



The Royal
Empress Tea House

ALLEGRIA JASMINE BURST (Artisan Handcrafted China Green Tea)



Country of Origin:	China
Region:	Fujian Province
Shipping Port:	Fuzhou
Grade	Artisan Handcrafted
Altitude:	1000' ft. – 1500' ft. above sea level
Manufacture Type:	Handmade and Hand tied
Cup Characteristics:	Very lovely cup. Stunning specially selected green tea is enlivened with delicate buds of jasmine.
Infusion:	Pale with hints of sunrise yellow.
Ingredients:	Luxury green tea, Marigold + Jasmine + Arabian jasmine blossoms.

Information:

It is believed that Jasmine tea was first produced during the great cultural flowering of the Song Dynasty. The Dynasty, which flourished from 960 to 1279, gave rise to a Chinese renaissance that saw the growth of great cities fuelled by advancements in governance and the arts. In the same way that the European Renaissance gave birth to the idea of the Renaissance man, the ideals of the Song Dynasty gave rise to the *Universal* man. The Universal man personified the cultural blossoming of the time and combined the qualities of scholar, painter, poet, statesman, writer, calligrapher, and philosopher. Along the way, one such man, perhaps contemplating life under a sweetly smelling Jasmine tree, hit upon the idea of scenting freshly made tea with the delicate blossoms.

Hundreds of years later, Allegria Jasmine was created as a tribute to the great cultural awakening of the Song Dynasty and the original producers of Jasmine tea. Artfully hand-tied inside a casing of freshly produced white tips, each pod opens to reveal fresh Jasmine blossoms. The casing itself serves to represent the potential of the Chinese people while the blossoms represent the cultural power unlocked during the Dynasty.

The cup produced as the pod unfurls is nothing short of remarkable. Intensely delicate, the infusion fills the mouth with a bright jasmine character layered over pale grassy notes tending a hint of sweet light honey. A wonderful sipping tea, awaken your sense with a cup of China's finest.

Hot tea brewing method: Place one ball in your teapot (ideally clear glass for maximum visual effect), and add boiling water. (Very hot or boiling water allows the ball to open, which allows you to see the art of tea better). Infuse until the ball is fully open, usually about 5 minutes. Watch the long leaves unfurl to reveal the hidden flower treasure. **Note:** Do not remove the leaves after infusing - contemplate life and enjoy a rare Chinese floral Tea. If you wish to have another cup of tea, simply pour more water on the leaves and infuse for another 1-3 minutes.

Iced tea-brewing method: Not generally consumed iced but if you do, (to make 1 qt/lit) Place 3 Allegria Jasmine Burst pods in a heat resistant pitcher. Add 1¼ cups freshly boiled water. Steep 5 min. Quarter fill a serving pitcher with ice water. Add steeped tea and fill with ice water. Garnish with 1 opened 3 Allegria Jasmine Burst and sweeten to taste.