

# RARITEAS 2023



**sinas®**

# DARJEELING



## 16114 'ROHINI' – YABUKITA GREEN

Rohini, the youngest tea garden in Darjeeling, undoubtedly has one of the most diverse numbers of tea plants in the region. It was only through an unofficial detour that the seeds of the Yabukita cultivar reached the Rohini garden. At first, only intended as an experiment, the plants are now thriving there and build an interesting bridge between India and Japan. This steamed green tea skilfully combines a fine tart note with soft richness.

**LEAF** Grass to olive green, slightly twisted

**CUP** Bright green-yellow

**CHARACTER** Tart, aromatic, soft

**PREPARATION** 12 g /L | ⌚ 1-2 Min. | 🌡 70-80°C

**UNIT** 1 KG

€ /kg

450 - 1340

Kurseong

06



## 21097 SINGELL' – SPRING DEW BIO

BIO

The beginnings of the Singell garden date back to the year 1861, when the British planters pioneered Darjeeling for cultivation. The name of the estate also originates from this time, in reference to the first garden manager, Mr. James Singell. This special lot of the spring production season was made only from the tender shoots of the renowned AV2 Cultivar.

**LEAF** Gray-greenish, tightly twisted, white tips

**CUP** Delicate yellow, brilliant

**CHARACTER** Flowery, long-lasting, full-bodied

**PREPARATION** 12 g /L | ⌚ 2 Min. | 🌡 100°C

**UNIT** 0,5 KG

Price  
per Unit  
€

€ /kg

1000 - 1400

Kurseong

04

approx.  
NOV/DEC  
available!

# DARJEELING



## 21098 SAMABEONG' – SPRING BLOSSOM BIO

BIO

Samabeong is one of Darjeeling's highest and most remote gardens, whose name derives from the formerly large black bear population in the area. The garden is run by Bhavana Rai, Darjeeling's first and only female garden manager. For this special lot, she has specially selected plants from the P312 cultivar and processed them into an extremely gentle and balanced tea.

**LEAF** Grayish, with green elements, elongated open, tips

**CUP** Light honey yellow

**CHARACTER** Soft, aromatic, full-bodied

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

**UNIT** 0,5 KG

approx.  
NOV/DEC  
available!

Price  
per Unit  
€

€ /kg

2000

Teesta /  
Kalimpong

04



## 21099 SAMABEONG' – GOLDEN MUSK BIO

BIO

Samabeong is one of Darjeeling's highest and most remote gardens, whose name derives from the formerly large black bear population in the area. The garden is run by Bhavana Rai, Darjeeling's first and only female garden manager. For this tea, only leaves of the AV2 cultivar were used, but due to the particularly high altitude here, they have developed an additional, special flavour of their own.

**LEAF** Black, with pale golden tips

**CUP** Intense brown-red

**CHARACTER** Rich, long-lasting, distinct

**PREPARATION** 11 g /L | ⌚ 2–3 Min. | 🌡 100°C

**UNIT** 0,5 KG

approx.  
NOV/DEC  
available!

Price  
per Unit  
€

€ /kg

2000

Teesta /  
Kalimpong

07

# DARJEELING



## 21077 SFTGFOP1 ,SINGBULLI' – CLONAL WONDER BIO

BIO

Singbulli, founded around 1924, dates back to the era of British tea cultivation. The garden is situated in natural surroundings and so it is possible to hear the echo of the chirping birds through the adjacent Mirik Valley. The estate is divided into four different sections, of which only one cultivates plants from the prized AV-2 Cultivar. This one is synonymous like no other for fully aromatic, yet playful teas – a real wonder.

**LEAF** Divers, black-brown, beige tips, fine

**CUP** Light dark brown-red

**CHARACTER** Fragrant, muscatel, long-lasting

**PREPARATION** 13 g /L | ⌚ 2 Min. | 🌡 100°C

**UNIT** 1 KG

approx.  
NOV/DEC  
available!

€ /kg

400 - 1370 Mirik Valley 07



## 21069 SINGELL' – SUMMER BLOOM OOLONG BIO

BIO

The beginnings of the Singell garden date back to the year 1861, when the British planters pioneered Darjeeling for cultivation. A number of the original tea bushes still stand in the estate to this day. For this Oolong production, however, the leaves of the more modern P312 cultivar were used. The shortened oxidation results in a pleasant complex-floral character.

**LEAF** Black with brown elements and tips, colorful, elongated-narrow twist

**CUP** Amber orange, clear

**CHARACTER** Complex, flowery, full-bodied

**PREPARATION** 13 g /L | ⌚ 2 Min. | 🌡 100°C

**UNIT** 0,5 KG

approx.  
NOV/DEC  
available!

Price  
per Unit  
€

€ /kg

1000 - 1400 Kurseong 06



## 21092 'PUTHARJHORA' – GOLDEN ORANGE BIO



Putharjhora is producing organic qualities since 1997 and is the only organic garden in the entire area. Here the flat Gangetic plains of West Bengal meet the foothills of the Himalayas. The Estate is surrounded on both sides by the mountain rivers Rinchington and Chel. The rocky riverbeds are the namesakes – 'Puthar' means rock and 'Jhora' river. The CP-1 Cultivar, from whose leaf material this tea was produced, was originally developed for the conditions in Darjeeling. Hence the bright orange colour of the cup.

