RARITEAS 2026













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DARJEELING



21007 ‘STEINTHAL’ PARIVAR WHITE BIO

BIO

A true rarity from the Steinthal Tea Garden – founded in 1852, being one of the first in Darjeeling. The family who own the garden originally produced this white tea only in the smallest of quantities and solely for their own enjoyment. Just one glance makes it clear why this treasure has been so carefully guarded – after all, it consists solely of hand-picked leaves and buds from authentic Camellia sinensis tea bushes. The delicate, floral aroma and the smooth mouthfeel linger pleasantly for a long time. An opportunity not to be missed!

LEAF Delicate, silvery tips, yellow-green leaves
CUP Wheat-coloured, radiant
CHARACTER Humid, soft, sweet
PREPARATION 13 g /L | 2–3 Min. | 80°C
UNIT 0,5 KG

approx. DEC available!

▲		
1200 - 1700	Darjeeling Town Area	07



21017 ‘SEEYOK’ SPRING BLOSSOM BIO

BIO

Seeyok, one of India’s first organic tea estates, was founded in 1869 during the British colonial era. Today, it is renowned like few others for its high quality and distinctive small batches. The leaves used for this special spring harvest come from selected, recently planted tea bushes of the AV2 and P312 cultivars. This combination results in a wonderful, well-rounded flavour profile with mild floral top notes and a soft, full-bodied base.

LEAF A colourful, slightly tippy leaf, loosely and openly rolled
CUP Golden yellow, clear
CHARACTER Mild, fresh, soft
PREPARATION 13 g /L | 2–3 Min. | 100°C
UNIT 0,5 KG

approx. DEC available!

▲		
1100 - 1800	Mirik Valley	04

DARJEELING



21021 'SINGBULLI' MOONSHINE BIO

BIO

Singbulli, founded around 1924, dates back to the era of British tea cultivation. The garden is set in natural surroundings, so that the sound of birdsong can be heard echoing through the neighbouring Mirik Valley. For this special lot, the leaves from young Camellia sinensis and Camellia assamica tea bushes – aged between just 5 and 15 years – have been skilfully blended with the AV2 cultivar. This combination results in a tea with a more intense body and floral top notes.

LEAF Forest colours, slightly rolled, natural look
CUP Yellow-orange, rich
CHARACTER Lively, flowery, tannic
PREPARATION 13 g /L | 2 Min. | 100°C
UNIT 1 KG

▲		
400 - 1370	Mirik Valley	04



21041 'SAMABEONG' SUMMER BLOSSOM BIO

BIO

Samabeong is one of Darjeeling's highest and most remote gardens, named after the once large population of black bears in the area. The garden is run by Bhavana Rai, Darjeeling's first and only female garden manager. Only the tender leaves and leaf buds of the P312 cultivar were harvested and processed by hand for this special lot of the second flush period.

LEAF Curled, black-brown with many tips
CUP Red-brown, bright, clear
CHARACTER Long-lasting, fragrant, flowery
PREPARATION 13 g /L | 2-3 Min. | 100°C
UNIT 0,5 KG

approx. DEC available!

▲		
2000	Teesta / Kalimpong	06

DARJEELING



21047 ‘SINGELL’ WHITE BLOOM BIO

During Darjeeling’s early days in the 18th century, the British also established the prestigious Singell tea garden. It is named after the first garden manager, Mr James Singell. Today, the garden boasts an extremely exciting combination of historic tea plants from the early days and a variety of new plantings of modern cultivars. This lot was produced from the P312 cultivar and, with its many bright tips and fragrant characteristics, is a real highlight of the second flush harvest.

LEAF Vibrant brown and black notes. with many white tips, loosely twisted

CUP Bronze, brilliant

CHARACTER Fragrant, rich, distinct

PREPARATION 13 g /L | 2–3 Min. | 100°C

UNIT 0,5 KG

approx. DEC available!

▲		
1000 - 1400	Kurseong	07



16015 ‘GOPALDHARA’ RED THUNDER OOLONG

Gopaldhara’s origins date back to 1881. Today, however, the tea garden is regarded as one of the most innovative. This limited-edition Autumn Flush Oolong, crafted from frost-hardened leaves of the renowned AV2 cultivar, is a testament to this. In Gopaldhara, temperatures in the high-altitude areas can drop to near freezing at night. These exceptional conditions give the tea its fascinatingly complex aroma with intense notes of ripe fruit.

LEAF Dark brown, twisted into an elongated shape, with beige-coloured tips

CUP Orange-yellow, rich

CHARACTER Fragrant, distinct, aromatic

PREPARATION 12 g /L | 3 Min. | 100°C

UNIT 1 KG

▲		
1670 - 2130	Mirik Valley	11

DARJEELING



16117 'TURZUM' ENIGMA OOLONG

Turzum is derived from Taru Zum, which in the Tibetan dialect refers to a place where the weekly village market is held. The garden was established by the British in the 1860s and shares a factory with its sister garden, Sungma. It is the flagship of the Jay Shree Group for special cultivars and special productions. Only selected leaves and buds of the P312 cultivar were hand-picked, carefully rolled and gently partially oxidised, adding a playful complexity to the coveted muscatel character.

LEAF Oxidised brown, cleanly crafted, filigree beige tips

CUP Fox red, rich

CHARACTER Sweet, long-lasting, full-bodied

PREPARATION 13 g /L | 2 Min. | 100°C

UNIT 1 KG

▲		
1100 - 1700	Rungbong Valley	07

KANGRA VALLEY



16116 KANGRA 'WAH' PEHLA BASANT

Tea cultivation in the Kangra Valley has a long tradition – the first tea plantations were established here by the British as early as the 1850s, at around the same time as Darjeeling. In 1905, however, a devastating earthquake destroyed the infrastructure and tea production declined in importance. Today, the family-run Wah Tea Estate is building on that glorious past with great dedication. Pehla Basant – the first spring: this is what this special lot from the first harvest after the winter dormancy stands for, with its invigorating aroma and floral notes.

LEAF Neat, classically made, slightly oxidised
CUP Tea-blossom yellow, transparent
CHARACTER Full-bodied, aromatic, flowery
PREPARATION 12 g /L | 2 Min. | 100°C
UNIT 1 KG

approx. NOV available!

▲		
1000 - 1200	Himachal Pradesh, Palampur	03

DOOARS



21042 'PUTHARJHORA' SPRING MALT BIO

BIO

Putharjhora has been producing organic qualities since 1997, making it the only certified organic garden in the entire Dooars region. This is where the flat Ganges plains of West Bengal meet the foothills of the Himalayas. The estate is flanked on both sides by mountain rivers, from which it takes its name: 'Puthar' means rock and 'Jhora' means river. At the start of this year's spring harvest, the weather was particularly hot and humid, causing the tea plants to develop a pronounced malty aroma, the sort usually associated only with the top-quality teas of Assam.

LEAF Traditionally crafted, dark leaves, interspersed with orange-gold tips
CUP Chestnut red, clear
CHARACTER Malty, strong, flavoursome
PREPARATION 12 g /L | 2 Min. | 100°C
UNIT 1 KG

approx. DEC available!

▲		
100	Kalimpong, Gorubathan	04 - 05

NILGIRI



16341 'KAIRBETA' WINTER FLUSH

Hardly any other batch embodies seasonality as much as this one. The Kairbetta Estate was founded in 1887 and is located extremely high up in the Nilgiri Mountains. During the short winter period, temperatures here are cool. Dew and frost form on the tea bushes overnight. On the one hand, this puts stress on the plants, but on the other hand, it also leads to the development of a very unique character. Due to the cold ambient air, the withering process also takes significantly longer, which further intensifies the aroma. A unique experience!

