



"World Famous"



"Specialty Tea"



MINT GREEN

(Green Tea with natural flavors)

Country of Origin: Sri Lanka **Region:** Uva **Shipping Port:** Colombo

Grade: Pekoe Gunpowder **Altitude:** 2500 – 3000 feet above sea level

Manufacture Type: Orthodox

Cup Characteristics: Refreshing cool mint flavor in a green tea. A delicious and heady combination.

Infusion: Pale yellow green.

Ingredients: Luxury green tea, Natural flavors.

Information:

Tea blended with mint (Latin: *Mentha piperita*) is one of the oldest variations in the world of tea. From Armenia, where mint is known as *Ananookh*, to Khazakstan, where it goes by the name *Jiyek jalbiz*, to Morocco where it is called *Eqama*, people have been adding fresh mint leaves to tea for at least a thousand years. But even before it was added to tea, the biting sweet herb was enjoyed on its own, or in oil form, for hundreds of years before that. For example, did you know that Mint was mentioned in the Old Testament? It's in there. In the Bible's original Greek it was called *hedyosmon*, which translates directly into English as "the sweet smelling one". And a sweet smelling herb it is. Olfactory scientists claim that the scent of mint is one of the most recognizable on the planet. The scent is pure, refreshing, pungent and slightly burning when highly concentrated.

We think you'll be delighted by this tea. The characteristically intense flavor of the herb infuses sweet minty notes that blend beautifully with the tea's mellow and slightly smoky profile. The particular tea we've used is Pekoe Gunpowder from the Uva region of Sri Lanka. Green Gunpowder is produced by forgoing the fermentation process required to produce black tea. Instead, the leaves are steamed as soon as they are plucked and then hand-rolled into small round pellets. Once immersed in water, these pellets gracefully open to reveal a full leaf. Gunpowder teas typically have a dark coppery green color, and produce a pale yellowy green infusion, with a smooth, slightly smoky cup with a sweetish finish. The tea is highly receptive to the addition of our natural flavorings and produces a very satisfying brew. Make yourself a pot today and enjoy a cup of this minty fresh tea! This one is unbelievable over ice.

Hot tea brewing method: When preparing by the cup, this tea can be used repeatedly - about 3 times. The secret is to use water that is about 180°F or 90°C. Place 1 teaspoon in your cup, let the tea steep for about 3 minutes and then begin enjoying a cup of enchantment - do not remove the leaves from the cup. Once the water level is low - add more water, and so on and so on - until the flavor of the tea is exhausted. Look at the pattern of the leaves, they foretell your fortune.

Alternatively as with all top quality teas, scoop 2-4 teaspoons of tea into the teapot, pour in boiling water that has been freshly drawn (previously boiled water has lost most of its oxygen and therefore tends to be flat tasting), steep for 2-4 minutes (to taste), stir (virtually all the leaves will sink), pour into your cup but do not add milk or sugar since green tea is enjoyed 'straight-up'.

Iced tea-brewing method: (to make 1 liter/quart): Place 6 teaspoons of tea into a teapot or heat resistant pitcher. Pour 1 1/4 cups of freshly boiled water over the tea. Steep for 5 minutes. Quarter fill a serving pitcher with cold water. Pour the tea into your serving pitcher straining the leaves. Add ice and top up the pitcher with cold water. Garnish and sweeten to taste. [A rule of thumb when preparing fresh brewed iced tea is to double the strength of hot tea since it will be poured over ice and diluted with cold water.]