**LEAF** Gray-black, slightly elongated rolled, tips

**CUP** Orange, bright, pronounced

**CHARACTER** Harmonious, tannic, full-bodied

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

**UNIT** 1 KG

€ /kg

▲	🌍	🌿
350	Kalimpong, Gorubathan	06



## 21089 'PUTHARJHORA' – GOLDEN FLASH BIO



Putharjhora is producing organic qualities since 1997 and is the only organic garden in the entire area. Here the flat Gangetic plains of West Bengal meet the foothills of the Himalayas. The Estate is surrounded on both sides by the mountain rivers Rinchington and Chel. The rocky riverbeds are the namesakes – 'Puthar' means rock and 'Jhora' river. The black leaf, crossed with golden tips, like a dark night lit by lightning, illustrates the full-bodied, lively character of this lot.

**LEAF** Black with dark gold tips, narrow, elongated

**CUP** Reddish brown, bright

**CHARACTER** Full-bodied, tannic, strong

**PREPARATION** 14 g / L | ⌚ 2–3 Min. | 🌡 100°C

**UNIT** 1 KG

€ /kg

▲	🌍	🌿
350	Kalimpong, Gorubathan	05

approx.  
NOV/DEC  
available!



## 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, clear

**CHARACTER** Lingering, strong, fruity

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

**UNIT** 1 KG

approx.  
NOV  
available!

€ /kg

▲	🌍	🌿
1000 - 1600	Assam, Dima Hasao	05



## 16233 WILD STONE OOLONG

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. Rolled by hand, this Oolong convinces with a very pleasant character, which is not otherwise known from this region.

**LEAF** Brown-greyish with pale dark green elements, loosely open rolled

**CUP** Dark honey color, rich

**CHARACTER** Sweet, mineral, light

**PREPARATION** 13 g /L | ⌚ 3 Min. | 🌡 100°C

**UNIT** 1 KG

approx.  
NOV  
available!

€ /kg

▲	🌍	🌿
1000 - 1600	Assam, Dima Hasao	05



## 21054 'JUN CHIYABARI' HIMALAYAN EVERGREEN BIO



Jun Chiyabari – the moonlit tea garden. The two brothers, who started cultivating tea as a passion project in 2001, place more emphasis than anyone else on high-quality production with seasonal characteristics and an almost artistic finesse. The leaf material comes from the Ramché & Nigalé sections of the garden and was carefully processed by hand. The final tea exudes a special aroma with pronounced purity.

**LEAF** Slightly roundish rolled leaf, pastel green, scattered tips

**CUP** Beige to cream, delicate

**CHARACTER** Flowery, fragrant, aromatic

**PREPARATION** 13 g /L | ⌚ 1-2 Min. | 🌡 80°C

**UNIT** 1 KG

€ /kg

▲	🌍	🌿
1600 - 2200	Dhankuta	05



## 16134 'KUWAPANI' HIMALAYAN 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 specialties, 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

€ /kg

▲	🌍	🌿
1760 - 1890	Hile, Dhankuta	04



## 21055 PATHIVARA' WHITE FOREST BIO



Pathivara, named after one of the most important temples in Nepal, is located in a remote area where the roads are not yet paved. As early as 35 years ago, the Yonga family started to grow tea here, but due to difficulties in logistics and expertise, the harvested leaves were only rudimentarily processed on site and sold locally. It was not until 2014 that a small factory with Chinese machinery was put into operation. This white tea impresses with its gentle freshness and the floral notes of the spring harvest.

**LEAF** Greenish-brownish leaf, tight and long twisted, streaked with tips

**CUP** Delicate sand yellow, clear

**CHARACTER** Soft, fresh, flowery

**PREPARATION** 14 g /L | ⌚ 1-2 Min. | 🌡 100°C

**UNIT** 1 KG

€ /kg

▲	🌍	🌿
1800 - 2000	Oyam, Panchthar	06



## 21056 PATHIVARA' NUMA GOLD BIO



Pathivara, named after one of the most important temples in Nepal, is located in a remote area where the roads are not yet paved. Already 35 years ago, the Yonga family started to plant tea here, but due to logistical and technical difficulties, the harvested leaves were only rudimentarily processed on site and sold locally. It was not until 2014 that a small factory with Chinese machinery was put into operation. The elegant appearance of this golden summer production is just as impressive in the aroma of the infusion.

**LEAF** Black-brown, with many distinctive golden tips, playfully twisted

**CUP** Orange, shining

**CHARACTER** Flavoursome, aromatic, soft

**PREPARATION** 13 g /L | ⌚ 2 Min. | 🌡 100°C

**UNIT** 1 KG

€ /kg

▲	🌍	🌿
1800 - 2000	Oyam, Panchthar	08

approx.  
NOV  
available!



## 21057 'KALAPANI' SUNAKHARI BIO



Kalapani was only founded in 2020 and is under the leadership of a female tea master. In a remote area in the northeast, new production styles are being tried out with various local smallholders. The name translates as 'black water', referring to the dark surface of a nearby lake. Sunakhari is a term commonly associated with wild orchids, which exude an equally fresh-flowery character.

**LEAF** Stimulating color spectrum from green and brown to black with white tips, carefully rolled

**CUP** Bright sunny yellow, rich

**CHARACTER** Flowery, soft, aromatic

**PREPARATION** 13 g /L | ⌚ 2 Min. | 🌡 100°C

**UNIT** 1 KG



€ /kg

▲	🌍	🌿
2030	Hilihang, Panchthar	06



## 21058 'KALAPANI' RED PANDA BIO



Kalapani was only founded in 2020 and is under the leadership of a female tea master. In a remote area in the northeast, new production styles are being tried out with various local smallholders. The name translates as 'black water', referring to the dark surface of a nearby lake. The garden is adjacent to Singalila National Park, which is an important habitat and sanctuary for Red Pandas, which give the tea its name.

