

Anna Herbalism Subscription Catalogue

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FOR OUR CLIENTS

We want to thank you for making use of our subscription product. Through this product we want to deliver you the best product for the best possible price. In case you have any questions or remarks, this can be on the quality of our products or if you for example encounter better prices elsewhere, please contact us as we are always there for you. Our profits are largely re-invested in order to improve our products and offer a wider inventory.

We wish you a long an healthy life in which you get to enjoy lots of tea!



OOLONG

Oolong tea occupies a unique position between green and black tea, undergoing a partial oxidation process that results in a diverse range of flavors and aromas. Crafted with precision and expertise, Oolong tea leaves are carefully withered, bruised, and oxidized before being pan-fired or roasted to perfection by skilled artisans.



One of the most intriguing aspects of Oolong tea is its wide variety of flavors, ranging from floral and fruity to toasty and creamy. Each cup offers a unique taste experience, influenced by factors such as oxidation level, terroir, and processing techniques. Beyond its captivating flavor profile, Oolong tea is also celebrated for its health benefits, including antioxidants that promote metabolism and support digestion, making it an ideal choice for both tea enthusiasts and health-conscious consumers alike.

Milky Oolong	Id: O1, Price: 13eur/100g		Oolong	
	One of the most unique tea specialties, both in terms of production and character, is crafted almost entirely by hand in Fujian Province. This rarity is based on a high-quality Ti Kuan Yin Oolong that has been only lightly fermented. The production steps must be meticulously followed to achieve the desired creamy, milky taste. Such careful attention is rewarded with an exceptionally mellow tea that quickly wins over many new enthusiasts. <u>Region</u>: China <u>Ingredients</u>: Oolong tea			1-3 min
				80-90° C
				4-5 tsp/l

Ti Kuan Yin	Id: O2, Price: 7eur/100g		Oolong	
	An Oolong classic from the Chinese tradition, Ti Kuan Yin Oolong stands out. Unlike many white or green Chinese teas, which reach their production peak in spring, Ti Kuan Yin Oolong is typically produced in the autumn. These teas enchant the senses with their ripeness and highly aromatic, full-bodied flavor. Our Ti Kuan Yin is sourced from Fujian Province and was harvested and produced in October. <u>Region</u>: China <u>Ingredients</u>: Oolong tea			1-3 min
				80-90° C
				4-5 tsp/l

Jasmine Oolong	Id: O3, Price: 10.5eur/100g		Oolong	
	This premium quality tea hails from Guangxi Province in southern China. Similar to green tea varieties, jasmine blossoms are blended with the Oolong tea multiple times and then carefully sieved out, leaving almost no visible blossoms in the tea leaves. This meticulous process is a hallmark of exceptional quality. The combination with a Ti Kuan Yin cultivar creates a wonderfully floral and very sweet taste that lingers on the palate. A must-have for both Oolong and Jasmine enthusiasts! <u>Region</u>: China <u>Ingredients</u>: Oolong tea			2-3 min
				80-90° C
				4-5 tsp/l
Thailand Jinxuan Oolong	Id: O4, Price: 14.5eur/100g		Oolong	
	For over 50 years, exceptional green Oolong teas that rival or even surpass high-quality green Formosa Jade Oolongs have been produced in northern Thailand at the foot of Doi Phayapai Mountain. These teas are based on tea plants imported from the Taiwanese highlands, combined with the extensive expertise of Taiwanese tea makers who oversee cultivation and continuously make improvements. We have selected a quality that delights with its dark green, finely rolled leaves. The infusion reveals a glowing, citrus-colored cup with an exceptionally floral aroma. The flavor-intensive bouquet and the smooth, yet noticeable sweetness linger on your taste buds long after enjoying this masterful tea. <u>Region</u>: Thailand <u>Ingredients</u>: Oolong tea			2-3 min
				80-90° C
				4-5 tsp/l
Butterfly of Taiwan	Id: O5, Price: 17eur/100g		Oolong	
	This tea, with its many shades of green and brown, is exclusively produced in the Taiwanese highlands. By halting the fermentation process at just the right moment, only the edges of the leaves are fermented, while the centers remain green. This quality results in a fleshier and more finely processed leaf compared to standard Oolongs. The cup shines with a brassy hue, and the infusion reveals a vibrant mix of intense green and brown colors. The tea offers a slight black tea character, complemented by a pleasant sweetness and a subtle doughy note. <u>Region</u>: Taiwan <u>Ingredients</u>: Oolong tea			2-3 min
				90-100° C
				4-5 tsp/l
Oolong Red Romance	Id: O6, Price: 8eur/100g		Oolong	
	This oolong tea combination is quite unique in taste and visuals. Tangy, juicy raspberries encounter delicate blossoms, whose fragrant notes are highlighted by our flowery Oolong. Rose petals and pink cornflowers perfect the creation. Think pink of course – you can even leave your rose-tinted glasses aside! <u>Region</u>: China <u>Ingredients</u>: Oolong tea, raspberry, rose petals			1-3 min
				80-90° C
				4-5 tsp/l

GREEN TEA

Green tea, revered for its freshness and vitality, embodies the essence of nature in every sip. Originating from ancient tea gardens in China and Japan, green tea is celebrated for its vibrant color, refreshing taste, and numerous health benefits.