LEAF Fresh forest tones, elongated-wiry rolled, light-coloured leaf parts

CUP Golden yellow, matt

CHARACTER Astringent, lively, fresh

PREPARATION 12 g /L | 2-3 Min. | 100°C

UNIT 1 KG

▲		
2000	Nilgiris, Tamil Nadu	01



15340 'TEA STUDIO' TEA CAKE SHENG APPROX. 200 G

The Tea Studio is a true labour of love. Founded by father-daughter team Indi and Muskan Khanna, it is one of South India's most exceptional producers. Equipped with state-of-the-art machinery, run entirely by women and powered solely by liquid gas and solar energy, the focus lies squarely on the production of specialities. The latest achievement are these wonderful tea cakes. The leaf material comes from approximately 80-year-old Assamica plants, has been gently processed and then pressed into its iconic shape.

LEAF Fermented, fresh green, pressed flat and round

CUP Sunflower yellow, light, clear

CHARACTER Fruity, fresh, sweet

PREPARATION 13 g /L | 2-5 Min. | 100°C

UNIT 1 PC

▲		
1840	Nilgiris, Tamil Nadu	04 - 05



15341 'TEA STUDIO' TEA CAKE WULONG APPROX. 200 G

The Tea Studio is a true labour of love. Founded by father-daughter team Indi and Muskan Khanna, it is one of South India's most exceptional producers. Equipped with state-of-the-art machinery, run entirely by women and powered solely by liquid gas and solar energy, the focus lies squarely on the production of specialities. The latest achievement are these wonderful tea cakes. For the Wulong, the bud and top two leaves were plucked and then subjected to a shortened oxidation process, creating a complex character.

LEAF Black-brownish, flat and round pressed
CUP Fox red, light, clear
CHARACTER Sweet, complex, long-lasting
PREPARATION 15 g /L | 2-5 Min. | 100°C
UNIT 1 PC

1840	Nilgiris, Tamil Nadu	04 - 05



15341 Nilgiri ‚Tea Studio' Tea Cake Wulong approx. 200 g



15340 Nilgiri ‚Tea Studio' Tea Cake Sheng approx. 200 g

ASSAM



16235 ‘GINGIA’ SILVER SPROUT

In winter, the gardens in Assam are closed to give the plants the rest they need for the next season. After the winter break, when the first shoots sprout again, work resumes. At the beginning of the harvest, only extra young buds are picked and processed into exquisite white tea. The quantity of this, for Assam, absolute rarity is correspondingly limited. Gingia benefits from a variety of special cultivars, which, when combined, give this tea a fruity, multi-layered character.

LEAF Filigree, small tips, silvery-green shimmering
CUP Quince yellow, velvety
CHARACTER Light, fresh, fruity
PREPARATION 13 g /L | 2 Min. | 80°C
UNIT 0,5 KG

▲		
200	Sonitpur	03



16232 WILD FOREST BLACK

An exciting project in which the leaves of wild tea plants are collected by the local population in the mountainous and jungle-like borderland between Assam, Nagaland and Manipur. The processing then takes place directly in the villages. This black tea offers a very pristine, intense experience.

LEAF Black, tight to loose open rolled
CUP Fawn brown, clear
CHARACTER Lingering, strong, fruity
PREPARATION 13 g /L | 2–3 Min. | 100°C
UNIT 1 KG

approx. DEC available!

▲		
1000 - 1600	Assam, Dima Hasao	05

ASSAM



16211 'DOOMNI' SUMMER OOLONG

What once began as a sugar plantation is now regarded as one of the most prestigious tea estates in the whole of Assam. Tea has been grown at Doomni since 1928, and over time the focus has clearly shifted towards high-quality, aromatic teas with plenty of tips, which fetch top prices at local auctions. Equally sought-after are special lots such as this hand-rolled Oolong, made from the leaves of the RR144 cultivar. With its stunning leaves and soft, floral character, this is a tea that is second to none!

LEAF Wild grown, left natural, various shades of brown, with cream-coloured tips

CUP Peach-coloured, pastel

CHARACTER Sweet, light, flowery

PREPARATION 12 g /L | 3 Min. | 100°C

UNIT 1 KG

approx. NOV available!

▲		
75 - 95	Baksa	05

NEPAL



21020 'SAKHEJUNG' HIMALAYAN WHITE BIO

Sakhejung's beginnings in the 2000s were characterised by simple, traditional methods. Thanks to a focus on quality, the determination of its founder, Milan Kumari Khatri, and her clear vision, the tea factory has evolved into one of Nepal's leading organic tea producers. The leaves for this elegant white tea were hand-picked and carefully withered in the open air. Throughout the process, they were oxidised only minimally to preserve the delicate cell structure of the leaves and their antioxidants.

LEAF Silvery-green tips, slightly curled, on a light olive-green leaf

CUP Brimstone butterfly yellow, pastel

CHARACTER Fruity, lingering, sweet

PREPARATION 13 g /L | 2–3 Min. | 80°C

UNIT 1 KG

▲		
1800 - 2250	Ilam, Sakhejung	05



21068 'SAKHEJUNG' GOLDEN TIPS BIO

In the 2000s, Mrs Milan Kumari Khatri successfully started her own tea production. Although she lacked the appropriate machinery, she processed the tea leaves by hand and used the sun and fire to dry them. Her home-made tea became very popular in her home town and in Kathmandu, which enabled her to set up her own factory. Only the leaf bud and the first leaf were picked for these Golden Tips. The oxidation process takes up to 18 hours and gives the tea its golden colour and full flavour.

LEAF Mao Jian leaf, interspersed with luminous tips

CUP Dark brown-red, saturated

CHARACTER Expressive, aromatic, strong

PREPARATION 13 g /L | 2–3 Min. | 100°C

UNIT 1 KG

▲		
1800 - 2250	Ilam Sakhejung	06

NEPAL



21022 ‘KALAPANI’ APSARA GREEN BIO

BIO

Kalapani translates as ‘black water’ and takes its name from the dark surface of a nearby lake. The factory was only established in 2020 and is run by the female tea master Apsara Neupane. She works closely with various local smallholder farmers and is constantly experimenting with new production methods. Her current masterpiece is this wonderfully fruity, steamed green tea, made from the Tukdah 78 and Tukdah 383 cultivars. A small treasure.

LEAF Forest green, delicate, with silvery tips

CUP Green gold, clear

CHARACTER Fruity, tart, fresh

PREPARATION 12 g /L | 1 Min. | 70°C

UNIT 1 KG

▲		
2030	Hilihang, Panchthar	05



16135 ‘PATHIVARA’ SPRING BUDS

Pathivara, named after one of Nepal’s most important temples, is situated in a remote area where the roads are not yet tarmacked. The Yonga family began planting tea here 35 years ago, but due to logistical difficulties, the harvested leaves were only processed locally on a very basic scale. In 2014, a small factory equipped with Chinese machinery was opened. This special batch is the first spring harvest of the year. The delicate, tip-heavy leaf truly exudes the mildly floral character of the season.

LEAF Loosely and lengthily twisted, with green and brown notes

CUP Dandelion-blossom yellow, rich

CHARACTER Flowery, soft, aromatic

PREPARATION 12 g /L | 2 Min. | 100°C

UNIT 1 KG

▲		
1800 - 2000	Oyam, Panchthar	04

NEPAL



16134 'KUWAPANI' HIMALAYAN HANDROLLED OOLONG

In the local language, ‚Kuwa' means well and ‚Pani' means water – Kuwapani is therefore synonymous with the area's well, respectively spring water. This is also a blessing for the garden, which was founded in 1998, as it is otherwise located in an area with relatively little rainfall. After a proper tea factory was established in 2003, the garden has focused more and more on the production of specialities, such as this exclusive Oolong from selected tea plants of Chinese origin.

LEAF Black with brownish parts and beige tips, finely elongated twisted

CUP Honey yellow, clear

CHARACTER Sweet, long-lasting, fruity

PREPARATION 13 g /L | 2–3 Min. | 100°C

UNIT 1 KG

approx. JAN available!

