradition. In the region of Kagoshima in the southern part of Japan with its still active volcano “Sakurajima” tea bushes in the best suited teayards are covered with special nets (Kabusé). The nets just let half of the sunrays pass through. Growing half shaded comes very close to the natural light conditions of the wild tea plant. So the shaded tea develops more active substances and a distinctive fresh and highly aromatic scent.

**KEIKO - the premium organic tea**  
- grown in our own tea gardens



Kagoshima has the best conditions for the biological cultivation\* of high-quality green tea. The banishment of chemical fertilizer and pesticides along with the combination of the best tea-growing area and the sophisticated production techniques guarantee exquisite taste and enjoyment.

### The KEIKO process

The decisive criterion in the production of this Japanese green tea is the preservation of the vital and aromatic substances in the fresh leaf. A special way of steaming, rolling and processing sets free the whole active substances and delicate aroma. Different to black teas or pan fired green teas, where a whole leaf can be an indication for a good quality, the high steamed genuine Japanese Sencha has a broken leaf and can be recognized by its very fine pine tree-needle form.

## The KEIKO Tea Selection

Best growing conditions - this is the basis for the premium quality of Kagoshima KEIKO tea. Like wine, the taste of the tea is influenced by the quality of the soil, the orientation towards the sun, the weather conditions and the time of harvest.

The time of the picking is especially crucial. It can drastically influence the aroma and the active substances in the tea leaves. The earlier the leaves are picked, the finer and more productive the tea.

Being immediately filled in airtight pouches guarantees the optimum of freshness and your enjoyment.

### Kabuse Tenbu-Fuka:

A rarity collected already during the first harvest in mid-April. Overpoweringly intense aroma. Heavy, sweet bouquet. Deep green cup. Slow, endlessly lingering taste.

### Kabuse Soshun:

Picked already during the first harvest in the end of April. Multi-layered, sweet bouquet. Luminescent green cup. Beguiling, velvety flavour, harmonious without a hint of bitterness.

### Kabuse Dan:

Early first picking in April. Intense firing during drying process lends this exhilarating tea a deep green cup and its warm, voluminous bouquet.

### Kabuse Tenko:

Collected already during the first harvest in mid-April. Strong, complex aroma. Rich, fruity-fresh bouquet. Jade-green cup. Distinctive nutty flavour.

### Benifuuki:

Slightly fermented. First picking in May of the rediscovered Benifuuki tea bush. Light green, clear, golden, extremely flowery cup with an exquisite, fine bitter note.

### Kabuse No. 1:

Kabuse-cha from the first main harvest in early May. Full-bodied, lively aroma. Luminescent green, delicately fragrant cup.

### Kabuse No. 2:

Piquant green Kabuse-cha from the second harvest in June. Mildly aromatic. Fresh green, subtly fragrant cup.

### Sencha:

Sencha from the summer harvest. Pleasant, subtly astringent aroma. Refreshing, light green cup.

### Bancha:

Bancha from the spring harvest. Light, harmonious aroma. Light green cup. Prized for its mild flavour and low caffeine content.

\*The German magazine "Stiftung Warentest 2/99" analysed 21 Japanese teas. Of these most were strongly contaminated with pesticides. KEIKO tea alone was found totally without residues.

### Kabuse Kukicha:

Kabuse-cha leaves from the first harvest mixed with fine leaf stalks. Delicate, toasty, mild aroma without bitterness. Golden-green, freshly fragrant cup. Delicious specialty low in caffeine.

### Kabuse Matcha Genmai:

Kabuse-cha specialty from the second harvest mixed with ground green tea leaves (Matcha) and roasted rice. Vivid green cup. Full-bodied flavour with a pleasant roasty taste.

### Kabuse Houjicha:

A Kabuse-cha of roasted leaves. Full-bodied, fresh roasty aroma. Specialty low in caffeine. Ideal as a hot or cold accompaniment to meals.

### Teabags Konacha:

Pleasant, fresh green Kabuse-cha from the first and second harvest with the mild aroma of lightly roasted fine leaf veins. Each airtight tea-bag sealed individually for optimal flavour retention.

We also offer the following pyramid teabags (16 x 3g):

### Soshun, Kabuse No. 1, Genmaicha, and "Hot and Cold".

**Brewing instructions:** Allow approx. 1 teaspoon per person. The fine-leaved, high-grade Japanese shaded green tea Kabuse-cha may be infused several times! Keep the pouch well sealed in the refrigerator.

We recommend for Kabusé-cha  
of the first picking: three to five infusions  
of the second picking: two to three infusions  
of the third picking: two infusions  
and for Bancha: two infusions.

### KEIKO Matcha and green tea powder

#### Matcha Premium (May)

#### Kabuse Greentea powder Soshun (April)

#### Kabuse Greentea powder No. 1 (May)

#### Kabuse Greentea powder No. 2 (June)

For Matcha the dried tea leaves are ground to a very fine powder by using special slow-rotating stone mills. Matcha tea is the very tea of the Japanese tea-ceremony and a special experience.

Two or three heaped bamboo spoons of the powder are placed in the Matcha bowl, covered with hot water (75°C) and whipped up with a bamboo brush to a creamy jade-green foam. Matcha tea contains all the active substances and the full aroma complex of the complete leaf. Sip for enjoyment!

Tip: Store Matcha in the refrigerator! For a nice colour and taste a quarter teaspoon of Matcha powder can be given in milk shakes, ice-cream, custard, etc. .

## GREEN TEA SWEETS

### "GREEN KISS" Chews

These chews obtain their delicate taste from the use of Matcha powder and of malt of the Japanese sweet potato. A very delicious energizing sweet with all the good substances of the Matcha powder.

### "GREEN KISS" Drops

The energizing green tea drops also contain fresh Matcha powder. They are made in old traditional way.

### "GREEN KISS" Drops with ginger, cinnamon, mint, cherry or lemon are also available.

All these tasty green tea drops are made with Matcha and natural extracts.

### Pots and cups for green tea



In Japan green tea is prepared in small clay pots. They are simple and graceful. They have a fine patented strainer in front of the spout inside and are well suited for making several infusions. The teapots are made specially for us the old way without glaze but a very fine polish. They are produced in one of the few traditional teapot-manufactories.

### The preparation of KEIKO tea

The taste of green tea is influenced by the following parameters: quality of the water, water temperature, time of drawing and quantity. Here are some recommendations, but please see for yourself how the taste varies according to the preparation.