Crafted with care, green tea leaves are gently plucked, then promptly steamed or pan-fired to halt oxidation, preserving their natural green color and delicate flavor. The result is a tea that captivates the senses with its grassy aroma, crisp taste, and lingering sweetness.



Beyond its exquisite taste, green tea is renowned for its health-promoting properties. Rich in antioxidants, vitamins, and minerals, green tea offers a host of benefits, including boosting metabolism, supporting heart health, and promoting overall well-being. Its moderate caffeine content provides a gentle energy lift, making it an ideal choice for any time of day.

Whether you're seeking a moment of tranquility or a burst of energy, green tea is the perfect companion for your journey. With its refreshing flavor, invigorating aroma, and myriad health benefits, green tea invites you to indulge in the simple pleasures of nature and elevate your tea-drinking experience.

Jun Chiyabari	Id: G1, Price: 15eur/100g	Green Tea	
	Himalayan Green – green tea, yet again something different. The leaf structure is of a striking matt, reed-green colour with a slightly frizzled, rolled leaf form, and scattered, silvery tips. Very nicely handcrafted. The cup is a shining honey colour and develops an intensely fruity, aromatic bouquet with the slightly grassy tartness so typical for green teas. Region: Nepal Ingredients: Green tea		1-3 min
			75-80° C
			4-5 tsp/l

Vietnam Essence	Id: G2, Price: 7.5eur/100g	Green Tea	
	Also called “Tua Chua-Lai Chau” in Vietnamese. The leaves of this rarity come from the old “Tuyet San” tea trees which grow up to 10 m in height in the mountain ranges in northern Vietnam at an altitude of about 1,500 m. The mountaintops are covered in thick clouds almost throughout the year. These practically ideal growing conditions guarantee a constant, very high quality. This tea captivates with a smoky green, beautifully curled leaf. The brewed olive-green leaf discloses the careful processing of the whole leaf, and the golden-coloured cup has a full, slightly sweet taste with a fresh, grass-like note. <u>Region:</u> Vietnam <u>Ingredients:</u> Green tea		1-3 min
			75-80° C
			4-5 tsp/l

Gunpowder	Id: G3, Price: 3.5eur/100g	Green Tea	
	This tea is probably the most popular green tea from Zhejiang, south of Shanghai. The name “Gunpowder” was given to this speciality because of its rolled leaves, which have the form of bullets. If the rolled tea leaves are brewed with hot water, they begin to crackle. The tea is very original in taste, with a very strong and tangy aroma. If you find this tea too strong, you may pour away the first brew. The second one then offers the tender soul of the tea. By the way, in northern Africa the first brew is served with a mint leaf, a tea “à la menthe” so to speak. <u>Region:</u> China <u>Ingredients:</u> Green tea		1-3 min
			75 - 80° C
			4-5 tsp/l

Green Jasmine	Id: G4, Price: 4eur/100g	Green Tea	
	This Chinese specialty starts with a green tea base, to which fresh jasmine blossoms are added during the drying process. Some of the blossoms are later removed. This classical flavouring technique has been known in China for around 1,000 years. Jasmine tea is practically the national drink of China, enjoyed at any time of day and on any occasion. This particular quality is one of the most popular. The mellow blend retains quite a few blossoms, imparting an intense, flowery jasmine taste and scent. <u>Region:</u> China <u>Ingredients:</u> Green tea		1-3 min
			75 - 80° C
			4-5 tsp/l

Temple of Heaven	Id: G5, Price: 4.5eur/100g	Green Tea	
	Also known as “Zhucha” or “Pearl Tea”, this Gunpowder is much finer than its predecessor. Just like the classic Gunpowder, this tea is dried in rolling drums. The constant rotation gives the tea its spherical form. “Temple of Heaven” tea features a very tightly rolled ball, which is also a sign of quality. The aroma is softer than that of the standard quality and less bitter. This tea may be enjoyed at any time of the day. If you still find the brew too tangy, try pouring away the first brew and taste the second. Most of the caffeine will also be eliminated in this way. <u>Region:</u> China <u>Ingredients:</u> Green tea		1-3 min
			75-80° C
			4-5 tsp/l

