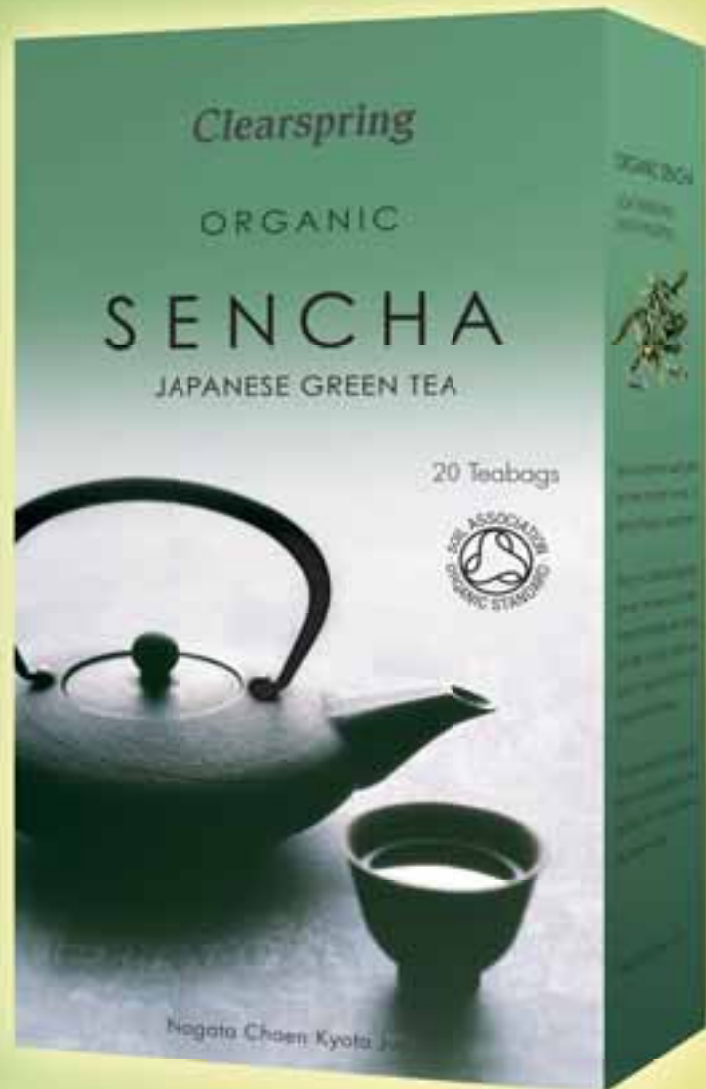


The Japanese Tea Experience

*estate packed
and foil sealed
for freshness*



Clearspring

In the hills above Kyoto, a second generation of the Nagata Family continues the tradition of using organic methods to care for their tea gardens. Regular composting and the absence of chemical sprays give their bushes a remarkable vigour and their teas a superb flavour. Selected picking along with careful processing creates a distinct character for each Nagata Chaen tea.



Sencha

A green tea from an early spring picking with the bitter-sweet taste of fresh leaves. A brief steaming after picking captures the full fresh flavour.
LIGHT AND REFRESHING
STIMULATING



Hojicha

Gently roasted mature green leaves from a summer picking producing a distinctive smoky flavoured tea with a characteristic aroma.
REFRESHING AND MILD
LOW IN CAFFEINE



Kukicha

Steamed and dried tea twigs carefully aged then roasted and blended with roasted tea leaves. Rich-tasting with a well-rounded flavour.
MILD AND SOOTHING
VERY LOW IN CAFFEINE



Genmaicha

Steamed Sencha green tea leaves blended with an equal amount of roasted rice. Light-tasting with an appealing nutty flavour and aroma.
MILD AND AROMATIC



Mu Tea

A delicious, aromatic blend of sixteen oriental herbs carefully selected and prepared to enhance their special properties.
INVIGORATING
CAFFEINE-FREE



Nagata Chaen Kyoto

The Japanese Tea Experience

The full range may not be available from every distributor