

Sencha (Loose Leaf)



Description:

Sencha (Loose Leaf) is a traditional, pure green tea, known for its needle-like shape.

Taste:

Davidson's Sencha (Loose Leaf) brews light with the sweet yet astringent flavor that is expected of the traditional green tea.

Origin:



Davidson's Sencha 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. During a recent visit, he captured this moment with a laughing farmer amongst the tea plants.

History:

Traditionally, Sencha is commonly grown in and sourced from Japan. In Japanese, the word "Sencha" translates to "first tea," meaning that the tea is identified by the fact that the green tea leaves are harvested in the first flush, which is thought to produce the best quality. Once picked, the leaves are then steamed, dried and rolled into their typical needle-like shape. Shaoxing County, where Davidson's Sencha is sourced from, is known for its rolling hills and network of rivers. The tea farms from which we get our teas 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, which is required for the growth of quality Sencha and differentiates the tea from Matcha, which is commonly grown in full shade.

Ingredients:

Organic sencha 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.