Woojeon	Id: G6, Price: 16.5eur/100g	Green Tea	
	This organically cultivated tea is a speciality of the Korean tea culture. It comes from the volcanic island of Jeju, located to the south of the Korean peninsula. The volcanic layers of rock act like a natural filter for the rain water. This clear and pure water is one of the most important reasons for the cultivation of this wonderful product. “Woojeon” means “before the rain”, because the harvest takes place from the middle to the end of April, before the spring rain sets in. The glowing, bottle green cup treats us with a scented, grassy and slightly nutty taste experience. <u>Region:</u> South-Korea <u>Ingredients:</u> Green tea		1-3 min
			75-80° C
			4-5 tsp/l

Nepalese mountains	Id: G7, Price: 11eur/100g	Green Tea	
	The tea leaves of this premium tea grow at altitudes above 2,000 meters. The tea leaves are picked by hand and partly rolled by hand. They have a dark green color, and the tea itself has a burning aroma with a unique aftertaste after preparation. It is also an excellent tea to drink with food. We especially recommend this tea to customers who want to delve into high-end teas and flavors. <u>Region:</u> Nepal <u>Ingredients:</u> Green tea		1-3 min
			75-80° C
			4-5 tsp/l

Bancha	Id: G8, Price: 6.5eur/100g	Green Tea	
	Bancha is a tea from Japan in which the tea leaves are harvested quite late, unlike Sencha tea, for example. Bancha generally has a more complex taste, but it is still quite mild and therefore accessible. Bancha contains less caffeine than many other green teas and is therefore recommended for people who are sensitive to it. <u>Region:</u> Japan <u>Ingredients:</u> Green tea		1-3 min
			75-80° C
			4-5 tsp/l

Genmaicha	Id: G9, Price: 7eur/100g	Green Tea	
	To meet the increasing demand for organically grown teas, we offer this very fine quality. In Japan, Genmaicha is often brewed in large bowls, and the floating puffed rice, known as Blossom or Flower, is enjoyed as a snack for "a little hunger in between." The puffed rice can also be sieved out according to preference. Our quality is based on a high-grade Sencha from Kagoshima Prefecture, produced in the Kirishima region. It has a fresh taste with sweet, caramel notes. <u>Region:</u> Japan <u>Ingredients:</u> Green tea, roasted rice, puffed rice		1-2 min
			75-90° C
			4-5 tsp/l

Arya	Id: G10, Price: 10eur/100g	Green Tea	
	Legend has it that this tea garden was established in 1885 by Buddhist monks and was originally named "Sidrabong." Today, it is known as Arya and is renowned for producing almost exclusively first-class organic varieties at altitudes ranging from 850 to 1,800 meters. From the city of Darjeeling, an extremely narrow and winding road, challenging even for experienced drivers, leads down to the factory. This green tea is beautifully crafted, offering a well-scented infusion and a highly aromatic note. <u>Region:</u> North-India <u>Ingredients:</u> Green tea		1-3 min
			75-80° C
			4-5 tsp/l

Gyokuro Asahi	Id: G11, Price: 27eur/100g	Green Tea	
	Gyokuro Asahi, also known as "Dew of a Pearl" or "Most Exquisite Dew Drop," is a Japanese rarity of the top class. The tea shrubs are shaded by broad-leaved trees and covered with bamboo mats two weeks before harvesting. The fine, uniform leaves have a deep green, slightly glossy appearance and offer a noble, robust flavor with a hint of sweetness. This impressive blend combines delicate mildness with the characteristic tanginess of Japanese teas. The leaves can be brewed two to three times, with a slightly longer brewing time for each infusion. <u>Region:</u> Japan <u>Ingredients:</u> Green tea		1-3 min
			70-80° C
			4-5 tsp/l

Fukujyu	Id: G12, Price: 10eur/100g	Green Tea	
	This tea originates from Shizuoka on the slopes of Mount Fuji and is harvested mechanically in the summer. Sencha, meaning "steamed tea," undergoes careful processing and is lightly steamed before rolling and drying. This process gives the leaves a very fine and delicate structure. The infusion has a shimmering, light olive-green color. The taste is distinct, with a dominant note in the aftertaste, making it ideal for those who enjoy strong green teas. In addition to its taste characteristics, this tea is also very cost-effective. <u>Region:</u> Japan <u>Ingredients:</u> Green tea		1-3 min
			75-80° C
			4-5 tsp/l

