



NEW GYOKURO HARVESTS

Journey to the land of Jade Dew, nestled deep in the rolling foothills of Mount Fuji where one of the world's rarest and grandest green teas, Hon Gyokuro, is cultivated. Painstakingly planted under *Komo*, or handmade rice straw mats, for 25 days, this tea absorbs generous quantities of precious minerals which wash through the mats through rain showers and on dewy mornings – which lends Hon Gyokuro's poetic rendering as Jade Dew.



WATCH!
TWG TEA ORIGIN
STORIES:
HON GYOKURO,
JADE DEW



IMPERIAL GYOKURO

\$264 per pot / \$1,271.50 per 50g

TWG Tea is proud to offer privileged tea connoisseurs one of the rarest and grandest teas in the world, the Imperial Gyokuro cultivated by one of the most renowned tea planters in Japan. Painstakingly cultivated under handmade rice straw mats for 25 days, this tea absorbs generous quantities of precious minerals which wash through the mats during rain showers and on dewy mornings. Thanks to gentle breezes and dappled rays on sunlight that filter through the braided straw, this glossy, jade-coloured tea grows very slowly, but in consequence, develops a brilliant sweetness and concentrated flavour.

8g  65°C / 149°F  INFUSE: 3 MINS 

Tea Preparation: Pour 65°C water over 8g of tea leaves per cup and infuse for 3 minutes. Remove leaves and serve.

MASTER'S GYOKURO

\$61.50 per pot / \$258 per 50g

This marvellous Hon Gyokuro was lovingly cultivated by one of the masters of Gyokuro, who works alone to achieve some of the most sought-after teas of Japan. Covered with hand braided rice mats for 25 days, this tea is harvested by hand just once a year resulting in emerald green leaves of incredible intensity of chlorophyll. Rich and enveloping with thick and heady notes known as “ooi-ka”, this tea is of exceptional quality.

8g  65°C / 149°F  INFUSE: 3 MINS 

Tea Preparation: Pour 65°C water over 8g of tea leaves per cup and infuse for 3 minutes. Remove leaves and serve.

GYOKURO SAMURAI

\$27.50 per pot / \$90 per 50g

Several weeks before the harvest, the plantation is shaded to infuse the leaves with chlorophyll, which results in a unique and verdant taste, recognised by connoisseurs worldwide. This intoxicating green tea yields an exquisite nectar, boasting a tannin-free infusion with the sweet scent of fresh grass. A work of art.

8g  65°C / 149°F  INFUSE: 2½ MINS 

Prized for its delicate aroma and natural sweetness, this exceptional collection showcases award-winning Japanese Hon Gyokuro green tea, exclusively available at selected TWG Tea Salons & Boutiques and online at TWGTea.com

Tea Preparation: Pour 65°C water over 8g of tea leaves per cup and infuse for 2 minutes and 50 seconds. Remove leaves and serve.

Prices are not inclusive of service charge or goods & services tax.



For More Information:

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