**LEAF** Black-brown, with pale golden tip, elegantly elongated

**CUP** Dark brown red, saturated

**CHARACTER** Soft, long-lasting, balanced

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

**UNIT** 1 KG



€ /kg

▲	🌍	🌿
2030	Hilihang, Panchthar	07



## 16305 'DIYANILLAKELLE' ETERNI-TEA

The Diyanillakelle Estate was once founded and long run by Scottish growers. After passing through several Sri Lankan owners, it is now in the care of a local family. This family puts a lot of dedication into caring for the tea plants as well as modernizing the factory. For this tea, the delicate tea leaves were first dried using only fresh air at room temperature. With a subsequent pass in the tea dryer was still remove the residual moisture. The result is a wonderfully natural, pure tea pleasure.

**LEAF** Delicate first leaf, rich green, white tips

**CUP** Soft, bright yellow, clear, shining

**CHARACTER** Fresh, mild, fruity

**PREPARATION** 13 g /L | ⌚ 1-2 Min. | 🌡 70°C

**UNIT** 1 KG

approx.  
DEC  
available!

€ /kg

1370

Lindula, Nu-  
wara Eliya

08



## 16321 FBOPEXSP 'KENILWORTH' – GOLDEN TIPS

Founded by British growers, the name derives from a magnificent castle in Warwickshire, Great Britain. Appropriately, this quality does not shine with silvery tips, as is typical for Sri Lanka, but with golden leaf tips featuring a special aroma. A result of favourable weather conditions and a skilful oxidation process during production.

**LEAF** Fine black leaf interspersed with small golden tips

**CUP** Dark, mahogany brown

**CHARACTER** Flavoursome, aromatic, sour

**PREPARATION** 12 g /L | ⌚ 2 Min. | 🌡 100°C

**UNIT** 1 KG

€ /kg

600 - 1200

Kandy, Ginig-  
athena

06

# 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 ST (PC) / 125 ml / L | ⌚ 3 Min. | 🌡 100°C

**UNIT** 0,5 KG

approx.  
DEC  
available!

Price  
per Unit  
€

€ /kg

▲	🌍	🌿
1600 - 1800	Uva, Welimada	06 - 08



## 21307 'INDULGASHINNA' BLINK BONNIE BIO



The leaf of the Blink Bonnie is so delicate, elongated and tightly twisted – a masterpiece in production, which can only be achieved by pure handcraft. The name is derived from Scottish and means something along the lines of 'beautiful to look at'. In addition to its impressive appearance, the cup is also unmistakably fresh and stimulating. Due to the elaborate manufacturing process, only a very limited quantity is available.

**LEAF** Elegantly twisted in length leaves, filigree

**CUP** Golden yellow, rich, clear

**CHARACTER** Fresh, mild, aromatic

**PREPARATION** 3-4 ST (PC) / 125 ml / L | ⌚ 3 Min. | 🌡 100°C

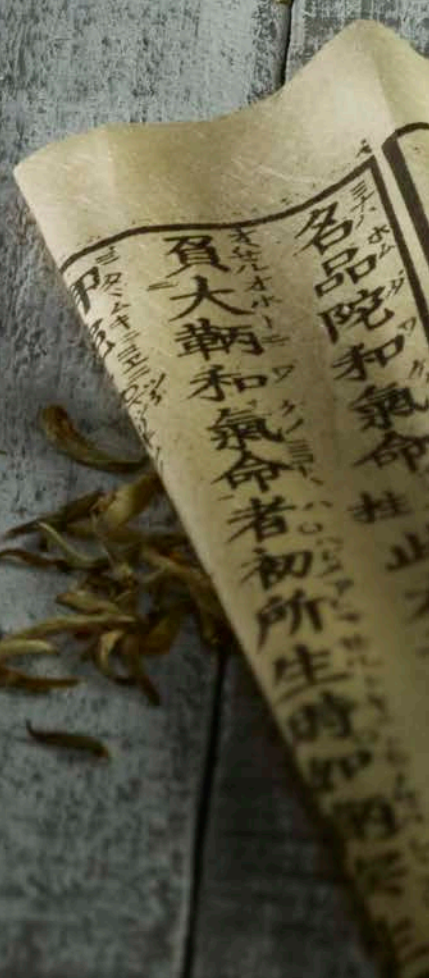
**UNIT** 0,5 KG

approx.  
DEC/JAN  
available!

Price  
per Unit  
€

€ /kg

▲	🌍	🌿
1600 - 1800	Uva, Welimada	06 - 09



# CHINA WHITE TEA



## 21480 LAPSANG PAI MU TAN BIO



This Pai Mu Tan comes from Fuding and was produced in spring as a 'very light green' and completely dried through material. The process of refining with the smoke of cypress and pine wood was carefully done over a period of 3 weeks in the mountains of Wuyi, the birthplace of 'Lapsang Souchong'. Thick layers of bamboo mats and leaves filtered the smoke over time, bringing only the aroma on the tea, giving it a faint yellowish colour. The balance of minerality, aromatic fruitiness and powerful wood smoke is noteworthy.

**ZUTATEN** White tea organic, smoke

**LEAF** Natural whole leaf with tips coloured light orange to yellowish due to the smoke

**CUP** Honey yellow and with clear structure

**CHARACTER** Smoky, lingering, soft

**PREPARATION** 13 g /L | ⌚ 2 Min. | 🌡 100°C

**UNIT** 1 KG

approx.  
NOV/DEC  
available!