Hathikuli	Id: G13, Price: 4eur/100g	Green Tea	
	The name "Hathikuli" comes from two words: "Hati," meaning elephant, and "Kuli," meaning often. Located near Kaziranga National Park, the Hathikuli tea garden is frequently visited by roaming elephants. Young shoots are carefully hand-plucked from clonal shrubs, then immediately steamed, gently rolled, and dried. This organically grown tea is now ready to be brewed, showcasing its noble quality. The open, wiry leaf is quite atypical for Assam teas, featuring a matte, light green iridescence. This is a beautiful, fresh green tea that stays true to its Assam origins. <u>Region:</u> Indonesia <u>Ingredients:</u> Green tea		1-3 min
			75-80° C
			4-5 tsp/l

Matcha	Id: G14, Price: 14eur/100g	Green Tea	
	We are delighted to be able to offer the ever-growing Matcha fan base yet another top quality from organic cultivation. The first Matcha is said to have been produced in Uji towards the end of the 16th century. Altitudes of 250 m, calcium-rich soil as well as prevailing ground fogs offer perfect preconditions for excellent and complex green teas. During its preparation, the shining, emerald green Matcha unfolds intensive, matt-green shades, which are crowned by its grass green, creamy foam. The scent is sweetish, fruity and its taste aromatic and full-bodied. <u>Region:</u> Japan <u>Ingredients:</u> Green tea (powdered)		1-2 min
			70-80° C
			4-5 tsp/l

Sencha Exotic	Id: G15, Price: 5eur/100g	Green Tea	
	This extremely elegant green tea blend offers connoisseurs a round and intense taste experience. Lychee fruit from China – the land of smiles – brings sweet, fruity and smooth, floral notes to this fresh, spicy Sencha. Thanks to the berry note of this delicious fruit, the blend reaches perfection. Precious rose petals and jasmine flowers, which come from distant lands, are the perfect partner for freeze-dried strawberry pieces in this carefully balanced combination of flavors. <u>Ingredients:</u> Green tea (94%), natural aroma, freeze-dried strawberry pieces, freeze-dried lychee pieces, jasmine flowers, rose petals		2-3 min
			75-80° C
			4-5 tsp/l

Sencha Berry Burst	Id: G16, Price: 6eur/100g	Green Tea	
	This Sencha is flavored with goji berries and pomegranate in particular and can be recognized by the beautiful mix of green, blue and red colors. The berries give the Sencha a somewhat more acidic taste and is a favorite among customers who like these flavor notes. <u>Ingredients:</u> Green tea (Sencha), goji berry, pomegranate, lemongrass, blue cornflower		2-3 min
			75-80° C
			4-5 tsp/l

Sencha Sakura	Id: G17, Price: 6eur/100g	Green Tea	
	Who doesn't know the famous Cherry Blossom Festival? The green tea enriched with delicious cherry flavors is a classic among flavored teas. Our exquisite green tea base is enhanced with rose petals and an aromatic Sakura cherry aroma. The scent alone of this classic transports us to the land of Japanese culture and invites us to dream. A must-have for every green tea assortment. <u>Ingredients:</u> Green tea, rose petals		2-3 min
			75-80° C
			4-5 tsp/l

Sencha Roseberry	Id: G18, Price: 7eur/100g	Green Tea	
	The vibrant tang of cranberry meets the gentle sweetness of raspberry, creating a delightful melody atop our Sencha base. Lush cranberry slices, juicy raspberry bits, and the soft elegance of rosebuds come together in flawless balance, sure to captivate the hearts of green tea enthusiasts. <u>Ingredients:</u> Green tea, rose petals, cranberry, natural flavouring		2-3 min
			75-80° C
			4-5 tsp/l

BLACK TEA

Black tea, steeped in tradition and imbued with richness, offers a bold and robust flavor that captivates the senses. Originating from the lush tea estates of India, Sri Lanka, China, and Africa, black tea is revered for its deep color, full-bodied taste, and invigorating aroma.

Crafted through a meticulous process of withering, rolling, oxidation, and firing, black tea leaves undergo full oxidation, resulting in their characteristic dark hue and bold flavor profile. Each cup of black tea unfolds a symphony of flavors, from malty and earthy to fruity and spicy, offering a delightful journey for the palate.



Beyond its captivating taste, black tea is cherished for its comforting warmth and energizing properties. Rich in antioxidants and moderate in caffeine, black tea provides a gentle boost of energy, making it an ideal choice for kickstarting your day or enjoying a moment of respite amidst the hustle and bustle.

Whether you prefer it straight or with a splash of milk and a hint of sweetness, black tea invites you to savor its timeless elegance and unwavering charm. With its bold flavor, invigorating aroma, and comforting warmth, black tea promises to elevate your tea-drinking experience to new heights.

