



AIB International
Guelph Food Technology Centre
University of Guelph
Certificate # 250612

Specialty Teas

DRAGONMOON (Blended Black Tea)

Country of Origin: Sri Lanka, India

Region: Assam, Darjeeling

Shipping Port: Colombo, Calcutta

Grade: FBOP (Flowery Broken Orange Pekoe)

Altitude: 1800 ft, 5700 ft. above sea level

Manufacture Type: Orthodox

Cup Characteristics: Full bodied tea with point and flavor. Notes of muscatel from 1st flush Darjeeling.

Infusion: Bright with "golden ring" not unlike a full harvest moon.

Ingredients: Luxury black tea.

Information:

The practice of employing poetic or picturesque names to tea varieties is "steeped" in history. Merchants named their blends to distinguish them from competing blends and to create brand awareness, (18th century marketing concepts that hold true today). They did this by combining special teas from various regions of the world to create "classic" cups of tea. The originality of each blend is a result of a careful alchemy - the tea master attempting to turn green into gold. The ultimate acceptance and test to the early tea masters was their contemporaries copying their blends - or if in a tasting session, a series of positive grunts that were intended to be interpreted as good. These blends very quickly became the signature or standard of exotic parties when hostesses would entertain their guests in grand style - typically on grandiose lawns or on sweeping verandahs. The Dragonmoon blend is based on a classic blend, which combines:

- Assam - a delicious second flush tea (only produced during June when the weather conditions are 'just right') with all the maltiness and smooth characteristics that the world has come to expect of the best Assams.
- Darjeeling - a first flush high grown Darjeeling from the estate Soom with mysterious and magical muscatel character.
- Dimbula Ceylon - a February production Dimbula (February is when the Dimbula region peaks in quality) from estate Hatton displaying the coppery depth and flavor of an exceptional Ceylon.

This 'ménage a trois' has personality and character, yet does not overwhelm. Dragonmoon has the strength and regal character of the dragon yet matched with the luminous quality of an early evening full moon (as seen in the color on the resulting brew). We recommend this tea as a lovely after dinner tea or a midday refresher. You will find the intriguing flavor well suited to your palate.

Hot tea brewing method: Bring freshly drawn cold water to a rolling boil. Place 1 teaspoon of tea for each cup into 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). Pour into your cup and add milk and sugar to taste.

Cold tea brewing method: (to make 1 liter/quart): Place 6 teaspoons of tea into a teapot or heat resistant pitcher. Pour 1 1/4 cups of freshly boiled water over the tea. Steep for 5 minutes. Quarter fill a serving pitcher with cold water. Pour the tea into your serving pitcher straining the leaves. Add ice and top-up the pitcher with cold water. Garnish and sweeten to taste. [A rule of thumb when preparing fresh brewed iced tea is to double the strength of hot tea since it will be poured over ice and diluted with cold water]. Please note that this tea may tend to go cloudy or 'milky' when poured over ice; a perfectly normal characteristic of some high quality black teas and nothing to worry about!