€ /kg

800

Fuding, Fu  
Jian

03 - 05



## 15473 YUNNAN WHITE SILVER NEEDLE BEENG CHA CA. 100 G - SHENG

Matured white tea has always been of great importance in Asian medicine to support the immune system. The tips presented here were produced in 2015 and come from the cultivar of Da Hao Cha. After pressing, the Beeng Chas were stored for 8 years and now present themselves with a very exciting play of aromas. A wonderful tea experience.

**LEAF** Silvery yellow tea buds with partly dark elements, pressed medium-firm as tea cakes

**CUP** Clear structure, in nuances of light cognac

**CHARACTER** Soft, humid, light

**PREPARATION** 12 g /L | ⌚ 1-2 Min. | 🌡 100°C

**UNIT** 1 ST

€ /kg

2000

Yunnan,  
Pu-Erh

03

# 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.  
NOV  
available!



€/kg

▲	🌍	🌿
150	Zhejiang, Anji	03 - 04



## 21476 BUDDHA FO CHA BIO



Since the Tang Dynasty (618-907), monks have cultivated the Buddha tea known as 'Fo Cha' at the foot and on the slopes of Mount Pu Tuo. In the Qing Dynasty (1644-1911), this tea was even reserved for the emperor. Produced entirely by hand, the tea is reminiscent of small tadpoles, which is why it is often called 'Fengwei Cha'. The production time is short and the available quantity is small. A true highlight.

**LEAF** Striking light to olive green, tight and small twisted, light tips

**CUP** Clear, pastel golden, rich

**CHARACTER** Nutty, fresh, full-bodied

**PREPARATION** 12 g /L | ⌚ 1 Min | 🌡 70°C

**UNIT** 0,5 KG

approx.  
NOV/DEC  
available!



€/kg

▲	🌍	🌿
800 - 900	Zhejiang, Pu Tuo	03 - 04

# CHINA GREEN TEA



## 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!

€ /kg

300 - 400

Zhejiang,  
Tian Mu

04 - 05



## 21479 GUIZHOU WIRY GREEN BIO

BIO

It is with great pleasure that we are able to present a tea that has been relaunched with knowledge and technique from over 25 years ago. As a teaching unit for the current generation 'to make traditional tea', a small amount of this tea was produced in Guizhou. A rare opportunity to once again enjoy perfectly handcrafted tea 'from a bygone era'.

**LEAF** Dark olive green, small to tightly curled into ring shape

**CUP** Lemony yellow with slight cloudiness

**CHARACTER** Bitter, fruity, long-lasting

**PREPARATION** 12 g /L | ⌚ 1-2 Min. | 🌡 100°C

**UNIT** 1 KG

€ /kg

1500

Guizhou,  
Guangshun

04

# CHINA GREEN TEA



## 16731 JIANGSHAN LONG JING MAO FENG

The basis for this sought-after tea is the Cultivar Long Jing #4, which provides a rich and deep aroma. From the first 3 leaves, a thin, slightly twisted leaf is handcrafted. Due to the altitude, the tea gets a welcome fresh character.

**LEAF** Dark green with brighter parts, slightly open and with an elongated twist

**CUP** Clear structure, faint yellow to light green

**CHARACTER** Nutty, sweet, full-bodied

**PREPARATION** 11 g /L | ⌚ 1-2 Min. | 🌡 80°C

**UNIT** 1 KG

€ /kg

600

Zhejiang,  
Jiangshan

05



## 16741 XI HU LONG JING PGI

Westlake Lung Ching, also called Xi Hu Long Jing, originates from a specific area. This specific quality even comes from the inner circle, where the high-quality teas are made. Each production step is done by hand and requires a lot of experience so that the tea does not burn when roasted at high temperatures. In terms of price-performance ratio, the quality here is certainly a rare opportunity to taste Lung Ching from the 'inner circle'.

**LEAF** Greenish yellow, flat elongated twisted, medium size

**CUP** Pale yellow to gold, clear, rich

**CHARACTER** Nutty, long-lasting, full-bodied

**PREPARATION** 13 g /L | ⌚ 1 Min. | 🌡 70°C

**UNIT** 0,5 KG

Price  
per Unit  
€

€ /kg

200

Zhejiang,  
Hangzhou

04

approx.  
NOV/DEC  
available!

# CHINA GREEN TEA



## 16705 SICHUAN PI LO CHUN

Unlike the traditional Pi Lo Chun from Suzhou, this handmade production from Sichuan benefits from a long, foggy spring in highaltitude tea gardens. As a result, the tea grows slowly and thus develops its unique character of chestnuts and delicate umami.

**LEAF** Olive green, tight and small twisted, bright tips

**CUP** Rich golden yellow, full-bodied, clear

**CHARACTER** Full-bodied, fresh, umami

**PREPARATION** 14 g /L | ⌚ 1-2 Min. | 🌡 80°C

**UNIT** 1 KG

approx.  
NOV  
available!

€ /kg

100-200

Sichuan,  
Deqing

03 - 04



## 15468 PU-ERH GREEN TUO CHA 5 X 100 G – SHENG

This modern quality of the traditional Tuo Cha is characterised by a very mild aroma and is also very suitable to be drunk unaged. The tea bushes have an average age of 7-9 years and produce a distinctly aromatic character, which is especially popular with the younger generation.

