COMPANION TEA

# WHOLESALE

COMPANION
TEA

We are proud to introduce our select range of premium seasonal teas, the result of a thorough process of research, sampling and review.

Our offerings will vary as we transition through different harvest seasons and discover new teas we are excited to share, while maintaining an unrelenting focus on quality and reflecting our aim to get ever closer to the people producing the crop.

We look forward to talking more about tea with you and encourage you to get in touch should you seek any further information.

Chris and Shawn

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Green Karigane

## SAKURA

N°12

| | |
|---|---|
| Producer | Kakegawa Agricultural Coop |
| Terroir | Shizuoka, Japan |
| Harvest period | Spring 2014 |
| Tasting notes | melon, passionfruit |

1.5g/100ml | 70°C | 2 min.

This green tea is a Karigane, the name for Gyokuro processed Kukicha – Japanese stem and leaf tea that is shaded from the first budding of leaves until harvest to encourage the development of amino acids and flavor complexity. The Shizuoka growing region is renowned for its ability to produce some of Japan's highest quality tea and our Sakura is testament to that reputation. This vibrant Karigane has a dry aroma of pineapple chunks, sweet citrus and candy.

Green

## EMERALD GREEN

N°17

| | |
|---|---|
| Producer | Dileep Rai |
| Terroir | Pashupatinagar, Nepal |
| Harvest period | May 2015 |
| Tasting notes | umami, citrus |

2g/100ml | 65°C | 2 min.

Dileep collaborated with Japanese tea growers to establish a tea production house in Nepal with the original aim of authentically producing Japanese teas. They imported saplings to cultivate, however, Nepali varietals thrived better in the local terroir and the resulting tea is the sum of Japanese techniques and Nepali varietals creating a style singular to this producer. This remains the only Nepali production house with facilities for steaming leaves. The unique processing style of this producer results in an elegant and subtle whole leaf tea. Soft vegetal notes lead into a sweet finish with florals and meyer lemon. Warmer brews highlight the quintessential Japanese umami notes while cooler brews bring out more of the citrus notes often found in Nepali oolongs.

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Green Oolong

## FOUR SEASONS

N°18

| | |
|---|---|
| Producer | Yi Ming Chien |
| Terroir | Nantou, Taiwan |
| Harvest period | March 21, 2015 |
| Tasting notes | Jasmine, lychee, floral |

2.5g/100ml | 90°C | 2.5 min.

This classic Taiwanese oolong also known as SiJiChun was originally discovered growing in the wild although many believe it to be a cross between the popular WuYi and QingXing cultivars. This particular version is a machine picked, rolled and oxidized at 10–15%.

A great everyday oolong with a light body giving way to an abundance of sweetness and creamy texture, complemented by a subtle floral liquor with notes of jasmine and lychee.

Green Oolong

## LISHAN SPRING

N°20

| | |
|---|---|
| Producer | Han PuChiu |
| Terroir | High mountain, Taiwan |
| Harvest period | May 3, 2015 |
| Tasting notes | wildflower,pine,honeysuckle |

3g/100ml | 90°C | 2 min.

This tea hails from HwaGang, located in the northern region of the renowned Nantou county in Taiwan at an elevation of around 1800 masl. The contrast of cold nights and warm days as well as the abundance of morning mist create a unique environment for this tea to flourish. The hand picked leaf is from the QingXing cultivar, oxidized at 20% and is considered by many to be one of the finest classifications of tea Taiwan has to offer.

This medium bodied oolong has a wildflower aroma and sweet notes of jasmine and stone fruit in the cup. A versatile high quality oolong that can stand a range of brewing techniques.

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## Oolong — WHITE FOREST — N°7

| | |
|---|---|
| Producer | Pathivara Tea Estate |
| Terroir | Himalaya, Nepal |
| Harvest period | April 2015 |
| Tasting notes | jasmine, peach, vanilla |

1.5g/100ml | 80°C | 2 min.

Pathivara Tea estate is located 2000 meters asl in the Panchthar region of the Himalayan mountains. The crop consists of 20 eight year old Chinese hybrids that grew wild for ten years before the harvesting resumed in 2012. The combination of unique growing conditions, such as high altitude, biodiversity and low yearly temperature, enables this producer to create singular and noteworthy teas. Dedication to producing only specialty grade tea and a passion for quality ensure the farm's consistency and this day's production is no exception, offering a rich texture over peach, sweet basil and subtle vanilla notes.

