

錦江湾と対岸の開聞岳を望む山の斜面で陽光に輝く 茶畑。風の流れが程よく冷気がたまりにくいので、お茶の 大敵である霜の被害を受けにくく、質の良いお茶が育 ち、日本本土で一番早く新茶を収穫できます。鹿児島県 でいち早く深蒸し茶の栽培を始めた大根占地区。この 地域のお茶は深蒸し特有の甘みに加え、緑色が濃く美 しいことから「緑のダイヤモンド」と呼ばれています。

栽培・製茶を担うのは、契約農家の今隈幸洋茶師。栽培の要となる土づくりでは独自の肥料設計で配合した発酵肥料を使い、茶樹間の通気性を良くするための手入れなど、日々五感を研ぎ澄ましてお茶と向き合っています。今隈茶師が手と心を通わせて育んだお茶は香り高く、まろやかな旨みと奥深い余韻が国内外で高く評価されています。

Tea fields shining in the sunlight on a mountain slope with a view of Kinko Bay and Mt. Kaimon on the opposite shore. The steady breeze prevents cold air from accumulating, making the leaves less susceptible to frost damage, which would be detrimental to the tea, and thus, better quality tea can be grown here. It become the earliest harvest in Japan. The Oonejime district was one of the first in Kagoshima Prefecture to begin cultivating deep-steamed tea. In addition to deep-steamed tea's characteristic sweetness, tea from this region is called "Green Diamonds" because of the beautiful dark green color of the leaves.

Our tea is cultivated and produced by Yukihiro Imaguma, a contracted farmer and tea master. In developing the soil, an essential element of tea cultivation, he uses fermented fertilizer made according to his own unique formula, and he also regularly maintains the tea plants to improve ventilation as he utilizes all five of his keenly honed senses in his everyday work with tea. This tea, cultivated by the tea master Imaguma with his own hands and heart is highly valued both in Japan and abroad for its fragrance, mild flavor, and deep aftertaste.



茶師 今隈幸洋 監修 Supervised by tea master Yukihiro Imaguma

#### (受貨歷)

2009年 第13回全国手もみ茶技術競技会 第3位

2014年 日本茶AWARD プラチナ賞受賞 深蒸し煎茶部門

2018年 日本茶AWARD ファインプロダクト賞受賞 深蒸し煎茶部門

2021年 ジャパニーズティー・セレクション・パリ 銅賞

#### ( Award History )

2009 13th National Tea Hand-Rolling Competition: 3rd Place

2014 Nihoncha Award: Platinum Prize, Deep-Steamed Green Tea Category

2018 Nihoncha Award: Fine Product Prize, Deep-Steamed Green Tea Category

2021 Japanese Tea Selection Paris: Bronze Prize, Kirari 31





# 旧中学校をリニューアルした錦江町のオフィスから世界へ

私たちは鹿児鳥県錦江町の優れた資源を発掘し、日本全国・世界各地の人々の健康や文化=食のアイデンティティとマッチした商品の開発から販売・輸出に取り組んでいます。

### 食のアイデンティティでつながる 錦江町×世界

Bringing together Kinko Town and the world through food identity





# From an office in a repurposed junior high school building in Kinko Town to the world

We are working to discover the excellent resources of Kinko Town in Kagoshima Prefecture, and utilize them to develop, market, and export products suited to the health and culture (food identity) of people throughout Japan and around the world.



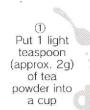
## 本格的なほうじ茶ラテで心満たされるひととき

### Enjoy a moment of complete satisfaction with an authentic Hojicha latte

日本でも有数のお茶の優良産地である鹿児島県錦江町。卓越した技術と信念を持つ契約農家と手を携え、香り高く旨みの強い茶葉を厳選しました。じっくり焙煎した香ばしさと深いコクの際立つ濃厚なほうじ茶は、ミルクで淹れてほうじ茶ラテがおすすめ。本格的なほうじ茶の風味を生かしつつ、現代のライフスタイルに合わせて、溶けやすく口当たりの良い粉末茶に仕上げました。

ほうじ茶ラテの贅沢な味わいに心満たされるひとときをご堪能ください。

Kinko Town in Kagoshima Prefecture is one of Japan's premier tea growing areas. We work hand-in-hand with contracted farmers with outstanding skills and conviction, carefully selecting tea leaves that are highly fragrant and flavorful. Our recommendation is to combine the distinctive slow-roasted aroma and deep, rich taste of roasted green tea with milk for a delicious Hojicha latte. We have created a powdered tea that mixes effortlessly and has a pleasing texture, giving you the flavor of authentic roasted green tea in a form that suits modern lifestyles. The luxurious taste of a Hojicha latte is a great way to enjoy a moment of heartfelt contentment.





①ティースブーン 軽く1杯(約2g) をカップに入れる ②牛乳または

お好みのミルク 200mlを注ぐ

choice ③スプーンなどで ③Stir well with a spoon, etc. よくかき混ぜる

ith よくかき混ぜる etc.



お好みで甘味料を 加えても美味しい♪ Add sweetener to your liking!



緑のダイヤモンドと呼ばれる 深蒸し茶の詳細は裏面へ Please see the back for more

Please see the back for more information about the deep-steamed tea called "Green Diamonds".



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