Himalaya Blend - Black Darjeeling	Id: B1, Price: 5eur/100g		Black Tea	
	A classic in our second flush range! Medium, regular, dark Sinensis leaf with several tips. This consumer second-flush tea has been specially blended for us in the country of origin and is of high quality. The taste is pungent and fully aromatic. Not an ordinary everyday tea, but a delight for every day. The brew of the Darjeeling Himalaya blend welcomes us with a bronze-colored cup and a harmoniously spicy flower! Region: India Ingredients: Black tea			2-4 min
				100° C
				4-5 tsp/l

Himalaya Blend - Black Darjeeling	Id: B1, Price: 5eur/100g	Black Tea	
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			100° C
			4-5 tsp/l

Margaret's Hope - Black Darjeeling	Id: B2, Price: 7eur/100g	Black Tea	
	In memory of his prematurely deceased daughter Margaret, who loved the garden very much, the owner, Mr. Bagdon, named the plantation after her in the early 1930s. On this plantation, almost exclusively plants of the Chinese type Thea Sinensis are grown. The slow growth of the shrubs in the cool, higher altitudes of the Himalayas forms the basis for the high-quality and fully aromatic properties! A crisp, fully aromatic tea from the beginning of the second rinsing period with a full cup in amber color. The bouquet is aromatic, spicy and slightly sweet. <u>Region</u>: India <u>Ingredients</u>: Black tea		2-4 min
			100° C
			4-5 tsp/l

Assam	Id: B3, Price: 4eur/100g	Black Tea	
	Nicely priced, good consumer quality for everyday use. We mix this blend of Assam leaves in our plants, using selected Assam qualities that are selected from various tea plantations in the country of origin. The infusion of these black, well-processed leaves with light tips is strong and dark and has an earthy, spicy flavor and a malty note. The smell is spicy and strong. <u>Region</u>: Indonesia <u>Ingredients</u>: Black tea		3-5 min
			100° C
			4-5 tsp/l

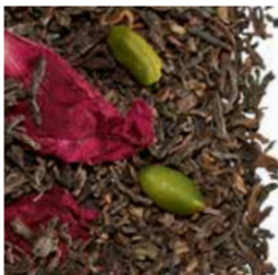
Sarnia	Id: B4, Price: 3.5eur/100g	Black Tea	
	Different heights, different substrate structures and changing climatic conditions result in a huge number of different characteristics of appearance, taste and bouquet. This tea from the Sarnia garden presents a strikingly original character. A well-processed tea with a reddish, slightly open, fleshy leaf. The highly aromatic taste is so strikingly soft and round that this tea is a valuable addition to any Ceylon range. A dark, copper mug with a spicy, slightly sweet bouquet. <u>Region</u>: Sri Lanka <u>Ingredients</u>: Black tea		3-5 min
			100° C
			4-5 tsp/l

UVA Highlands Pekoe	Id: B5, Price: 3eur/100g	Black Tea	
	UVA Highland Tea Estate is one of the oldest and most famous tea gardens in Sri Lanka. The plantation covers an area of over 300 hectares, and most of the bushes are almost a hundred years old. These plants are not as productive as they used to be, but they still produce high-quality leaves, which is what makes this Pekoe tea so special: a beautiful, coarse-grained, rusty, red Pekoe with a bright red cup. The flavour spectrum is strong, enhanced by citrus notes and metallic notes, and lingers on the tongue and palate for a long time. This UVA Pekoe can indeed be called UVA! <u>Region:</u> Sri Lanka <u>Ingredients:</u> Black tea		3-5 min
			100° C
			4-5 tsp/l

Yunnan Pu-Erh	Id: B6, Price: 4eur/100g	Black Tea	
	Pu-Erh or Pu-er teas are teas whose leaves are rehydrated after fermentation to allow for a second fermentation; They are called fermented teas. After production, these teas are stored in cool cellars or buried in the ground for a year or several years. Our quality is the most popular and best-selling all over the world. The dark to light brown Sinensis leaf acquires a strong, spicy and earthy taste and, depending on the brewing time, an earthy and woody taste. The infusion has a dark red color. <u>Region:</u> China <u>Ingredients:</u> Black tea		3-5 min
			100° C
			4-5 tsp/l

Lychee Noir	Id: B7, Price: 4eur/100g	Black Tea	
	A classic version of the so-called "scented teas", which in China is called "Lizhi Hongcha". Lychee is one of the most popular fruits in southern China. Due to their high juice content and sweet, tart taste, lychees are often compared to grapefruits, although the two fruits are not related. This medium-strong tea with a pleasant, fruity taste is ideal as a delicious iced tea in summer. The delicate leaf takes on a fruity, sweet flavor in the cup, with a mild hint of smoky Keemun. <u>Region:</u> China <u>Ingredients:</u> Black tea, lychee aroma		3-5 min
			100° C
			4-5 tsp/l