## Oolong — JUN CHIYABARI — N°6

| | |
|---|---|
| Producer | Jun Chiyabari |
| Terroir | Himalaya, Nepal |
| Harvest period | 2014 |
| Tasting notes | ripe stone fruit, floral |

1.3g/100ml | 80°C | 3 min.

The Jun Chiyabari Garden sits in the Dhankuta district, between Kathmandu and Darjeeling, in the Eastern Himalayan region of Nepal. This 20kg micro lot, comprised of mixed Darjeeling varietals, was grown at an altitude of 1600m asl and picked in the first week of November, 2014. Flavours of stone fruit combine with abundant floral notes and a honey–like sweetness to create a smooth and refined brew. A lower brew temperature will showcase the tea's fruit character while higher temperatures yield a bouquet of floral aromas.

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Roasted Oolong

## AMBER

N°19

| | |
|---|---|
| Producer | Yi Ming Chien |
| Terroir | Nantou, Taiwan |
| Harvest period | April 20, 2015 |
| Tasting notes | Nutmeg, clove, banana |

2g/100ml | 85°C | 2 min.

This oolong is from the JinXuan varietal. After being hand picked the tea is rolled, oxidized 30% and then roasted. Wood from the sweet and fragrant LongAn fruit tree is used during the roasting process as the smoke influences the flavour profile of the final product. The oolong is roasted to 50% and then dried.
In relation to its name this tea is amber in colour with a substantial texture as well as up front fruit notes of banana complemented with sweet nutmeg and clove. We recommend a quick rinse followed by multiple steeps.

Roasted Oolong

## TIEGUANYIN

N°14

| | |
|---|---|
| Producer | Mao Sheng Chen |
| Terroir | Volcanic soil. Sumatra, Indonesia |
| Harvest period | 2014 |
| Tasting notes | cinnamon, dark chocolate |

1.5g/100ml | 85°C | 2 min.

Tieguanyin, meaning "Iron Goddess of Mercy", is a famous oolong originally from mainland China. This version is grown in the mineral-rich, volcanic soils of the island of Sumatra, Indonesia, before being tightly rolled, highly oxidized and fired with charcoal. The result is a thick, comforting, amber-colored brew. This tea has a toasty aroma, lively mouthfeel and notes of cinnamon, sweet caramel and dark chocolate. Second and third infusions are best brewed at hotter temperatures with longer infusion times.

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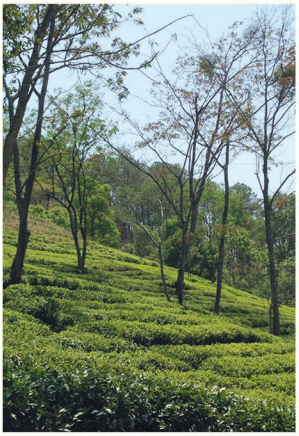
# THE LAKYRSIEW TEA FARM

The Lakyrsiew estate, located in Meghalaya, North East India, is a family run, artisanal garden producing stunning small batch teas with an absolute focus on flavour quality rather than production volume. Located 800–1000m above sea level, the farm sits atop the blue waters of Umiam lake. The farmers and their families here at Lakyrsiew are among the best looked after in the Indian tea industry, with the estate providing its workers room and board and a high wage. The farm itself is approaching its 13th birthday, although most of the plants are around ten years old. The crop consists of four cultivars, one of which is cloned from a 200 year old Chinese varietal that grows adjacent to the processing facility. Pre-existing gooseberry trees provide natural shade while on-site compost provides fertilization.



# AUGUST MICRO-LOTS

We have selected three micro-lots from the summer of 2012.

Each micro-lot is processed with the same method however, daily conditions as well as minor variations in the length of time spent withering have created three very different cups. As these teas have aged, they have mellowed and developed both in sweetness and in complexity. They showcase what we believe are some of the best qualities that black tea has to offer.

