



Organic Ceremonial Matcha

Matcha is the vibrant green powdered tea used in traditional Japanese tea ceremonies. It is made from the leaves of shade grown tea (like our Gyokuro green tea). When the leaves are harvested they are steamed, dried and then further processed to remove the veins, stems and impurities. Only about 10% of the original harvest remains, and this is called the "tencha". The tencha is then ground to a fine powder often in a stone mill. It takes about one hour to produce an ounce of matcha, because grinding any faster would result in a burnt tasting tea. Today the highest grades of matcha usually remain in Japan for use in their tea ceremonies and the price can be as high as \$100 an ounce. Because you are consuming the actual tea leaves and not just the infusion, the health benefits of the antioxidants that are in green tea increase dramatically, as does the caffeine content. There is ceremonial and premium grade. The premium grade is ideal for lattes, smoothies and other blending.



Region	Nishio
Grade	Thick Tea
Water Temperature	70C or 160F
Manufacture Type	Powdered Shade Grown
Caffination	High
Country of Origin	Japan

Prices subject to change without notice

Product Name	Description	Price
Organic Matcha 30g Tin	Organic Matcha 30g Tin	\$35.00

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