Pu-Erh Citrus	Id: B8, Price: 4.5eur/100g	Black Tea	
	The strong black tea is refined with a fresh lime flavor. Decorative orange slices and lemon zest emphasize this refreshing character. <u>Ingredients:</u> Pu Erh black tea (82%), lemon peel, orange slices, natural aroma		3-5 min
			100° C
			4-5 tsp/l

Nutty Pu-Erh	Id: B9, Price: 5eur/100g	Black Tea	
	This strongly spicy and earthy tea blend found the perfect partner in the wonderfully nutty pistachios. Bright peony petals Refine the optics and crunchy pistachios give this creation an oriental, fairy-tale character. <u>Ingredients:</u> Pu Erh black tea (93%), pistachios, natural aroma, peony petals		3-5 min
			100° C
			4-5 tsp/l

Earl Grey Superior	Id: B10, Price: 4.5eur/100g	Black Tea	
	The popular aroma of bergamot gives the delicious Indian classic a real freshness. The traditional Darjeeling from the second plucking period is an extraordinary taste experience not only for the Count, but also for anyone who likes the soft and flowery Darjeeling. The combination of two high-quality and popular components really deserves to be called "better"! <u>Ingredients:</u> Black tea, natural bergamot aroma with other natural flavors		3-5 min
			100° C
			4-5 tsp/l
ChocoCoco	Id: B11, Price: 5.5eur/100g	Black Tea	
	White beaches, crystal clear water, rustling palm leaves, Caribbean music in the background, tanned skin and joyful mood... The delight of chocolate and coconuts would bring to perfection the image of the good life, "le bon goût de la vie". Be short, Bon Tea... chocolate and coconut included! Enjoy this soft, creamy creation with or without Caribbean music. Also served with milk. Caribbean music. Also served with milk. It's worth it! <u>Ingredients:</u> Black tea (65%), chocolate chips (sugar, cocoa mass, cocoa powder, emulsifier: soy lecithin), white chocolate chips (sugar, cocoa butter, milk powder, dextrose, emulsifying agent: soy lecithin), cocoa nibs, coconut flakes, coconut chips, natural flavouring		3-5 min
			100° C
			4-5 tsp/l

HERBAL TEA

Herbal teas, also known as tisanes, offer a comforting and flavorful alternative to traditional teas, crafted from a diverse array of botanicals, herbs, and spices. Renowned for their soothing properties and diverse flavor profiles, herbal teas provide a refreshing and caffeine-free option for tea enthusiasts seeking a moment of relaxation and rejuvenation.

Harvested from the earth's bounty, herbal teas blend a rich tapestry of botanicals, including aromatic herbs, fragrant flowers, zesty fruits, and warming spices. Each cup of herbal tea offers a unique and invigorating taste experience, with flavors ranging from floral and fruity to spicy and herbal, depending on the blend of ingredients.



Beyond their delightful taste, herbal teas are prized for their wellness benefits, with many blends believed to promote health and vitality. From calming chamomile to revitalizing peppermint, herbal teas are cherished for their ability to soothe the mind, support digestion, and boost immunity, making them an ideal choice for enhancing overall well-being.

Indulge in the warmth and comfort of herbal teas and discover the magic of nature in every sip. With their diverse flavors, soothing aromas, and myriad health benefits, herbal teas invite you to unwind, relax, and savor the simple pleasures of life.

Chamomille	Id: H1, Price: 8eur/100g		Herbal Tea	
	Being mild and caffeine-free, this dried flower is a very suitable drink at any time of the year. People also like to use it to pamper their skin in the steam of a hot chamomile bath. We offer very high quality chamomile. The typical chamomile character of this infusion is particularly intense. The product is very even; The small pieces were sorted by manual picking. The larger and optically more conspicuous Roman chamomile has a similar flavor but is preferred for decorative purposes. Chamomile has been used since the Neolithic era. <u>Ingredients:</u> Chamomile			5-10 min
				100° C
				4-5 tsp/l

Peppermint whole	Id: H2, Price: 5eur/100g	Herbal Tea	
	Due to increasing demand, we have added all peppermint to our standard range. This sweet, mild, crunchy whole leaf develops the popular peppermint flavor, wonderfully unique in the cup. Take a break, close your eyes and enjoy crisp freshness with a unique taste all year round. <u>Ingredients:</u> Peppermint		5-10 min
			100° C
			4-5 tsp/l

