

Tea

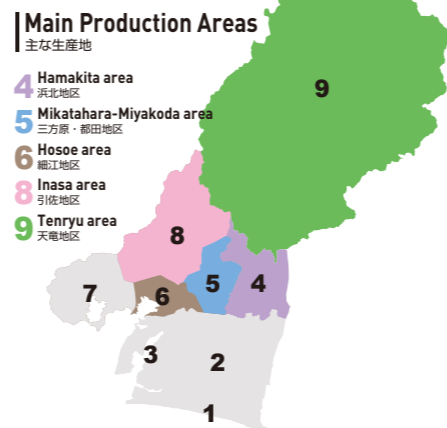
Tea Produced in Hamamatsu

▶浜松市で生産されるお茶

Here, "Hamamatsu tea" is produced mostly on the Mikatahara Plateau, along with "Tenryu tea" and "Haruno tea" made in the mountainous area of the Tenryu area. Hamamatsu tea is mainly heavy-steam tea due to its thick leaves grown from extended sunlight exposure and a warm

climate. On the other hand, Tenryu and Haruno teas are made in fluctuating temperatures with few sunlight hours, their leaves are soft making them light-steam teas. From Hamamatsu's plains to its mountains, a variety of distinctive teas are produced here.

浜松市には三方原台地を中心とした地域で栽培されている「浜松茶」と天竜地区の山間部で栽培されている「天竜茶」「春野の茶」があります。浜松茶は日照時間が長く温暖な気候のもと、厚い茶葉が育つことから、深蒸し茶が主流となっています。一方、天竜茶や春野の茶は日照時間が短く寒暖差のある気候のため、茶葉が柔らかく、主に浅蒸しにするなど、平地から山間地まで特徴のあるお茶が生産されています。



Tenryu Tea

天竜茶

This tea is produced on the slopes of magnificent mountains on both sides of the Tenryu River. Refreshing yet bracing aroma with an exquisite, well-balanced flavor and astringency, this tea leaves a fine taste in the mouth after drinking.

天竜川流域の両側に広がる雄大な山間の傾斜地で生産されたお茶です。爽快ですがすがしい香り、うまみと渋みが絶妙に調和した味わいが特徴で、飲み終えた後にうまみが持続します。

Delivery Times All year
Harvested mainly in May
出荷時期…通年(主に収穫5月)
Main Production Areas … 9
主な生産地

Haruno Tea

春野の茶

It has a delicate, fresh aroma with a calm flavor and slight astringency. There are tea plantations in misty, high-altitude mountains where organic cultivation takes place in conjunction with the rest of the region.

やさしくさわやかな香り、穏やかなうまみと程よい渋みがあるお茶です。霧深く標高の高い山間に茶園があり、地域が一体となって有機栽培によるお茶づくりに取り組んでいます。

Delivery Times All year
Harvested mainly in May
出荷時期…通年(主に収穫5月)
Main Production Areas … 9
主な生産地



Hamamatsu Tea

浜松茶

Cultivated mostly on the Mikatahara Plateau but also found in the mountainous source of the Miyakoda River, a tributary of Lake Hamana, the production area of this tea is a lengthy north-south column. Thanks to a warm, sunlit climate, it boasts a deep flavor and rich aroma.

三方原台地を中心に、浜名湖の源流でもある都田川上流の山里まで、南北に長い地域で採れるお茶です。温暖で日照時間の長い恵まれた気候のもと、味わい深く香り高いお茶が生産されています。

Delivery Times All year
Harvested mainly in May
出荷時期…通年(主に収穫5月)
Main Production Areas … 3 4 5 6 7 8
主な生産地

Ten Tea (Tenryu powdered green tea)

てん茶 (天竜抹茶)

"Ten" tea leaves are the raw material for powdered green tea. The plantation is covered for a set period of time blocking the sun to enhance flavor and deepen its green pigment. The Tenryu area of Hamamatsu is the focus of new development as a "Ten" tea production site.

てん茶は抹茶の原料で、粉にする前の茶葉のことです。茶木を一定期間覆い、光を遮断して育てることでうまみが増し、濃い緑色の茶葉になります。天竜地区は新しいてん茶産地としての発展を目指しています。

Delivery Times All year
Harvested mainly in May
出荷時期…通年(主に収穫5月)
Main Production Areas … 9
主な生産地

