



# Gourmet Tea

## SELECTION

The world of tea is full of delicious treats. Rarities nowadays have a similar status like vintage wines. Discover the variety and the new and interesting flavourings of these exotics. We are pleased to offer you a range of specialties for sophisticated demands.



*T*EA IS MORE THAN AN IDEALIZATION OF THE FORM  
OF DRINKING; IT IS A RELIGION OF THE ART OF LIFE.

Kakuzo Okakura

These tea specialties are high art of tea production. Japan, China and Taiwan are well-known for exclusive teas which so far seldom found their way to Europe. This noble enjoyment will be a revelation for you. Please try them first pure, without a hint of sugar, to enjoy the delicate flavours.

### Accessories

See Left:

Art. No. 8886: Metal tin, 250g

Art. No. 6660: Display in light wood for 9 tins

Without illustration:

Art. No. 8889: Porcelain tin, 250g

Art. No. 6689: Display in dark wood for 9 tins

## *Japan Gyokuro Asahi* №. 47

ART-NO. 4190 – 100g bag

It is the most noble Japanese tea, which is harvested in small quantities only in the spring time. Because of the shadow of bamboo mats the Gyokuro tea develops a high caffeine-content with a stimulating effect. Its deep-green and very fine leave is typical and the result is a jade-green cup colour. The unique, pleasant-tart like green asparagus taste will still in the cavity of the mouth for a long time. It turns into an absolute delight with an infusion time of maximum 3 minutes and a water temperature of 80°C. The finest way to enjoy Sencha tea.

## *Japan Genmaicha* №. 27

ART-NO. 4191 – 100g bag

This is a noble Sencha tea blended with roasted rice. A fragrant specialty with a sweet-tart taste and light roasted touch. In Japan the most popular and exquisite quality which harmonizes perfectly with sushi. With an infusion time of just 3 minutes and a water temperature of 80°C you will get an aromatic and barely bitter taste. The cup colour is the characteristic sign. This tea is firmly anchored in history but despite this also very modern.

## *Formosa Pai Mu Tan* №. 100

ART-NO. 4192 – 100g bag

A White tea from Taiwan has always been a specialty. Top-quality with big unrolled, light green to light brownish leaves and white to silver coloured tips which give the tea its name. White tea taste-wise falls between a Green tea and an Oolong. It has a tender smoky, pleasant and mild taste and the cup colour is light yellow. Let it last for 3 to 4 minutes.

## *Formosa Royal Oolong* №. 57 R

ART-NO. 4194 – 100g bag

For connoisseurs, tea from Taiwan is an elegant real treat. The leaves are softly rolled by hand and will be dried in the sun along the leaf margins. After that the leaves will be dried over hot air. If the tea has been brewed you can see “two leaves and a bud”. You can distinguish the Oolong because of the very light and flimsy, aromatically and not bitter tasting infusion. The taste can be described a little bit ‘like fresh bread’. Its cup colour is between a heavy orange and a light red brown, after 3 to 4 minutes time to brew.

## *Népal Fancy Oolong* №. 1 R

ART-NO. 4198 – 100g bag

This handrolled and half-fermented specialty is harvested at the highest tea growing area of the world. The careful procedure of hand-rolling engender light-green to silver tea tips. With a steeping time of 3 minutes you can savour a mild, still voluminous taste with a slightly nutty flavouring which should at most be enjoyed with a hint of sugar. A very noble and also rare specialty.

## *China Tea Roses Mu Dan* №. 148

ART-NO. 4193 – 20 roses per tin

“Mu Dan” means peony. Serving tea roses to your guests expresses your highest esteem. The very finest young shoots of a tea plant are laid out, cut in equal lengths, tied together in the centre and folded to a tea rose. A highly-valuated and exclusive process that will bring pleasure to your guests’ eyes. Each tea-rose weights approximately 5g, which will suffice for exactly one tea-pot. At first you will see the rose swimming on the surface and, as soon as it opens its leaves, it sinks to the bottom. The result is a tea with a fresh and mild, honey-coloured, green-tea flavour, after an infusion time of just 3 minutes at a water temperature of 80°. The honey-coloured infusion will not become bitter after a longer infusion time, it will just have a more intensive taste. The tea-rose can be used several times and will taste differently each time.

## *China Fortune Balls with Marigold Blossom* №. 39 R

ART-NO. 4199 – 20 roses per tin

These tea roses are a fine work of art. They are handmade from the finest green tea tips and enchant with a pleasant and very subtle taste. While preparing them with hot water they open like a flourishing flower with a green tea stellar crown and a bright marigold blossom in the middle. Definitely the best way to express good wishes for the future!

## *China Jasmine Tai Mu Long Zhu* №. 24

ART-NO. 4195 – 100g bag

These “tea-pearls” are also called “Dragon Eyes” or “Dragon Phoenix Pearl”. One of the most beautiful preciousness of the whole tea-world. For more than 100 years this specialty from the mountains in the southeast of China is traditionally rolled simply by hand. These jasmine-pearls inspire us with the incomparable sweetness and tender jasmine flavour. It touches softly the taste of the light-green tea and combines to its noble note. Brewed with a temperature of 80°C and 3 to 4 minutes steeping time it gives a light yellow cup.

## *Green Tea “White Fu”<sup>1</sup>* №. 109

ART-NO. 4196 – 100g bag

A blend of exquisite Green and White teas. Only top-quality White teas, Sencha and Chun Mee Green teas, as well as Oolongs, are selected for this gourmet composition. Pineapple, strawberry and papaya pieces, mallow and rose blossoms, and the delicate aroma of seductive tropical fruits is added. An exotic tea composition that seeks its kind.

## *Herbal Blend Harmonizer Vertulcy<sup>1</sup>* №. 39 R

ART-NO. 4197 – 250g bag

A harmonizing composition, consisting of: Tulsi, verbena, Rooibos, bean pods, nettle leaves, rose bay herb, rose hip berries, hawthorn peel, cit rose herb, natural orange flavour and sunflower leaves. Harmonizer Vertulcy offers highly aromatic enjoyment and gives you the feeling that body and soul are being indulged with every sip - pure well-being.

## *Organic Matcha Ichigo Ichie* *+ Matcha Kokoro*

ART-NO. 4401 – 30g tin

ART-NO. 4402 – 100g bag

The most particular tea plantations from the South-East in Japan are home of these very full-bodied Matcha teas. Three to four weeks before spring crop they are being shadowed, very similar to the high class Gyokuro Tea. That procedure helps to generate a higher amount of caffeine, chlorophyll and amino acids as well as a unique light green colour and a very intense and complex taste. After being dried the “Tencha” traditionally is pulverized between mill stones made of granite. We have two different sorts of Matcha in the assortment: the Organic Matcha Ichigo Ichie in finest ceremonial quality with a subtle-sweet and a very fresh and complex taste and secondly our Matcha Kokoro, a fine cooking quality which has a shiny green colour and a rich taste.

## *Lapsang Souchong*

ART-NO. 4533 – 100g bag

A very special tea with an unusual processing. Based on an age-old tradition this Chinese black tea is being slowly smoked over natural pine tree roots. Made from large and thick leaves, Lapsang Souchong produces an intensely smoky brew that is considered to be a unique treat. It is generally consumed with sugar or milk.

<sup>1</sup> contains flavouring