Charming Spring	Id: H3, Price: 6eur/100g	Herbal Tea	
	Classic herbs and spices such as fennel, sage, chamomile and anise are excellently enhanced visually by white, puffed buckwheat. The taste of this mixture is pleasantly sweet and mild. Notes of sweet honey, caramel and maple will also delight the palate. <u>Ingredients:</u> Fennel, apple pieces, buckwheat, blackberry leaves, anise, cinnamon pieces, chamomile, sage leaves, sweet blackberry leaves, natural aroma		5-10 min
			100° C
			4-5 tsp/l

Floral Sea	Id: H4, Price: 8eur/100g	Herbal Tea	
	A delicious blend of herbal teas of the highest quality! Indeed, this voluminous creation has a real sea of flowers. The bright colors of pink, yellow, purple, orange and red put you in the mood for special pleasure. The mild, harmonious flavors of raspberries, rhubarb and cherries combine the sweet, slightly honeyed taste of linden flowers. Dive into this sea of flowers! <u>Ingredients:</u> Apple pieces, heather flowers, silver linden flowers, natural aroma, calendula flowers, mallow flowers, safflower, peony petals		5-10 min
			100° C
			4-5 tsp/l

Refreshing Stream	Id: H5, Price: 5.5eur/100g	Herbal Tea	
	This very "cool" herbal tea blend with only excellent ingredients has been part of our bestselling range for many years. A high portion of liquorice with a pleasant and strong sweetness is very important. Fruity, mild pieces of apple, very delicate lemongrass with a unique fresh character and a selected portion of very aromatic peppermint complete the whole. Stay calm and enjoy this unique taste experience! <u>Ingredients:</u> licorice root, apple pieces, peppermint (10%), lemongrass, natural aroma. Contains licorice root - in case of hypertension, excessive consumption of this product should be avoided		5-10 min
			100° C
			4-5 tsp/l

Citrus Sunset Glow	Id: H6, Price: 5.5eur/100g	Herbal Tea	
	This mild fruity sweetness is given by pieces of apple and carrot flakes, and a touch of freshness by eucalyptus leaves, lemongrass, pieces of tangerine and nuances of hibiscus. The beetroot pieces give the cup its color along with a slightly earthy note. Dried orange slices are an optical reminder of the fresh, citrus taste of this absolutely perfect composition. <u>Ingredients:</u> Apple pieces, carrot petals, blackberry leaves, eucalyptus leaves, beetroot pieces, hibiscus flowers, lemongrass, natural aroma, freeze-dried pieces of tangerine and orange, orange slices		5-10 min
			100° C
			3-4 tsp/l

Reiki	Id: H7, Price: 6eur/100g	Herbal Tea	
	The term Reiki is made up of the Japanese terms rei (cosmos) and ki (spiritual energy). Reiki is an ancient philosophy. This holistic therapy is said to bring healing on a physical, mental, emotional, and spiritual level. This well-being forms the basis of our tea! Our well-balanced blend of herbs, fruit and flowers with a delicate sweetness, thanks to fruity pieces of mango and sweet apple, as well as lively freshness thanks to a portion of lemongrass, is a pure experience of nature – this time without the added aroma. <u>Ingredients:</u> sultanas, apple pieces, mango cubes, lemongrass, rosehip peel, hibiscus flowers, orange peel, carrot shavings, nettle leaves, sweet blackberry leaves, freeze-dried pieces of mandarin and orange, blue cornflower flowers, mallow flowers, calendula flowers, rose petals, pink rose buds, safflower		5-10 min
			100° C
			3-4 tsp/l

Herbal Breeze	Id: H8, Price: 5.5eur/100g	Herbal Tea	
	Cooling peppermint, a touch of fragrant rosemary, refreshing eucalyptus and a touch of sweet ingredients. Add in a few colorful rose buds, and little Rosemary will be happy to have collected and composed such an intense blend of herbal teas for her family as she wanders through her grandmother's winding, lush garden on a Sunday afternoon. <u>Ingredients:</u> Peppermint (60%), licorice root, rosemary (8%), eucalyptus leaves (8%), sweet blackberry leaves, pink rose buds, yellow rose buds, rose petals. Contains licorice root - in case of hypertension, excessive consumption of this product should be avoided		5-10 min
			100° C
			4-5 tsp/l

Centered Spirit	Id: H9, Price: 5.5eur/100g	Herbal Tea	
	Only six ingredients are the basis of this magical drink. Strong spices make it the most intense composition among our Ayurvedic blends. Turmeric root, which is an important part of curry and Indian cuisine, provides a distinctive flavor. All other ingredients also have a strong spiciness and an invigorating effect based on Ayurvedic doctrine. This "good mood tea" does not contain caffeine. <u>Ingredients:</u> Ginger pieces, coriander, cardamom (whole), turmeric roots, cloves, nutmeg		5-10 min
			100° C
			4-5 tsp/l