**LEAF** Slightly fermented dark green, pressed flat and round, tips

**CUP** Orange yellow, rich, pronounced

**CHARACTER** Long-lasting, sweet, flowery

**PREPARATION** 14 g /L | ⌚ 1-2 Min. | 🌡 100°C

**UNIT** 0,5 KG

Price  
per Unit  
€

€ /kg

1400

Yunnan,  
Pu-Erh

04 - 09

# 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

€ /kg

1500

Yunnan,  
Pu-Erh

04 - 09



## 16742 GOLDEN PEONY BLACK

An incredibly beguiling and long-lasting tea from the Tai Mu Mountains. The foundation for its aroma is on the one hand the rare Jin Guan Yin Cultivar and on the other hand a special production step that is usually reserved for high-quality Oolong teas. In the so-called 'yao qing', the leaves are gently pressed into a bamboo grass drum during withering and a weak fermentation begins, which is then stopped and renewed in subsequent steps. A tea that you just can't forget.

**LEAF** Reddish-black, large, open twisted

**CUP** Honey colour to orange, deep structure, clear

**CHARACTER** Long-lasting, aromatic, fragrant

**PREPARATION** 13 g /L | ⌚ 2 Min. | 🌡 100°C

**UNIT** 0,5 KG

Price  
per Unit  
€

€ /kg

800

Fujian,  
Fuding

03 - 05

approx.  
NOV  
available!

# CHINA BLACK TEA



## 16749 KEEMUN BLACK SPRING

Drinking an 'original' tea from Qi Men Anhui is per se a small highlight. This quality is even more captivating due to the distinct aroma of blossoming orchids, whose scent has nested in the leaf during the withering process. A rare encounter, as the tea master told us full of joy and enthusiasm when he presented the tea as a 'rarity' – he is right. A Keemun that wants to be discovered.

**LEAF** Elongated, narrow and heavy black leaf

**CUP** Reddish brown, chestnut tones with clear structure

**CHARACTER** Sweet, soft, smoky

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

**UNIT** 1 KG

approx.  
DEC  
available!

€ /kg

300 - 800

An Hui, Qi  
Men

04



## 21477 EN SHI YU LU BLACK BIO

BIO

A new variation from En Shi, whose green tea variants have already found quite a few followers. Here as well, the characteristic clarity of the mountain air prevails and certainly sets standards in this price range. A tea that copes very well with different water qualities and rightly occupies a place among the rarities.

**LEAF** Black-brown, elongated to slightly open, golden tips

**CUP** Orange, rich, pronounced

**CHARACTER** Aromatic, sweet, mild

**PREPARATION** 14 g /L | ⌚ 2 Min. | 🌡 100°C

**UNIT** 1 KG

approx.  
NOV/DEC  
available!

€ /kg

450 - 850

Hubei, En  
Shi Xuanen

04

# CHINA BLACK TEA



## 21457 GOLDEN SILK MAO FENG BIO



We chose this tea for its fine, almost silky texture in the aroma. This is an experimental lot, which we immediately purchased in its entirety. For an enjoyable moment of happiness.

**LEAF** Reddish brown to grayish black, elongated twisted, golden tips

**CUP** Copper red, clear, rich

**CHARACTER** Aromatic, expressive, sweet

**PREPARATION** 14 g /L | ⌚ 2 Min. | 🌡 100°C

**UNIT** 1 KG

approx.  
NOV  
available!

€ /kg

1000

Yunnan,  
Yongde

03 - 04



## 16723 FUJIAN BAILIN GONGFU SUPERIOR

The tea owes its name to the small village of Bailin. For over 100 years black Gongfu tea from the surrounding tea gardens has been produced here. The tremendous triumph of the expensive white teas from Fuding and the neighbouring areas made the farmers look for additional tea material. In Bailin they discovered that Gongfu was produced from wild growing Da Hao cultivars. Black gold. In 1985 the bushes were cultivated and officially registered.

**LEAF** Black, elongated open twisted, golden tips

**CUP** Copper red, rich, oily finish

**CHARACTER** Mild, soft, sweet

**PREPARATION** 14 g /L | ⌚ 2 Min. | 🌡 100°C

**UNIT** 1 KG

€ /kg

500

Fujian,  
Fuding

04 - 06

# CHINA BLACK TEA



## 16743 JIN XUAN BLACK



A much-travelled Oolong Jin Xuan Cultivar, which was brought from Taiwan via Thailand to Yunnan in the late 90s. There, a lot of experimentation went into the final development of this distinct black tea with Oolong character. The presented quality keeps the basic aroma of the black tea in the foreground whilst surprisingly developing the typical attributes of a Jin Xuan. A tea for experimental connoisseurs.

**LEAF** Black-brown, elongated, large, slightly open, golden edges

**CUP** Bright orange, rich, clear

**CHARACTER** Flowery, mild, sweet

**PREPARATION** 13 g / L | ⌚ 1 Min. | 🌡 100°C

**UNIT** 0,5 KG



€ /kg

▲	🌍	🌿
1200	Yunnan, Pu-Erh	03 - 04



## 16744 RUAN ZHI BLACK



A tea that immediately gives you a sensory explosion. A black tea Oolong, with clearly dominant nuances of an Oolong – based on the Cultivar Ruanzhi. In production, the first 'yao qing' step is crucial for the lasting aroma. Long rolling, open-air fermentation and two drying processes at different temperatures show how elaborately the tea is produced – and that is something you can taste as well.