▲		
1760 - 1890	Hile, Dhankuta	04



21059 'MAI TEA' WILD ORCHID OOLONG BIO

BIO

The Mai Tea factory was founded in 2001 as an initiative to support local tea farmers. Wild Orchid, ‚Aamla Fung' in the Limbu language, was discovered by chance. Tea master Thribikram Saubba found bushes of the Ghoomti cultivar half wild in a piece of forest belonging to a tea farmer. He immediately recognised that it was something special and put all his creativity into developing this unique Oolong.

LEAF Deep dark, silvery green, interspersed with tips

CUP Golden yellow, clear, expressive

CHARACTER Sweet, complex, long-lasting

PREPARATION 13 g /L | 3 Min. | 100°C

UNIT 1 KG

approx. NOV available!

▲		
1500 - 2100	Ilam, Mai Pokhari	05

NEPAL



21036 'FARMER'S TEA' – GRACEFUL APSARA BIO

Apsaras are semi-divine, celestial dancers who live in the palace of the god Indra and are regarded as ‚spirits of the clouds and waters'. They also symbolise this elegantly twisted, graceful-looking black tea with a playful aroma of lively and soft flavours. A masterpiece from Dil Kumar Rai, who founded his own tea factory ‚Farmer's Tea' in 2019. As a tea master, he works closely with the surrounding smallholder farmers, making a positive contribution to the livelihoods of local communities.

LEAF Dark grey to black, elegantly twisted in a flowing manner

CUP Light reddish brown, brilliant

CHARACTER Soft, aromatic, rich

PREPARATION 13 g /L | 2 Min. | 100°C

UNIT 1 KG

▲		
1600 - 1900	Ilam, Malate	04



16138 'WAREKPUNG' TIMUR GOLD

Warekpung is named after a remote village in north-eastern Nepal. The factory has only just opened and has focused on high-quality specialities right from the start. As such, this tea also offers an extraordinary combination – local Timur pepper was added during the rolling process of the black tea. This is a variety of Szechuan pepper and actually not a true pepper at all, but rather part of the citrus family. Consequently, a wonderfully fruity citrus character unfolds in the infusion.

LEAF Black with gold tips, larger, twisted into an elongated shape

CUP Golden brown, rich

CHARACTER Citrusy fresh, expressive, aromatic, fruity

PREPARATION 13 g /L | 3 Min. | 100°C

UNIT 1 KG

▲		
2000 - 2250	Yangwarak, Panchthar	05

CEYLON



21306 INDULGASHINNA BLUE NETTLE BIO

A real speciality and completely handmade tea with double drying technique. After the withering, the long leaves are dampened once more and then twisted together in small bundles into the distinctive ‚cigar shape' before they are fermented and dried again. Due to the elaborate production process, only a very limited quantity is available.

LEAF Several tea leaves carefully twisted into each other, cigar shape

CUP Beige, pure, brilliant

CHARACTER Mild, sweet, caramelized

PREPARATION 1–2 PC/ 125 ml /L | 3 Min. | 100°C

UNIT 0,5 KG

approx. NOV available!

▲		
1600 - 1800	Uva, Welimada	06 - 08



16322 'HALGOLLA' WILD JUNGLE

The Halgolla Tea Estate was founded in 1898 by the British. It covers an area of 19.44 km², of which 7.48 km² consists of jungle-like mountain rainforest. It is in this very primeval forest that wild tea trees have been growing for generations, untouched by human hands. Recently rediscovered, a small special batch of leaves, carefully hand-picked, has been produced – a rarity with an authentic wild character.

LEAF Elongated, twisted, wild, reddish black shimmer

CUP Golden orange, clear

CHARACTER Caramelized, aromatic, sweet

PREPARATION 13 g /L | 2–3 Min. | 100°C

UNIT 1 KG

approx. DEC available!

▲		
170 - 850	Sabaragamuwa, Yatiyanthota	04

CEYLON



16324 ‘WELIMADA’ BLACK PEARLS

The Welimade Estate, founded in 1914 by British tea pioneers, is situated in the central highlands of Sri Lanka. These days, the focus is actually on high-quality, orthodox productions, making these aromatic tea pearls a little treasure. The leaf material was initially processed as black tea and, after drying, carefully softened using steam to make it malleable again. Several leaves were then rolled together by hand into the pearl shape. When brewed, both the leaves and the flavour unfold with equal elegance.

LEAF Slightly tippy leaf, hand-rolled into individual balls
CUP Apricot-coloured, full-bodied
CHARACTER Soft, sweet, aromatic
PREPARATION 15 g /L | 3–4 Min. | 100°C
UNIT 0,5 KG

approx. DEC available!

▲		
710 - 1220	Uva, Welimada	08 - 09



16325 ‘MALWATTE’ TEA FLOWERS

It is rare to have the pleasure of tasting tea flowers. The bushes are regularly pruned for tea production, so the blossoms do not even have a chance to form. In Sri Lanka, during the Uva season, the plants are subjected to greater stress and focus on flower formation. The Malwatte Valley is home to some of the region’s leading estates. Each blossom has been harvested by hand and is then gently dried. A delicate treasure with a subtly tart note and honey-sweet, delicately floral aromas.

LEAF Whole, dried tea blossoms in various shades of orange and yellow
CUP Honey-coloured, slightly shimmering
CHARACTER Long-lasting, fruity, tart
PREPARATION 12 g /L | 1–3 Min. | 100°C
UNIT 0,5 KG

approx. DEC available!

▲		
1060 - 1400	Uva, Malwatte	08 - 09

CHINA WHITE TEA



16766 YUNNAN WHITE SHOU MEI

Based on the positive experiences with teas from Jingmai, this natural tea is a new development from Pu-Erh, based on the Yunnan Big Population Cultivar. A sheng Pu-Erh with rather powerful elements, as is also known from traditional teas. The difference here is a very slow, lukewarm-humid drying process, which gives the tea some additional subtle characteristics of white and yellow teas. In every aspect, this is a product for connoisseurs and analysts who will definitely find plenty to enjoy here.

LEAF Semi-open, natural, rather small, multi-faceted
CUP Amber-orange, clear structure, strong
CHARACTER Fruity, mineral, soft
PREPARATION 10g /L | 1-2 Min. | 100°C
UNIT 1 KG

▲		
1550	Yunnan, Pu Erh	05 - 08



16773 FUJIAN PAI MU TAN BEENG CHA APPROX. 7 G – SHENG

Pure tea material, harvested from the Fuding Da Hao cultivar. Large leaves with silvery tips. This Beeng Cha dates from 2024 and has good ageing potential. What makes this tea so special is its purity and high minerality.

LEAF Varied natural colours, pressed into a flat or round shape, individually wrapped
CUP A deep yellow, fading to gold
CHARACTER Soft, sweet, fruity
PREPARATION 14 g /L | 2-4 Min. | 100°C
UNIT 1 PC

approx. DEC available!

▲		
800 - 900	Fuding, Fujian	03 - 04

CHINA YELLOW TEA



21491 TENGCHONG MEN HUANG BIO

BIO

A wonderfully delicate and fruity tea, made from the Yunnan Da Ye cultivar. The area around Tengchong is famous for its geothermal hot springs and particularly fertile volcanic soils. The tea gardens are situated on the slopes of Mount Gaoligong (a UNESCO-protected area). It is the interplay of mineral-rich soils, the high-altitude mountain climate and the micro-oxidation of the yellow tea that makes Meng Huang so special.

LEAF Yellow-green, delicate, slightly twisted

CUP Ochre yellow, matt

CHARACTER Lingering, mineral, sweet

PREPARATION 13 g /L | 2 Min. | 80°C

UNIT 1 KG

▲		
1650 - 2200	Baoshan, Yunnan	03 - 04

CHINA GREEN TEA



16706 ZHEJIANG ANJI BAI CHA

The leaf of the Bai Cha from Anji comes from a rare variety of the tea plant that was discovered growing wild in 1930 and first cultivated by farmer Liu Yiming in 1982. He named the cultivar ‚White Tea No 1'. At the beginning of spring, the first buds are jade-white, but after 15 days they turn bright yellow-green. Bai Cha, white tea, is thus a reference to the cultivar. As a pure green tea, it ranks as one of China's top 10 teas.

