



## Bio Matcha Tea

Premium  
certified organic  
from Aichi Prefecture, Japan

### Good to know:

Matcha is a finely ground green, steamed tea, which is used for a long time in the Japanese tea ceremony Chanoyu. Tea connoisseurs appreciate it for its full-bodied, multifaceted, pleasant sweet taste. To produce authentic Matcha Tea, it is grown following traditional methods. After being picked, the leaves are steamed, dried and finally ground to a fine powder with a stone mill.

The cultivation according to certified organic guidelines, the very complex harvesting and processing as well as the superior quality make our Organic Matcha Tea a very valuable product.

**Preparation:** Scoop one tea spoon (2g) matcha tea powder into a matcha bowl, add about 70 ml of 70°-80°C warm water, use bamboo whisk and whisk in fast semi-circular motion until its frothy.



DE-ÖKO-001  
Japanese eco agriculture

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