



## 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!**  
TEA WG ORIGIN  
STORIES:  
HON GYOKURO,  
JADE DEW



### IMPERIAL GYOKURO

*HK\$1,420 per pot / HK\$5,988 per 50g*

Tea WG 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 teapot and infuse for 3 minutes. Remove leaves and serve.*

### MASTER'S GYOKURO

*HK\$370 per pot / HK\$1,815 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 teapot and infuse for 3 minutes. Remove leaves and serve.*

### GYOKURO SAMURAI

*HK\$150 per pot / HK\$538 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

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

*Prized for its delicate aroma and natural sweetness, this exceptional collection showcases award-winning Japanese Hon Gyokuro green tea, exclusively available at Tea WG Salon & Boutiques*

*Prices are not inclusive of service charge.*



THE FINEST TEAS OF THE WORLD  
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