LEAF Delicate, pastel green, elongated and tightly twisted
CUP Crystal clear, jade green to honey gold
CHARACTER Fresh, full-bodied, mild
PREPARATION 12 g /L | 2–3 Min. | 80°C
UNIT 0,5 KG

approx. JAN available!

▲		
150	Zhejiang, Anji	03 - 04



21454 TIAN MU QING DING BIO

BIO

A particularly carefully produced tea from the Tien Mu Mountains in Zhejiang. Tian Mu Qing Ding is actually a monument in Shandong Province, which has survived all storms, quakes and other adversities for over 100 years. A symbol of tradition, constancy and strength. The shape of this tea shows the necks of dragons – symbols of luck and protection. This beautiful tea is produced by carefully moving it back and forth in the hot cast iron, without exerting pressure.

LEAF Elongated twisted, lush green with clearly recognizable leaf structure
CUP Brilliant clear, yellow-green and delicate
CHARACTER Mild, flowery, fresh
PREPARATION 12 g /L | 1–2 Min. | 80°C
UNIT 1 KG

approx. NOV available!

▲		
300 - 400	Zhejiang, Tian Mu	04 - 05

CHINA GREEN TEA



16771 QIANTANG LONG JING

An exceptional Long Jing, harvested and produced during the Ming Qian period – so just before the Chinese Qingming Festival in early April. At this time of year, the first spring shoots of the tea plants are still tender and full of aroma, before the first spring rains set in. It is the most prized harvest season and quantities are extremely limited. This batch was produced from the Long Jing #43 cultivar, renowned for its magnificent fragrance and the smooth, nutty flavour it imparts in the cup. A truly exceptional tea experience!

LEAF Green-yellow, worked flat, fine
CUP Delicate yellow with jade green nuances, rich
CHARACTER Nutty, full-bodied, long-lasting
PREPARATION 13 g /L | 1 Min. | 70°C
UNIT 1 KG

approx. NOV available!

▲		
800	Zhejiang, Hangzhou	03 - 04



21489 QI YUN MAO FENG BIO

BIO

From the best heights of Huangshan comes an exceptional tea of a special kind. You can rarely feel the sounds of the surrounding nature so close and clear. Qi Yun is based on a hybrid of the two cultivars Huangshan Zhong and Qimen Zhong. The former enables this wonderful naturalness, while the Qimen provides a lingering, almost floral fruitiness. A unique and hitherto incomparable aroma makes this Mao Feng something very special.

LEAF Expressive, natural green tones, hand-twisted, finely irregular
CUP Shimmering green, clear
CHARACTER Flowery, soft, fresh
PREPARATION 12 g /L | 1-2 Min. | 80°C
UNIT 1 KG

approx. DEC available!

▲		
300-500	Anhui, Huang Shan	03 - 05

CHINA GREEN TEA



21492 ENSHI YU LU MAO FENG BIO

BIO

A truly remarkable tea, based on the Long Jing #43 cultivar, which actually forms the basis of fine Long Jing teas from Hangzhou. Grown in the higher mountain regions and surrounded by lush mixed vegetation, Yu Lu Mao Feng captivates with its gentle floral aroma and a lingering sweetness in the aftertaste.

LEAF Seaweed green, delicately curled
CUP Greenish-yellow, clear
CHARACTER Sweet, bitter, long-lasting
PREPARATION 12 g /L | 1–2 Min. | 70°C
UNIT 1 KG

approx. NOV available!

▲		
800 - 900	Xuan En, Hubei	03 - 04

CHINA OOLONG TEE



16775 HUANG GUAN YING ROCK TEA

Huangguangyin – also known as Cultivar #105 – is a cross between Huangjingui and Tieguanyin and was developed around 1980. This tea uniquely embodies explosive floral top notes and a high level of minerality. A very slow roasting process gives the tea additional characteristics of a classic Wuyi Rock tea. This unique aroma is so beguiling and lingering that it has been given its own name: Tou Tian Xiang. Let yourself be enchanted.

LEAF Blackish green, openly twisted
CUP Light brown-orange, clear
CHARACTER Complex, sweet, mineral
PREPARATION 14 g /L | 1-3 Min. | 100°C
UNIT 1 KG

▲		
600 - 1200	Anxi, Fujian	04 - 05



21488 XIAN YOU BLACK TIE GUAN YIN BIO

BIO

A wonderful experiment from the talent hotbed of rolled Oolong teas. The cultivar itself has not yet been given a name, but is based on Jin Xuan and Ruan Zhi hybrids. We were immediately impressed by this small trial batch and secured the entire stock. Deep and light, fruity and floral – this Oolong skilfully jumps back and forth and is incredibly enjoyable. Oxidation takes place in small boxes with heat lamps and varying air intakes. Amazing.

LEAF Graphite black, with orange-red tips, small-narrow spherically rolled
CUP Forest honey colour, brilliant
CHARACTER Sweet, light, complex
PREPARATION 14 g /L | 2 Min. | 100°C
UNIT 1 KG

approx. JAN available!

▲		
900	Fujian, Xian You	05 - 06

CHINA BLACK TEA



16761 ZHEJIANG GJ MAO YA

This extraordinary combination captivates with the interplay of two exceptional teas from Zhejiang Province. Produced from the cultivars Bai Cha#1 for the black tea and Long Jing#43 for the green tea. Each tea is a sensory highlight in its own right – but when combined, the result is a pure revelation and truly one of a kind. Well-balanced aromas of fruit, naturalness and sweetness make this Mao Ya an unprecedented experience.

LEAF Combination of airy, tippy green tea and elongated curled black tea

CUP Mountain blossom honey colour, full-bodied

CHARACTER Soft, sweet, mild

PREPARATION 13 g /L | 2 Min. | 80°C

UNIT 1 KG

▲		
500	Zhejiang, Anji	04



16757 JIN MU DAN

The name says it all – named after its cultivar ‚Jin Mu Dan', this tea is something quite unique: nestled in the mountain peaks of WuYi, the leaves are picked in the dry season after 2 rainy seasons. Jin Mu Dan needs this special climate for its mountain-fresh and juicy flavour and can therefore only be produced there in the quality found here. The time window for plucking is very small and dependent on the weather – this excellent tea cannot be produced if there is no rain. A real rarity.

LEAF Reddish-black, large, open twisted

CUP Orange-yellow, fresh, clear

CHARACTER Sweet, soft, long-lasting

PREPARATION 13 g /L | 2-3 Min. | 100°C

UNIT 0,5 KG

▲		
600	Fujian, Xian You	04

CHINA BLACK TEA



16776 FUJIAN JING XIANG BLACK

A captivating tea with a complex interplay of flavours. This hybrid cultivar, derived from the Tie Guan Yin mother plant and the Huangdan father plant, combines both the floral and fruity notes of its parent plants. The true masterstroke lies in the withering process, which takes place on wooden floors in special withering houses. It is this brief moment when the aroma is at its peak and is immediately captured during the subsequent oxidation. Oxidation and the rolling process form a single, integrated step in this initial phase. This tea is a true rarity.

LEAF Black, elongated and twisted, conservative leaf

CUP Light honey-coloured, with body

CHARACTER Long-lasting, sweet, aromatic

PREPARATION 13 g /L | 2-3 Min. | 100°C

UNIT 1 KG

approx. DEC available!

▲		
1000 - 1100	Xian You, Fujian	04



16763 MINGXI JIN JUN MEE

Jin Jun Mee immediately makes the hearts of tea lovers beat faster. Just a few years ago, this tea was traded exclusively as a gift for high-ranking government officials worldwide, but it is now freely available and significantly more affordable. The local Qunti cultivar, combined with the extremely mineral-rich soils in a sophisticated microclimate, produces an incomparable tea. A delight to behold, it offers a very multifaceted floral-fruity aroma in the cup. Jin Jun Mei is a tea that should be enjoyed at least once in a lifetime.