**LEAF** Reddish-brown, elongated large, slightly open

**CUP** Bright orange, rich, clear

**CHARACTER** Flowery, long-lasting, aromatic

**PREPARATION** 13 g / L | ⌚ 1 Min. | 🌡 100°C

**UNIT** 0,5 KG



€ /kg

▲	🌍	🌿
1200	Yunnan, Pu-Erh	03 - 04

# CHINA BLACK TEA



## 16750 GUANGXI AGED LIU PAO

Awesome. Never appeared on the tea market before, is this 7 years matured Liu Pao. A deliberate experiment to produce a Liu Pao from black tea and let it mature for the 'famous 7 years'. As with a barrique wine, this tea was aged in large wooden chests made from tropical wood. The result is an exciting journey through forests, orchards and fields with an incomparable spectrum of flavors.

**LEAF** Medium, slightly coarser elongated rolled leaf in root wood tones

**CUP** Amber orange, compact appearance

**CHARACTER** Fresh barrique wood, long-lasting, expressive, sweet

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

**UNIT** 1 KG

€ /kg

800

Guangxi,  
Base

06



## 16728 YUNNAN PURE GOLDEN TIP PU-ERH



Xishuangbanna is the home of Pu-Erh. The subtropical climate is ideal for growing, producing and storing these teas. However, the use of delicate tea buds in the post-fermentation process is very laborious. Thus, they are only moistened and fermented over and over by hand for a period of about 70 days. The result is rewarding: the tea is complex with fruity, earthy and sweet-chocolatey notes.

**LEAF** Velvety rusty brown, copper color, pure tips

**CUP** Rusty brown, mahogany, dark, rich

**CHARACTER** Soft, earthy, aromatic

**PREPARATION** 15 g /L | ⌚ 3 Min. | 🌡 100°C

**UNIT** 1 KG

€ /kg

1400

Yunnan,  
Menghai

03 - 04 +  
09

# CHINA OOLONG TEA



## 16737 QILAN OOLONG

The tea grows on a mixed soil of loose sand and mineral rock – typical is that the roots extend partly in the ground and also above ground, over the rock. As a result, the tea absorbs a particularly large amount of minerals. In the aftertaste, a varied interplay of aromas develops with a lot of depth.

**LEAF** Brown-black, light facets, elongated, open

**CUP** Orange, lighter fading, clear

**CHARACTER** Mineral, complex, light

**PREPARATION** 15 g / L | ⌚ 1-2 Min. | 🌡 100°C

**UNIT** 0,5 KG

Price  
per Unit  
€

€ /kg

600

Fujian, Nan-  
ping Wu Yi

05 - 06



## 16745 ANXI OOLONG BLACK

The leaf of this Oolong is quite untypical for teas from this region. The cultivar, Tie Guan Yin, was deliberately treated differently for this exceptional tea. The valuable first buds from the spring production characterize this tea. Attributes of fragrant Tie Guan Yin, Dancong, Pouchong and black tea take us on a taste journey that is one of a kind.

**LEAF** Brown-black, golden facets, elongated, open

**CUP** Orange-red, rich, clear

**CHARACTER** Sweet, complex, mineral

**PREPARATION** 15 g / L | ⌚ 1 Min | 🌡 100°C

**UNIT** 1 KG

€ /kg

400-800

Fujian, An Xi

03 - 04

# CHINA OOLONG TEA



## 21478 QIN XIN BLACK BIO



A highly interesting tea from Guizhou, obtained from the cultivar Ruan Zhi. Inspired by the successes from Yunnan and Fujian, an Oolong with nuances of black tea and Dancong was created here as well – and even as an organic variety. Unbelievable, as these bushes are very popular with pests. The percentage of unusable leaves is high and we can only hope that the farmers will continue this project in the future. For now, however, you may enjoy a very exquisite tea.

**LEAF** Brown-black, golden facets, elongated twisted, medium size

**CUP** Orange-red, rich, clear

**CHARACTER** Complex, mineral, long-lasting

**PREPARATION** 15 g /L | ⌚ 1 Min. | 🌡 100°C

**UNIT** 0,5 KG

approx.  
NOV/DEC  
available!



€/kg

▲	🌍	🌿
500 - 1000	Guizhou, Anshun	04



## 16746 ROU GUI OOLONG

The Cultivar Rou Gui is native to Fujian Wu Yi and produces heavy and very mineral rock teas. In comparison, this tea is somewhat more aromatic and softer, which is due to a change in soil composition. The result is a quality that combines the original attributes with slightly fruity aromas. Definitely an independent and very diverse Oolong of the upscale category.

**LEAF** Reddish-brown, elongated large, slightly open

**CUP** Orange, slightly fading, clear

**CHARACTER** Long-lasting, complex, sweet

**PREPARATION** 15 g /L | ⌚ 1 Min. | 🌡 100°C

**UNIT** 0,5 KG

approx.  
NOV  
available!



€/kg

▲	🌍	🌿
1300	Fujian, Wu Yi	05

# TAIWAN



## 16675 RED JADE – WHITE TEA

White teas from Taiwan are still a rarity today. For this variety the same leaf material was used as for the black Red Jade. After plucking, it was carefully processed, oxidised for an overall slightly longer time and produced as white tea. This results in a playful contrast between the leaf and the cup.

