



Specialty Teas

BLUEBERRY GREEN

(Green Tea with natural flavors)

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

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

Cup Characteristics: Very aromatic. The blueberry flavor literally fills the cup. **Infusion:** Pale yellow green

Ingredients: Luxury green tea, Cornflower petals, Natural flavors.

Information:

Man-oh-man, people love blueberries. Way back in the late 1800's, a woman named Elizabeth Jane Astly who lived in Yarmouth, Nova Scotia penned an ode to the small sweet fruit. The final stanza reads as follows,

And there's the pleasure without word,

The thrill of the heart no word can fit,

When the mouth takes in a blueberry pearl

And the tongue can copy the stain of it.

The pleasure without word...The thrill of the heart no word can fit - indeed, the blueberry is a delicious and nutritious treat. The taste of fresh blueberries is intense with a slight astringency, a trait common to most dark berries. And ironically, since science in the 1800's was unable to prove it, blueberries are in fact good for the heart due to their high levels of antioxidants. In fact research by the USDA indicates that blueberries rank #1 in antioxidant activity compared to 40 other fruits. This fact combined with their fresh flavor make blueberries an excellent tea additive. This tea, as you'll discover, has a wonderfully sweet character with a pleasing astringency. So what kind of tea did we use when making this blend? We used a green 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 exceptionally refreshing tea! Incidentally, this is one tea that goes well 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.]