

宇治茶
UJICHA

Japanese Green Tea

宇治 丸久小山園
MARUKYU KOYAMAEN

宇治茶の歴史 History of Ujicha

お茶は奈良時代には、すでに中国から伝わっていたようです。その後、鎌倉時代に中国に留学していた栄西禅師が抹茶の喫茶を伝え日本に広まりました。中国ではその後、抹茶は廃れましたが、日本では独自の進化を遂げました。特に千利休による茶道の大成とともに宇治の抹茶が発展しました。江戸時代には中頃(1737年)に煎茶が、後期(1835年)に玉露が宇治から生まれました。

Tea was first introduced to Japan from China in the Nara Period (710–907). In 1191, the Zen monk Eisai brought tea seeds and the knowledge of how to grow and prepare tea to Japan. Growing began in Uji south of Kyoto, and drinking of Matcha became widespread in the country. While the drinking of Matcha fell out of fashion in China in the 14th century, in Japan it was developed independently as Chanoyu which was perfected by Sen no Rikyu (1522–1591). Steamed Sencha was first produced in Uji in 1737 and shaded Gyokuro in 1835.



お茶の効用 Effects of tea

日本の緑茶は健康にすぐれた効用があります。中でも抹茶は元来、薬として伝わっており、抹茶を丸ごと飲むので水に溶けない成分も吸収できます。高血圧抑制、老化抑制、糖尿病予防、ガン予防などいろいろな効用が認められています。

Drinking Japanese green tea promotes health; especially Matcha, which was originally considered a medicine and aid for Zen meditation. Unlike infusions, drinking Matcha provides all leaf constituents whether water soluble or not, because the leaf itself is ingested. Some of the many recognized effects of tea are high blood pressure control, anti-aging agents, prevention of diabetes and certain cancers and much more.



丸久小山園の沿革 History of our company

丸久小山園は元禄年間(1688~1704)、宇治茶で名高い宇治小倉の里でお茶の栽培と製造を手がけたのが始まりです。以来、代々にわたり、宇治茶の伝統と品質の改善に努め、独自の研究も行ない、その「品質本位の茶づくり」は、数々の賞や栄誉をいただき、多くの人々に「品質の丸久小山園」と広く親しまれております。

・全国並びに関西茶品評会第1位31回受賞 ・当園独自の特許取得

In the Genroku period (1688–1704), we began the cultivation and production of tea in Ogura, Uji, Kyoto. It was the beginning of what was to become MARUKYU KOYAMAEN. Since then, the following generations of succeeding directors have carefully inspected and produced our teas for high quality. As a result, MARUKYU KOYAMAEN now ranks among the foremost producers of fine teas in Japan. Our highest grade Matcha has received the first prize at Japan's National Tea Competition more than twenty times. Patents have been granted for our signature products and innovative creations.



官能審査
Tea leaf tasting



理化学・細菌検査
Scientific testing

直射日光のままで新芽を育てる煎茶
Sencha is grown under direct sun light.



煎茶の茶摘み
Leaf picking in a Sencha garden

覆をして直射日光を大変少なくして育てる抹茶と玉露
Matcha and Gyokuro are grown under a screen and protected from direct sun light.



抹茶の茶摘み
Leaf picking in a Matcha garden



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