**LEAF** Multifaceted green with maroon brown tones, open twisted, voluminous

**CUP** Light caramel, clear, saturated

**CHARACTER** Sweet, soft, humid

**PREPARATION** 14 g /L | ⌚ 2 Min. | 🌡 100°C

**UNIT** 0,5 KG



€ /kg

▲	🌍	🌿
300 - 350	Nantou County, Ming Jian	03 - 04



## 16676 GABA – GREEN OOLONG

Hand-picked tea material of the Jin Xuan Cultivar. In close cooperation with the Taiwan Tea Research Center this new style of Gaba Oolong was developed. The focus is on the aroma, which is especially developed by the cultivation in the medium altitudes. Characteristic is the high content of gamma aminobutyric acid (GABA) due to the exclusion of oxygen during the fermentation process, approx. 300mg/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



€ /kg

▲	🌍	🌿
300 - 350	Nantou County, Ming Jian	03 - 04



# TAIWAN



## 16683 PINGLIN BAO ZHONG

Pinglin is the birthplace of Pouchong. Due to the high mountains, the fertile soil and the cool, damp climate, the tea bushes of the Qingxin cultivar develop their aroma particularly well here. The producer of this beautiful tea, Mr. Weng Wan, already looked over his father's shoulder at the age of 5 when he was making Pouchong at home.

**LEAF** Dark green, large, slightly twisted leaf

**CUP** Faint lemon yellow, brilliant, clear

**CHARACTER** Long-lasting, flowery, complex

**PREPARATION** 13 g /L | ⌚ 1-3 Min. | 🌡 100°C

**UNIT** 0,5 KG

approx.  
NOV  
available!



€/kg

▲	🌍	🌿
500	Wen Shan, Pinglin	04



## 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!



€/kg

▲	🌍	🌿
1000 - 1100	Nantou, Shan Lin Xi, Bamboo Mt.	06



# JAPAN



## 21537 SENCHA ITYOUKA BIO



This exceptional Japanese tea is produced from three different cultivars. Fujimidori, Surugawase and Zairai are used. Each of the three cultivars originated in Japan and brings a strong, unique and deep flavor to the tea. What is unusual about this variety is the short withering process of the tea leaves. Very atypical for a Sencha, this method is deliberately used here to refine the flavor.

**LEAF** Darker green, flat, narrower

**CUP** Rich yellow, pronounced, shimmering

**CHARACTER** Tart, umami, sweet

**PREPARATION** 12 g / L | ⌚ 1 - 2 Min. | 🌡 80°C

**UNIT** 1 KG

approx.  
NOV  
available!

€ /kg

500

Shizuoka,  
Isagawa,  
Haruno

05



## 16512 MIYAZAKI SENCHA SAKIMIDORI



This tea combines two dark horses. The prefecture Miyazaki, which is not yet well known even in Japan as a tea growing region, and the cultivar Sakimidori, which is not yet widely known. The name Sakimidori refers to the wonderfully bright, fresh green leaves of the teas. They are usually high in chlorophyll and low in catechin. A good combination to particularly emphasize the fine tart umami character.

**LEAF** Various shiny green tones, flat, acicular

**CUP** Bright yellow, clear

**CHARACTER** Long-lasting, tart, umami

**PREPARATION** 12 g / L | ⌚ 1 Min. | 🌡 75°C

**UNIT** 1 KG

approx.  
NOV  
available!

€ /kg

220 - 250

Miyazaki,  
Kobayashi

04

# 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.  
NOV  
available!



€ /kg

▲	🌍	🌿
200 - 400	Kagoshima, Kirishima	04



## 16511 SHALLOW STEAMED GYOKURO

In Japan, a distinction is made between a long, a medium-length and a short steaming process. Depending on the duration, the teas are called Fukamushicha, Chumushicha or Asamushicha. In the case of our Shallow Steamed Gyokuro, the teamaster decided to process the leaves with hot steam for only 10-30 seconds. The tea thus counts as an Asamushicha and, due to the short steaming process, retains the freshness and purity of the pure tea leaves, which are rounded off by a slight roasted note.

**LEAF** Deep green, silky, flat, with fine parts

**CUP** Light sunny yellow, cloudy

**CHARACTER** Umami, long-lasting, distinct

**PREPARATION** 14 g /L | ⌚ 0,5-1 Min. | 🌡 60°C

**UNIT** 0,5 KG

approx.  
NOV  
available!



€ /kg

▲	🌍	🌿
300	Kagoshima, Kirishima, Makizono	04

# JAPAN



## 21528 KANAYAMIDORI POUCHONG BIO



A Pouchong produced from the Kanayamidori cultivar. Registered as early as 1970, it is one of Japan's older cultivars. Until now it was widely grown in Japan, but now it is increasingly being replaced by the newer cultivars. Kanayamidori plants are known for their frost resistance and are often used for the production of Sencha. For us, the very knowledgeable tea master of Arimura Seicha has shown great skill and produced one of the rare organic Pouchongs in Japan from this leaf material.

**LEAF** Bright green to dark green, partly open and flat, partly twisted

**CUP** Bright, sunny yellow, pure

**CHARACTER** Flowery, long-lasting, light

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

**UNIT** 0,5 KG

approx.  
NOV  
available!



€ /kg

▲	🌍	🌿
270	Kagoshima, Kirishima	05



## 21525 TSUKIHIKARI OOLONG #3 BIO



The cultivar Tsukihikari was first discovered in Shizuoka and has not yet been widely cultivated. Only small sections of tea gardens in Shizuoka are home to Tsukihikari plants. Due to its special characteristics, the cultivar is gaining more and more popularity. Its mild and fresh aroma is ideal for the production of the finest oolongs. You will taste the purity and originality in every cup.

**LEAF** Elongated twisted, green to khaki, larger

**CUP** Amber to copper, clear

**CHARACTER** Complex, sweet, with toasted hints

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

**UNIT** 1 KG

approx.  
NOV  
available!

