

Tangiers Lemon Flavored White Loose Leaf Tea

English Tea Store

- **Cup Characteristics:** Exquisite lemon notes. The white tea lends a lovely sweetness to the cup. Clean finish
- **Infusion:** Pale Yellow
- **Ingredients:** White tea, and Natural flavors
- **Caffeine/Antioxidant Level:** Low/High
- **Grade(s):** Pai Mu Tan
- **Manufacture Type(s):** White Tea – Naturally withered
- **Region:** Fujian Province
- **Growing Altitudes:** 1500-4900 feet above sea level
- **Shipping Port(s):** Fuzhou
- **Ingredients from:** China

Brewing Instructions

Hot Tea Brewing Method:

Traditional Method: When preparing by the cup, this tea can be used repeatedly - about 3 times. The secret is to use water that is about 180°F/82°C. Place 1 slightly heaping teaspoon in your cup let the tea steep for about 3 minutes and then begin enjoying a cup of enchantment - do not remove the leaves from the cup. Adding milk and sugar is not recommended. Once the water level is low - add more water, and so on and so on -until the flavor of the tea is exhausted. Look at the pattern of the leaves in the brew, not only do they foretell your fortune but you can see the bud and shoots presenting themselves, looking like they are about to be plucked.

Modern Method: Bring filtered or freshly drawn cold water to a rolling boil. Place 1 slightly heaping teaspoon of loose tea, 1 tea bag or 1 Q3 single serve packet for each 7 - 9 ounce/200-260 milliliters of fluid volume in the teapot. Pour the boiling water into the teapot. Cover and let steep for 3 - 7 minutes according to taste (the longer the steeping time the stronger the tea). Adding milk or sugar is not recommended. **Note:** Traditionally, the recommendation has been that green tea be brewed at 180°F/82°C. Regretfully, modern society makes it necessary to consider that water may not be free of harmful bacteria and other impurities. Therefore you

need to boil water to kill bacteria. If you wish to use traditional brewing temperatures bring the water to a boil and allow it to cool to the desired brewing temperature – it's the food safe thing to do.

Iced tea brewing method (Pitcher): (to make 1 liter/quart): Place 6 slightly heaping teaspoons of loose tea, 6 tea bags into a teapot or heat resistant pitcher. Using filtered or freshly drawn cold water, boil and pour 1.25 cups/315ml over the tea. Steep for 5 minutes. Quarter fill a serving pitcher with cold water. Pour the tea into your serving pitcher straining the tea or removing the tea bags. Add ice and top - up the pitcher with cold water. Garnish and sweeten to taste. A rule of thumb when preparing fresh brewed iced tea is to increase the strength of hot tea since it will be poured over ice and diluted with cold water. (Note: Some luxury quality teas may turn cloudy when poured over ice. This is a sign of luxury quality and nothing to worry about.)

Iced tea brewing method (Individual Serving): Place 1 slightly heaping teaspoon of loose tea, 1 tea bag into a teapot for each serving required. Using filtered or freshly drawn cold water, boil and pour 6 - 7oz/170 - 200ml per serving over the tea. Cover and let steep for 5 minutes. Add hot tea to a 12oz/375ml acrylic glass filled with ice, straining the tea or removing the bags. Not all of the tea will fit, allowing for approximately an additional 1/2 serving. Sweeten and/or add lemon to taste. A rule of thumb when preparing fresh brewed iced tea is to increase the strength of hot tea since it will be poured over ice and diluted. (Note: Some luxury quality teas may turn cloudy when poured over ice. This is a sign of luxury quality and nothing to worry about!)