LEAF Graphite black, interspersed with golden-yellow tips, tightly twisted

CUP Delicate caramel colour, clear

CHARACTER Long-lasting, mild, aromatic

PREPARATION 12g /L | 2 Min. | 100°C

UNIT 1 KG

▲		
800	Fujian, Mingxi	06

CHINA BLACK TEA



16702 YUNNAN GOLDEN DRAGON

At an altitude of about 1,500 metres, only the most experienced pluckers collected these extra large, mature tips. This spring production captivates with its bright orange-yellow leaf, fully aromatic cup and the typical character of the Fengqing area.

LEAF Bright orange to light brown tips, dark stripes, velvety
CUP Orange yellow, clear, brilliant
CHARACTER Aromatic, sweet, soft
PREPARATION 13 g /L | 2–3 Min. | 100°C
UNIT 1 KG

▲		
1500	Yunnan, Pu-Erh	04 - 09



21482 JIN MAO HOU BIO

BIO

A black tea with a unique flavour due to the ‚Da Bai Hao' cultivar, which is normally used to produce high-quality white tea. The production technique and leaf selection are closely modelled on the famous Jin Jun Mei from the WuYi mountains. As a result, this Jin Mao Hou is a very special flavour experience with an unprecedented variety. Produced for the first time this year and available exclusively for our customers.

LEAF Finest leaf consisting of delicate, golden leaf buds
CUP Golden, brilliant
CHARACTER Soft, mild, aromatic
PREPARATION 13 g /L | 2 Min | 100°C
UNIT 0,5 KG

approx. NOV available!

▲		
1800	Yunnan, Pu-Erh	06

CHINA BLACK TEA



16768 ANHUI QI MEN HONG

A wonderful Keemun from the heart of the traditional growing area. Qi Men Hong is dedicatedly produced in a third-generation family business using traditional methods. The original Cultivar Zhu Ye Zhong, which is constantly being improved within its species, is also planted. The garden is small and has a wide variety of mixed vegetation. As a result, this tea evokes memories of the golden age. A true rarity in this day and age, which should not be missed.

LEAF Compact, smaller comma shaped leaf, volcanic stone black

CUP Reddish brown, golden colour with substance

CHARACTER Sweet, long-lasting, expressive

PREPARATION 13 g /L | 2 Min. | 100°C

UNIT 1 KG

▲		
700	Anhui, Qimen	05 - 06

CHINA PU-ERH TEA



16764 YUNNAN XIAO MO GU – SHU / HONG

In a completely unique combination of shu Pu-Erh and black tea from SiMao, this pressed tea is a very welcome change and makes it easier for beginners to enter the fantastic world of Pu-Erh. The deliberately chosen mushroom shape is a sign of the special location of the tea plants, because this is precisely where an oasis for countless species of mushrooms is found, which give the soil a particularly exciting aroma. Due to the pressing process, the ratio of black and Pu-Erh tea is identical in every piece. A great experience.

LEAF Black-brown, skilfully pressed into a mushroom shape
CUP Chestnut brown, rich
CHARACTER Mild, sweet, soft
PREPARATION 12 g /L | 2 Min. | 100°C
UNIT 1 KG

▲		
1400	Yunnan, Pu Erh	04 + 09



16765 YUNNAN PU-ERH DRAGON BALLS – SHU

These dragon eyes are deliberately loosely pressed in order not to destroy the delicate tea material. When infused, a very diverse aroma unfolds, which has its origin in the long fermentation period of almost 90 days. A special withering process in air-conditioned halls has also been used for this Pu-Erh. As a result, a very complex combination of fruit and depth is already created at this stage. The Yunnan Big Leaf Population is used for the cultivar. A delight, piece by piece.

LEAF Dark reddish brown, loosely pressed into a ball shape
CUP Deep dark brown, creamy thick
CHARACTER Earthy, sweet, expressive
PREPARATION 1 PC / 125 ml /L | 2 Min. | 100°C
UNIT 1 KG

approx. DEC available!

▲		
1400	Yunnan, Pu Erh	07 - 09

CHINA PU-ERH TEA



15483 PU-ERH ELEPHANT BEENG CHA APPROX. 100 G – SHU

The leaves for this special lot come from the Yunnan Da-Ye cultivar, grown in the gardens around Menghai. Following a traditional 2 month fermentation, the tea was pressed into this special shape in 2021. It has matured for 5 years and now reveals its full potential. It is reminiscent of the uniquely documented march of 16 wild elephants over a distance of 1,300 km through Xishuangbanna, Pu Erh, Yuxo and Honghe. The tea has excellent ageing potential, requires at least 3 infusions and, in terms of flavour, is reminiscent of classic, old-school Pu-erhs from around 1990.

LEAF Reddish to dark brown, firmly compressed into the shape of an elephant

CUP Hazelnut-coloured, fading to gold

CHARACTER Soft, mild, sweet

PREPARATION 13 g /L | 2–3 Min. | 100°C

UNIT 1 PC

approx. DEC available!

▲		
1400	Menghai, Yunnan	04 - 09



15477 PU-ERH DOUBLE DRAGONS BEENG CHA 120 G – SHENG

The Double Dragon is not only visually appealing: this green sheng Pu-Erh from 2019 comes from the heart of Pu-Erh. The tea material from the Junkan #10 cultivar has been carefully selected to ensure long maturation. Now, after six years of ripening in Kunming, the aromas have harmonised perfectly and deliver a mature, fruity flavour on the palate.

LEAF Varied shades of green and brown, compression of frontside with double dragon, backside in bar form

CUP Golden, light and clear

CHARACTER Flowery, full-bodied, sweet

PREPARATION 14 g /L | 1–3 Min. | 100°C

UNIT 1 PC

▲		
1400	Yunnan, Pu Erh	07 - 09

CHINA COLLECTION

15479 CHINA FINEST TEA COLLECTION

An exquisite selection of traditional and highly aromatic teas from China – beautifully packaged in sets of four compostable sachets in an aroma-sealed tin. This means that even those receiving the gift can enjoy these fine teas without much effort or additional equipment. With the China Finest Tea Collection, you'll receive an exceptional selection that is sure to bring great pleasure to both yourself and others. You can find further information about the individual tea varieties via the QR code. Please note that we are unable to provide samples of the individual varieties; moreover, quantities are strictly limited. All the teas were produced at the peak of their respective harvest seasons and cut to the appropriate size before packaging.

PREPARATION scan QR-Code

UNIT 1 PC

approx. NOV available!







12 exquisite teas in an elegant gift box and a matching carry bag.





Preparation instructions in PDF format are available for download here:

Limited stock!

CHINA JASMINE TEA



16772 JASMINE WHITE MOONLIGHT

This tea captivates with its soft, fruity character, a lingering finish and a delicate touch of jasmine. After processing, the leaves were carefully scented once more with fresh jasmine blossoms, which bloom very early in Sichuan province. This early aroma is not as intense yet, but very fresh, leaving the delicate tea material plenty of room to unfold. This combination is unique to date and highly recommended.

LEAF Silvery green to dark leaf, natural with a high percentage of leaf buds, traces of jasmine flowers

CUP Golden yellow, rich

CHARACTER Jasmine, sweet, light, soft

PREPARATION 13 g /L | 2–3 Min. | 100°C

UNIT 1 KG

▲		
1200	Yunnan, Wen Shan	02 - 03

CHINA UBE POWDER

15480 UBE POWDER 40 G

‚Ube, or purple yam, is a tuber of the genus Dioscorea alata that has been ground into a powder. Ube powder is a popular ingredient in drinks, ice cream and desserts due to its beautiful colour, its earthy, sweet flavour and other beneficial properties. Even when enjoyed on its own, ube powder – much like matcha tea – makes for an extremely popular and delicious drink. After harvesting, the tuber is washed, dried and peeled. It is then cut up and processed by machine at high temperatures. Once cooled, the root is ground into a very fine powder and is ready for use. This particular product is entirely natural and contains no added sweeteners, colourings or flavourings.

