

Kukicha (Loose Leaf)



Description:

Kukicha (Loose Leaf) is known as “twig tea,” as it is made up of the parts of the tea plant that are not commonly used in typical teas and tea blends; twigs, stalks and stems.

Taste:

Davidson’s Kukicha (Loose Leaf) carries a nut-like, creamy flavor profile.

Origin:



Davidson’s Kukicha is sourced from Shaoxing County, in the Zhengjiang Province of China. Davidson’s co-owner, Kunall Patel, takes the time to visit our Chinese small farmers often to understand their cultivation practices. Here he is standing amongst the tea plants during a tour of the land.

History:

Generally, kukicha’s ingredients come from sencha or matcha green teas after processing. Shaoxing County, where Davidson’s sources its kukicha, is known for its rolling hills and network of rivers. The small tea farms are located just east of the Kuaiji Mountain. The landscape in this area is at an incline, allowing for natural irrigation and plenty of sun exposure.

Ingredients:

Organic green tea.

Brewing:

1. Heat fresh, filtered water just short of the boiling point.
2. Add 2 grams of tea to a infuser, or straight into an 8-oz. mug.
3. Pour the heated water into the mug.
4. Steep for 2-3 minutes.
5. Strain tea leaves, or take out the infuser.
6. Sip and enjoy Davidson's organic tea.