€ /kg

▲	🌍	🌿
500	Shizuoka, Haruno, Isagawa	07

# SOUTH KOREA



## 21636 YEONGAM JUNGSEON GREEN BIO

BIO

In South Korea a classic, here still a rarity. Originating from the southern mainland, Jungseon Green is produced from the leaves of traditional, indigenous cultivars. The tea garden was founded in 1965 and has been family-owned ever since. They cultivate organic tea plants with great care and mindfulness. The May harvest is known for a beautiful mild aroma, which is particularly emphasized by steaming and subsequent pan roasting.

**LEAF** Dark green, large, partly open, partly twisted

**CUP** Fresh, bright yellow, clear

**CHARACTER** Bitter, fruity, sweet

**PREPARATION** 14 g / L | ⌚ 1-2 Min. | 🌡 80°C

**UNIT** 1 KG

approx.  
NOV  
available!

€ /kg

150

Jellanamdo,  
Yeongam

05



## 21637 YEONGAM HWANGCHA BLACK BIO

BIO

Hwangcha Black, originating from the southern mainland, is produced from the leaves of traditional indigenous cultivars. The tea garden was founded in 1965 and has been family owned ever since. With great care and mindfulness, they cultivate the tea plants in organic quality. There is disagreement on the classification of the tea depending on the country. If the name indicates a yellow tea, it is more oxidized like a black tea. But be that as it may, each cup is a pure pleasure.

**LEAF** Colourful in different shades of black and brown, partly open, partly twisted

**CUP** Amber orange, brilliant, shiny

**CHARACTER** Mild, with toasted hints, soft

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

**UNIT** 1 KG

approx.  
NOV  
available!

€ /kg

150

Jellanamdo,  
Yeongam

07 - 08

# VIETNAM



## 21654 DRAGON TAIL 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.  
DEC  
available!

Price  
per Unit  
€

€ /kg

1800

Ha Giang,  
Chieu Lau Ti

01 - 02



## 16654 FINE TWISTED ORIENTAL BEAUTY OOLONG

A plantation on Fansipan Mountain, irrigated by the natural spring water and managed by ethnic highlanders. There grow the plants of the Jin Xuan Cultivar from which this Vietnamese Oriental Beauty is produced. As known from Taiwan, the 'bite' of the cicada helps the tea to its distinctive aroma. The cicadas require a particularly warm climate with lots of sun and high humidity, which is why the downwind side of Fansipan Mountain was chosen to cultivate the plants.

**LEAF** Colorful, multifaceted brown with light tips, irregularly twisted

**CUP** Light orange, clear, shining

**CHARACTER** Flowery, complex, sweet

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

**UNIT** 1 KG

approx.  
DEC  
available!

€ /kg

800-1200

Tam Duong

10

# COLUMBIA



## 21697 LA CUMBRE VALLE DEL CAUCA – AMBER OOLONG BIO

BIO

The first harvest of the Colombian Oolong begins just after the rainy season. This is the season in which the delicate leaves of the tea trees are picked by hand for our lot and processed into this exceptional oolong. In order to maintain quality, the tea trees are given deliberate resting periods. After picking, they are not cultivated for 6 months and can grow freely. This is followed by pruning, which is followed by another 6 months in which new leaves are allowed to form. This method serves the nutrient uptake and long preservation of the tea trees.

**LEAF** Black-brown with light tips, open, partly twisted

**CUP** Amber orange, vivid

**CHARACTER** Mellow fruity, sweet, light

**PREPARATION** 13 g /L | ⌚ 3 Min | 🌡 95°C

**UNIT** 1 KG

approx.  
NOV  
available!

€ /kg

▲	🌍	🌿
1800 - 2500	La Cumbre, Valle de Cauca	01 - 04



## 21694 GREEN NEEDLE BIO

BIO

A tea that lives up to its name. The leaves were carefully twisted to give them the shape of needles. This is the Colombian way of producing a Sencha. The tea garden has a long tradition and is run by a local family. It was the first garden to start harvesting Camelia Sinensis in Colombia. Due to the perfect climatic conditions, these qualities can be produced all year round.

**LEAF** Olive green to brownish, pale tips, elongated twisted

**CUP** Apricot colour, saturated

**CHARACTER** Fruity, tart, fresh

**PREPARATION** 12 g /L | ⌚ 2 Min. | 🌡 80°C

**UNIT** 1 KG

€ /kg

▲	🌍	🌿
1800 - 2050	La Cumbre, Valle de Cauca	04 + 07 + 09

# COLUMBIA



## 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 world's most aromatic cocoas come from here – and that's what you can taste.

**ZUTATEN** 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.  
NOV  
available!

€ /kg

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



## 16690 BESOS DE CAFÉ

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 coffee from the same region. Without further additions, a real piece of Colombia.

**ZUTATEN** Black Tea, coffee beans

**LEAF** Black-brown, twisted, with coffee beans

**CUP** Orange-red, bright, intense

**CHARACTER** Coffee, aromatic, expressive, long-lasting

**PREPARATION** 13 g /L | ⌚ 2 Min. | 🌡 100°C

**UNIT** 1 KG

approx.  
NOV  
available!

€ /kg

▲	🌍	🌿
1800 - 2050	La Cumbre, Valle de Cauca	05 - 07

# GEORGIA



## 21640 IMERETI TRADITIONAL BLACK BIO



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. The classic processing of this organic 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.  
NOV/DEC  
available!

€ /kg

750

Imereti,  
Gezruli

05 - 08



## 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.  
NOV/DEC  
available!

€ /kg

750

Imereti,  
Gezruli

04 - 05



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