Picking standard for all black tea at Lakrysiew is two leaf and one bud. The leaves are stored over night before being withered, rolled in a smooth surfaced-copper plated machine and finally dried once at 120 degrees.

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Black tea

## LAKYRSIEW August 18th

N°9

| | |
|---|---|
| Harvest Period | 18.8.2012 |
| Texture | wine-like |
| Tasting notes | prune, raw cocoa, rose |

1.4g/100ml | 95°C | 3 min.

The first in our series of Lakyrsiew 2012 micro-lots, this is the lightest of the group and the most floral. This five kilo lot is light, silver tippy and delicate with a spicy and prune like aroma. A medium body, wine like acidity and subtle tannins give way to a mineral rich brew with plum, raw cocoa, jasmine and a floral rose petal finish.

Black tea

## LAKYRSIEW August 25th

N°10

| | |
|---|---|
| Harvest Period | 25.8.2012 |
| Texture | juicy, round |
| Tasting notes | orange blossom, guava |

1.4g/100ml | 95°C | 3 min.

The day's production was a very low four kilos due to stunted growth during the preceding days. The result is a complex, fruity and very balanced cup. The 25th boasts orange blossom, nectarine and guava flavours in addition to a sweet and juicy finish.

Black tea

## LAKYRSIEW August 31st

N°11

| | |
|---|---|
| Harvest Period | 31.8.2012 |
| Texture | full, coating |
| Tasting notes | brown sugar, cocoa, cedar |

1.4g/100ml | 95°C | 3 min.

The latest in the series and by far the fullest. Five and a half kilos were produced on this day. The relatively large leaves withered slightly faster then normal, making this tea very full in terms of texture and flavour. The result is a bold black tea with raw cocoa, brown sugar leading into woody notes such as cedar and sarsaparilla root.

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Herbal infusion

## ROOIBOS

N°5

| | |
|---|---|
| Harvest period | 2013 |
| Processing | unoxidised |
| Texture | juicy, full |
| Tasting notes | rosehip, cascara, honey |

2g/100ml | 100°C | 7 min.

This herbal infusion, made from the leaves of the Rooibos bush, is rich in antioxidants and its high levels of vitamins and minerals are said to promote immunity, while the total absence of caffeine contributes to its reputation as a calming, relaxing brew. This unoxidised Rooibos is light and sweet with flavours of rosehip, cascara and honey.

Black

## EARL GREY

N°15

| | |
|---|---|
| Producer | Belseri Estate |
| Terroir | Assam, India |
| Harvest period | 2014 |
| Tasting notes | bergamot, lemon, spice |

1.5g/100ml | 95°C | 3 min.

Belseri Estate's founding principles of sustainable farming practice and raising the quality of tea produced in the region make this malty 2nd Flush Assam a perfect base for this time honored blend. Its partnering aromatic bergamot oil was produced naturally without the use of pesticides or herbicides in Calabria, Southern Italy in summer 2014.

COMPANION TEA

Green Oolong

# GOLDEN LILY

N°13

| | |
|---|---|
| Producer | Chi Xing Chen |
| Terroir | High Mountain, Taiwan |
| Harvest period | 2014 |
| Tasting notes | orange blossom, papaya |

| 1.75g/100ml | 80°C | 2 min. |
|---|---|---|

Developed in Taiwan in the 1980s, the Jin Xuan tea cultivar ("Golden Lily" in English) is identified by its intensely creamy and aromatic character. This has seen oolong teas produced with its leaves commonly referred to as "milk oolongs", despite the absence of any milk involved in the processing of the tea.

Chi Xing Chen and his team are driven by a very culinary focus that sees their teas inspected at every stage of development to guarantee highest quality. The farm's high altitude location and humid climate, coupled with the sharp contrast in temperature between day and night that ensure a slow growth-process for the tea and greater concentration of aroma and sweetness, give them a unique advantage that has enabled them to produce award winning teas. This green leaved oolong has a yellow liquor and a thick body.

Flavour notes range from elderflower and potpourri to orange blossom and ripe papaya. Hotter brews tend to be brighter while cooler brews yield a milkier texture.

## Retail Jars:

## Wholesale bags:

We are happy to help you to properly brew the most delicious tea.
Ask us for our brewing equipment catalog!

info@companioncoffee.com