LEAF Antique pink, finely ground powder

CUP Floating, cloudy, deep purple

CHARACTER Sweet, soft, creamy

PREPARATION /L | | °C

UNIT 1 PC

approx. JAN available!

▲		





CHINESE UBE

Ube—the purple trend for your tea selection!

Discover Ube, the trendy color and flavor sensation from Southeast Asia! With its intense purple color and mildly sweet taste featuring subtle notes of vanilla and nuts, Ube powder offers exciting opportunities to expand your product line with an innovative, trendy ingredient.

Whether as a creamy Iced Ube Latte, paired with matcha, or as a base for creative hot and cold beverages—Ube delights with its versatile applications and adds a striking visual touch to the cup. For specialty tea shops in particular, this trend offers attractive opportunities to explore new worlds of flavor and inspire customers with extraordinary beverage creations.

RECIPE ICED UBE LATTE



Ingredients 1 glass

- 1–2 tsp ube powder
- 2–3 tbsp hot water
- 1–2 tsp sugar or sweet syrup, to taste
- 200 ml cold milk
- Ice cubes

Preparation

Stir the ube with hot water and sugar until smooth. Fill a glass with ice, pour in the milk, and pour the ube mixture on top. Stir and enjoy.



TAIWAN



21628 PINGLIN BAO ZHONG BIO

There are not many EU-certified organic tea gardens in Taiwan. This organically grown Bao Zhong comes from Pinglin, within the Wen Shan region in northern Taiwan. Well-produced Bao Zhong requires a great deal of expertise. Precise control of the oxidation process determines the quality. The tea master stays up all night in order to adjust the gradual degree of oxidisation and the subtle change from green to floral notes. Unfortunately, there are only a few young people who are still learning this art today in order to continue the cultural heritage of this tea.

LEAF Colourful green, large, slightly twisted leaf
CUP Delicate sunny yellow, clear
CHARACTER Long-lasting, mineral, light
PREPARATION 12 g /L | 1-3 Min. | 100°C
UNIT 0,5 KG

approx. NOV available!

▲		
450	Wen Shan, Pinglin	04



16676 GABA – GREEN OOLONG

Hand-picked tea material from the TTES.12 cultivar, better known as Jin Xuan. In close cooperation with the Taiwan Tea Research Center this new style of Gaba Oolong was developed. The tea is produced in small quantities on request only. A true rarity. It is characterised by a higher content of γ-aminobutyric acid (GABA) due to the exclusion of oxygen during the fermentation process, approx. 160mg/100g.

LEAF Green to dark with a slight down, open twisted, irregular
CUP Bright yellow, shining, clear
CHARACTER Sweet, long-lasting, complex
PREPARATION 14 g /L | 2 Min. | 100°C
UNIT 0,5 KG

approx. NOV available!

▲		
300 - 350	Nantou County, Ming Jian	04 - 05

TAIWAN



16665 XIACHA DONG DING OOLONG

Dong Ding Oolong takes its name from Taiwan's Dong Ding Mountain, whose name means 'frozen peak'. According to legend, the name derives from the arduous climb up the mountain. Today, Dong Ding is synonymous with a distinctive Taiwanese Oolong, renowned for its meticulous processing and traditional roasting. This summer harvest exhibits a powerful, multi-layered character: mineral depth meets warm roasted notes with a hint of sweetness. An expressive Oolong with a long, harmonious finish.

LEAF Small, tightly rolled into a ball, dark green
CUP Yellow-green, shimmering, light, clear
CHARACTER Complex, with toasted hints, mineral
PREPARATION 14 g /L | 1-3 Min. | 100°C
UNIT 1 KG

approx. NOV available!

▲		
350	Nantou County, Ming Jian	06 - 07



16678 SHAN LIN XI OOLONG

A complex, clear Oolong with a top class floral character. The leaf material, obtained from the Qing Xin Cultivar, comes from a beautifully situated tea garden in Shan Lin Xi, which means ‚Fir Forest Stream'. The area is characterised by its natural diversity of wild flowers, pine forests and bamboo groves. Also a paradise for plenty of butterflies.

LEAF Light to dark green, medium size, tightly rolled
CUP Faint yellow, brilliant
CHARACTER Light, flowery, complex
PREPARATION 14 g /L | 2 Min. | 100°C
UNIT 0,5 KG

approx. NOV available!

▲		
1200	Nantou, Shan Lin Xi,Bamboo Mt.	05

TAIWAN



16666 MI XIANG HONGCHA

This special black tea from Ming Jian is produced from the TTES No. 12 cultivar. Its sweet, honey-like aroma is created by the bite of a cicada, which triggers a natural reaction in the tea plant and gives the leaves their distinctive sweetness and aroma. As with the well-known Oriental Beauty Oolong, this creates a distinctive aroma – though in this case as a fully oxidised black tea. As a result, it has a stronger, fuller flavour with an aromatic aftertaste.

LEAF Black, long and twirled, interspersed with ochre-coloured leaf tips

CUP Golden orange, clear

CHARACTER Sweet, soft, mild

PREPARATION 13 g /L | 1–2 Min. | 100°C

UNIT 1 KG

approx. NOV available!

▲		
200 - 400	Nantou County, Ming Jian	05 - 06

JAPAN



21573 SAKURA SENCHA 'SHIZU7132' BIO

From the very first sip, you can visualise pink blossoming cherry trees on Japan's riverbanks. The wonderful cherry blossom flavour makes this tea so unique. Cultivar 7132 produces the ingredient coumarin, which in its composition gives it this particularly fragrant flavour. The tea farmers actually only planted it because of its frost resistance. It was only a few years ago that they recognised its special aroma and began to present it to the public. To this day, the tea is a rarity and only available in small quantities.

LEAF Needle-shaped, flat, alternating structure, dark green
CUP Sunflower yellow, rich
CHARACTER Fruity floral, umami, tart, long-lasting
PREPARATION 13 g /L | 1-2 Min. | 60°C
UNIT 1 KG

approx. JAN available!

▲		
350 - 400	Shizuoka, Kawane	05



21574 MIYAZAKI KAMA-GURICHA BIO

Kama Guricha is neither a Tamaryokucha nor a Kamairicha. It is in a league of its own due to an additional drying process that is only used for this tea. An iron drum is filled with the rolled tea leaves and heated over an open flame. The tea comes into direct contact with the iron inside and is dried for the first time. It is said that this production step releases pyrazines, which release this inimitable flavour. This is followed by the regular drying process with the addition of warm air.

LEAF Comma-shaped, forest green
CUP Fresh lemon yellow, bright
CHARACTER Nutty, full-bodied, mild
PREPARATION 14 g /L | 1-2 Min. | 70°C
UNIT 1 KG

approx. JAN available!

▲		
200	Miyazaki	05

JAPAN



21572 KABUSECHA KIRARI BIO

The cultivar Kirari31 was officially registered between 2015 and 2016 and is a hybrid of Sakimidori and Saemidori. Kirari31 has a high frost resistance and is therefore popular for the very first Shincha teas in spring and high quality overshadowed teas such as Kabusecha and Gyokuro. The name comes from a Japanese play on words and means „sparkling in the sun". A trendsetter among teas, the newcomer Kirari31 is already being treated as the most important cultivar in Japan in the future.

LEAF Dark to medium green, with fine parts, flat, silky
CUP Light yellow to greenish, slightly cloudy
CHARACTER Umami, sweet, distinct
PREPARATION 14 g /L | 1–1,5 Min. | 60°C
UNIT 0,5 KG

approx. JAN available!

▲		
200 - 400	Kagoshima, Kirishima	04



21584 ASARI KUKI-HOJICHA BIO

A distinctive Japanese green tea with a pleasantly mild, roasted aroma. Fine stems and leaf veins are gently roasted, giving Kuki-Hojicha its characteristic flavour. In Japan, Kuki-Hojicha is currently enjoying great popularity, particularly amongst the younger generation, and is regarded as a modern, contemporary tea experience. A versatile tea for anyone wishing to rediscover Japanese tea culture.

LEAF Brownish-yellow leaf stalks of the top three leaves
CUP Light mahogany, clear
CHARACTER With toasted hints, long-lasting, distinct
PREPARATION 12 g /L | 3 Min. | 100°C
UNIT 1 KG

approx. JAN available!

▲		
100 - 200	Kagoshima & Shizuoka	05

JAPAN



21580 SHIMADA WHISKEY SMOKED BLACK TEA BIO

The Kaneroku Matsumoto Farm has been in existence since 1870. They cultivate tea using traditional methods, with green, black and Oolong teas forming the foundation of the tea farm. In order to develop further, they sought new opportunities and became the first company in Japan to smoke black tea. Very successfully, in our opinion. Smoked over wood chips from whisky barrels, the leaves of the Yabukita cultivar are infused with a strong aroma that is both smoky and sweet and cannot be found anywhere else.

LEAF Loosely curled, with black-brownish undertones
CUP Cognac colour, golden finish
CHARACTER Smoky, long-lasting, sweet
PREPARATION 13 g /L | 2 Min. | 100°C
UNIT 0,5 KG

approx. JAN available!

▲		
100 - 200	Shizuoka, Shimada	04 - 06

SOUTH KOREA



21629 GAMNONG NOKCHA BIO

Only overshadowed tea leaves are used for this rarity. They are particularly delicate, yet rich in flavour. The tea is grown in a family-run tea garden on the southern mainland of Korea. They have been cultivating the organic tea plants with great care and attention since 1965. The head of the family and multiple award-winning teamaster personally oversees production.

LEAF Dark, uniform green, finely and tightly twisted
CUP Yellow, matt
CHARACTER Sweet, umami, distinct
PREPARATION 14 g /L | 1-2 Min. | 70°C
UNIT 0,5 KG

approx. JAN available!

▲		
100 - 150	Jeolla-namdo, Yeongam	04

VIETNAM



21654 DRAGON TAIL BIO

BIO

These tea buds are wild grown and come from old tea trees. The cool air and misty forest at an altitude of 1,800 meters of Chieu Lau Thi Mountain provide the best growing conditions. By nature, Dragon Tails form several layers to protect their inner, youngest bud. Pickers begin the 8–10 hour climb early in the morning and spend the night up there before bringing the harvested tea buds down to their villages.

LEAF Juicy kiwi green, hard small buds
CUP Light, bright yellow, clear
CHARACTER Lingering, sweet, soft
PREPARATION 12 g /L | 2 Min. | 100°C
UNIT 0,5 KG

approx. JAN available!

▲		
1800	Ha Giang, Chieu Lau Thi	01 - 02



16656 GOLDEN ORIENTAL BEAUTY OOLONG

A rarity from Vietnam, whose black-and-gold leaves initially evoke quite different expectations. In the cup, however, the tea surprises with its characteristic Oriental Beauty notes: aromatic, smooth and pleasantly sweet, with subtle hints of honey and fresh flowers. A fascinating interplay of striking appearance and elegant, multi-layered flavour – a special Oolong for curious tea lovers.

LEAF Black, golden-yellow tips, even, slightly curled
CUP Golden orange, rich
CHARACTER Sweet, complex, flowery
PREPARATION 12 g /L | 2–3 Min. | 100°C
UNIT 0,5 KG

approx. JAN available!

▲		
900 - 1000	Son La, Moc Chau	06 - 07

THAILAND



16629 DOI TUNG GU SHU OOLONG

This Oolong is unique in its quality. A newly developed cultivar ‚Ruan Zhi Population #1' combines the flavours of Tie Guan Yin and Ruanzhi to create a multi-layered tea. It grows in soil that has developed ideally over the last 15 years and has a lasting influence on the flavour of the tea. ‚Doi Tung' is located in the golden triangle between Thailand, China and Myanmar and is a project of the Thai royal family: tea is now grown on former opium fields. We are delighted to support the project and to present an exceptional tea.

LEAF Medium to small, tightly rolled leaf, deep red-brown colour

CUP Amber-orange, clear structure

CHARACTER Sweet, flowery, complex

PREPARATION 14 g /L | 1-3 Min. | 100°C

UNIT 1 KG

▲		
1600	Chiang Rai, Doi Tung	05 - 06

INDONESIA



21670 BUKIT SARI – IMPERIAL BLACK TEA BIO

The origins of the Bukit Sari plantation date back to the 1920s and the Dutch colonial era. It has been certified organic since 2007 and focuses on sustainable cultivation and the production of high-quality teas. The highlight is definitely Imperial Black – an extremely pleasant yet highly aromatic black tea. It is obtained from the Qing Xin cultivar plants. This cultivar thrives particularly well in the rich soil of West Java, which is additionally nourished by fresh mountain spring water.

LEAF Deep black, artfully curled, with slight tip extensions
CUP Kumquat orange, clear
CHARACTER Mild, sweet, expressive
PREPARATION 12 g /L | 2–3 Min. | 100°C
UNIT 1 KG

▲		
1200 - 1300	Cianjur, West Java	07



21671 HARENDONG – SUKUI OOLONG BIO

Harendong was founded in 2006 by the Halim family and is still a relatively young tea garden. The plantation area, located near Mount Halimun, previously suffered from problems such as illegal deforestation and general poverty. The cultivation of organic teas has now had a positive impact on the environment and also on the living conditions of the local employees. This Oolong comes from the Four Season Cultivar. Sukui is derived from the Indonesian word ‚Syukur', which means grateful and reflects the spirit of gratitude and mindfulness.

LEAF Olive green, silk matt, rolled into a hemispherical shape
CUP Yellow, fading to reddish, full-bodied
CHARACTER Flowery, long-lasting, sweet
PREPARATION 13 g /L | 2–4 Min. | 100°C
UNIT 1 KG

approx. NOV available!

▲		
800 - 1000	Lebak, Banten	07

INDONESIA



21672 HARENDONG – RED EAGLE BLACK BIO

Harendong was founded in 2006 by the Halim family and is still a relatively young tea garden. The plantation area, located near Mount Halimun, previously suffered from problems such as illegal deforestation and general poverty. The cultivation of organic teas has now had a positive impact on the environment and also on the living conditions of the local employees. Although this tea has been rolled like a classic Oolong, it is actually a black tea. It is named after the Javan hawk-eagle, which can be seen in a nearby national park.

LEAF Oxidised black-green, tightly spherically rolled

CUP Gold-orange, light

CHARACTER Sweet, fruity, complex

PREPARATION 14 g /L | 3 Min. | 100°C

UNIT 1 KG

approx. NOV available!

▲		
800 - 1000	Lebak, Banten	07



21673 'HARENDONG' KAFFIR LIME OOLONG BIO

Adjacent to the Gunung Halimun-Salak National Park, the Harendong Estate offers ideal conditions for tea cultivation – soil rich in minerals, cool, humid air and frequent mist. The Halim family, who own the estate, not only focus on producing high-quality teas but also develop new tea styles. For this Oolong, the leaves were first lightly partially oxidised, rolled and dried. Kaffir lime leaves grown in the tea garden were then added, lending the tea a unique, citrusy freshness.

LEAF Rolled into ball shape, varying shades of green, with cut kaffir lime leaves

CUP Linden blossom yellow, clear

CHARACTER Kaffir lime, fruity, light, flowery

PREPARATION 13 g /L | 3 Min. | 100°C

UNIT 1 KG

approx. NOV available!

▲		
800 - 1000	Lebak, Banten	09

INDONESIA



21674 'HARENDONG' CINNAMON BLACK BIO

BIO

Adjacent to the Gunung Halimun-Salak National Park, the Harendong Estate offers ideal conditions for tea cultivation – soil rich in minerals, cool, humid air and frequent mist. The Halim family, who own the estate, not only focus on producing high-quality teas but also develop new tea styles. For this black tea, the leaves were first fully oxidised, rolled and dried. Cinnamon tree leaves grown in the tea garden were then added, giving the tea an inimitable sweet, mellow cinnamon flavour.

Ingredients: Black tea organic, cinnamon leaves organic (2%)

LEAF Rolled into ball shape, brownish-green, with cut cinnamon leaves

CUP Amber-orange, clear

CHARACTER Cinnamon, sweet, light, full-bodied

PREPARATION 12 g /L | 3 Min. | 100°C

UNIT 1 KG

approx. NOV available!

▲		
800 - 1000	Lebak, Banten	09

KENYA



16607 ‘SIOMO’ FEDHA TIPS

The Koech family from Kenya chose the location for their tea factory with great care. The western part of the Rift Valley enjoys a cool highland climate with abundant rainfall – combined with the fertile, well-drained soils, these conditions are ideal for growing tea plants. For this Silver Needle tea, only young buds of the S15/10 cultivar were hand-picked and sun-dried. With its dense downy texture, it offers the ideal characteristics for a white tea with a creamy-sweet, fruity aroma.

LEAF Elongated, tight tips, yellow-beige
CUP Light beige, distinctly clear
CHARACTER Soft, sweet, fruity
PREPARATION 13 g /L | 2–3 Min. | 80°C
UNIT 0,5 KG

approx. DEC available!

▲		
2120	Bomet County, Konoin	01 - 12



16609 ‘SIOMO’ DHAHABU PEKOE

The Koech family from Kenya chose the location for their tea factory with great care. The western part of the Rift Valley enjoys a cool highland climate with abundant rainfall – combined with the fertile, well-drained soils, these conditions are ideal for growing tea plants. This is also evident in teas such as this Golden Pekoe, which is not just a visual delight. In the cup, the selected leaves and tips of the TRFK 31/8 cultivar reveal a powerful, flavourful and complex aroma.

LEAF Highly tippy, black Pekoe leaf
CUP Rich mahogany, clear
CHARACTER Flavoursome, lively, tannic
PREPARATION 13 g /L | 2–3 Min. | 100°C
UNIT 1 KG

approx. DEC available!

▲		
2120	Bomet County, Konoin	01 - 12

COLOMBIA



16691 BESOS DE CACAO

Valle del Cauca, located in the tropical west of Colombia, offers ideal growing conditions for these expressive, slightly sweet teas. Grown on volcanic soils and refined with genuine Colombian cocoa from Tumaco, Nariño. Some of the worldæs most aromatic cocoas come from here – and that's what you can taste.

Ingredients: Black Tea, cocoa shells, cacao cores broken

LEAF Black-brown, finely twisted, with cocoa shells and nibs
CUP Copper red, rich
CHARACTER Cacao, sweet, aromatic, strong
PREPARATION 13 g /L | 2 Min. | 100°C
UNIT 1 KG

approx. DEC available!

▲		
1800 - 2050	La Cumbre, Valle del Cauca	01 - 04



21698 BESOS DE CAFE BIO

BIO

Valle del Cauca, located in the tropical west of Colombia, offers ideal growing conditions for this expressive, slightly sweet tea. Grown on volcanic soils and refined with real, organic coffee from the heart of the Colombian Andes. With no other additives, it is the perfect blend of tea and coffee flavours.

Ingredients: Black Tea organic, coffee beans organic

LEAF Black-brown, finely twisted, with coffee beans
CUP Copper red, clear
CHARACTER Coffee, aromatic, expressive, long-lasting
PREPARATION 13 g /L | 2 Min. | 100°C
UNIT 1 KG

approx. DEC available!

▲		
1800 - 2050	La Cumbre, Valle del Cauca	05 - 06

GEORGIA



21642 ‘NAGOMARI’ MZE ETSERI BIO

BIO

Guria, where fresh high-mountain air meets the Black Sea breeze, was once one of Georgia’s most famous tea-growing regions. However, the collapse of the Soviet Union brought tea cultivation to a standstill. It was not until 2017 that two young friends revived 25 hectares of land – with the aim of developing their own new styles. Mze translates as ‘sun’ and is a fitting name for this fruit yet rich yellow tea. The leaves come from the local Kolkhida cultivar.

LEAF Slightl elongated roll, whole leaf, irregular, various shades of green

CUP Bright lemon yellow, transparent

CHARACTER Sweet, light, soft

PREPARATION 13 g /L | 2 Min. | 80°C

UNIT 1 KG

approx. NOV available!

▲		
350	Guria, Ozurgeti	08



21643 ‘NAGOMARI’ GABA GURIA BIO

BIO

Guria, where fresh high-mountain air meets the Black Sea breeze, was once one of Georgia’s most famous tea-growing regions. However, the collapse of the Soviet Union brought tea cultivation to a standstill. It was not until 2017 that two young friends revived 25 hectares of land – with the aim of developing their own new styles. For this tea, the leaves were gently wrapped in paper and then stored airtight for 24 hours in traditional Qvevri jars. This process allows GABA acid to form, giving the tea its unique flavour profile.

LEAF Greenish-yellow, irregular, spiral-shaped

CUP Sunflower yellow, rich

CHARACTER Sweet, long-lasting, fruity

PREPARATION 12 g /L | 3 Min. | 100°C

UNIT 1 KG

approx. NOV available!

▲		
350	Guria, Ozurgeti	08

GEORGIA



16640 IMERETI TRADITIONAL BLACK

Tea cultivation in Georgia started in the mid-1840s and developed into a real economy that supplied almost the entire Soviet Union with tea. After its collapse, tea production also came to an abrupt end. The bushes, originally Chinese Cultivars, went wild. Only gradually, as in this case since 2016, are the tea plants being brought back into shape by small cooperatives – with the aim of making Georgian tea popular in the world. The classic processing of this black tea brings the original character of the region into the cup.

LEAF Black-brownish, smaller half leaf
CUP Orange brown, rich, intense
CHARACTER Sweet, mild, aromatic
PREPARATION 13 g /L | 2-3 Min. | 100°C
UNIT 1 KG

approx. JAN available!

▲		
750	Imereti, Gezruli	05 - 08



16641 IMERETI ELEGANT BLACK

Tea cultivation in Georgia started in the mid-1840s and developed into a real economy that supplied almost the entire Soviet Union with tea. After its collapse, tea production also came to an abrupt end. The bushes, originally China Cultivars, went wild. Only gradually, as in this case since 2016, are the tea plants being brought back into shape by small cooperatives – with the aim of making Georgian tea popular in the world. Hand-picked, the leaves were carefully processed to preserve their elegant, playfully twisted look and fine aroma.

LEAF Black-brownish, elongated twisted leaf
CUP Orange brown, clear, bright
CHARACTER Soft, sweet, mild
PREPARATION 14 g /L | 2-3 Min. | 100°C
UNIT 1 KG

approx. JAN available!

▲		
750	Imereti, Gezruli	05 - 08

GEORGIA



9106 IMERETI WILD BLUEBERRY LEAVES

The Georgian wild blueberry is a native tree that grows in the forests of Guria and Imereti. The drink made from its leaves has a long tradition in Georgia. The young leaves are picked by hand in spring and processed in the same way as black tea. This makes the appearance somewhat inconspicuous, but the taste is a real surprise that is worth discovering!

LEAF Dark black, elongated leaves, filigree
CUP Reddish orange, dark, clear
CHARACTER Sourish, fruity, sweetish
PREPARATION 13 g /L | 3 Min. | 100°C
UNIT 1 KG

approx. JAN available!

▲		
750	Imereti, Gezruli	04 - 05







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