Mystic Flow	Id: H10, Price: 4.5eur/100g	Herbal Tea	
	Come and begin the journey through your body and bring it into harmony with your mind and soul. Let the surprisingly refreshing effect of all these spices and colors do its job and give off their mystic feel. <u>Ingredients:</u> Apple pieces, fennel, ginger pieces, orange peel, lemongrass, carrot petals, eucalyptus leaves, cinnamon pieces, lemon verbena, yellow rose buds, blackberry leaves, black pepper, rose petals, raspberry leaves, calendula flowers, basil, lavender, beetroot		5-10 min
			100° C
			4-5 tsp/l

Cleansing Tea	Id: H11, Price: 5.5eur/100g	Herbal Tea	
	This blend can support you in moments of moderation. It was harmoniously composed according to old Indian recipes. The intense, spicy, floral scent and taste allow all ingredients to fully develop. The particularly slightly spicy taste of mate is perfectly complemented by a fresh note of lemongrass. This mixture can be drunk both cold and hot and is sure to make any period of fasting more bearable. <u>Ingredients:</u> Green Mate tea, lemongrass, rosehip peel, ginger pieces, black pepper, cardamom (whole), basil, rose petals, Roman chamomile		5-10 min
			100° C
			4-5 tsp/l

Female Touch	Id: H12, Price: 5.5eur/100g	Herbal Tea	
	Sometimes things need a female touch to complete them, like this amazing tea. Open the tea bag and enjoy the spicy scent of juniper and fresh oranges. The taste is very soft and round with a nice hint of fennel and cinnamon. We are sure you will agree. <u>Ingredients:</u> Orange peel, cinnamon pieces, fennel, licorice root, cardamom (whole), ginger pieces, juniper berries, angelica roots, dandelion roots, cloves, peppercorns. Contains licorice root - in case of hypertension, excessive consumption of this product should be avoided		5-10 min
			100° C
			4-5 tsp/l

Autumnal ginger glow	Id: H13, Price: 5.5eur/100g	Herbal Tea	
	Turmeric is the trend of the season and an absolute must-have as a tea. This herb tea blend is based on turmeric roots and ginger pieces and caters for an extraordinary taste experience. Ginger's spicy hot flavour is underlined by sweet aniseed and delightfully bitter cocoa shells. That certain something comes from cinnamon pieces and their pleasant spice. This tea will be your daily highlight: just let yourself go, breathe deeply. Try adding a dash of milk to this speciality. <u>Ingredients:</u> Ginger, kurkuma		5-10 min
			100° C
			4-5 tsp/l

Coco Queen	Id: H14, Price: 5.5eur/100g	Herbal Tea	
	This is an outlier in our range because it contains more unique components such as coconut and quinoa that we would normally expect to find in a healthy bowl. Although these ingredients have not traditionally been used in herbal teas, there has also recently been a lot of demand for innovative and exotic combinations such as in this tea. For us, at least, this is here to stay. <u>Ingredients:</u> Quinoa, coconut, lavender, tonka, buckwheat, heather flower		5-10 min
			100° C
			4-5 tsp/l

Florarium	Id: H15, Price: 7eur/100g	Herbal Tea	
	When the first bees begin to conquer our gardens, when the days slowly become longer and nature wakes up to life, all the sweet scents of spring reach our noses. Juicy and slightly spicy pieces of apple and pear make our palate jump with joy. The bright, colorful flowers and pieces of fruit in this homogeneous mixture are further enhanced by the juicy taste of strawberries. Also a frozen treat! <u>Ingredients:</u> Acidified apple pieces (apple, acidifying agent: citric acid), pear pieces, pink rose buds, freeze-dried strawberry pieces, freeze-dried raspberry pieces, natural aroma, blackberry leaves, blue cornflower flowers, calendula flowers, rose petals, Roman chamomile		5-10 min
			100° C
			4-5 tsp/l

Hibiscus	Id: H16, Price: 2eur/100g	Herbal Tea	
	The hibiscus, as connoisseurs know, consists of the hibiscus' calyx and external calyx. They are harvested during the time of the fruits and then dried. The inner calyx is 3 cm long and up to the middle it is ball-like. Above there are five upward bent tips. The external calyx consists of 10 small, slim leaves that are strongly "anchored" with the calyx basis. After its flowering time the fleshy and slightly crumbly calyxes take on their typical red colour. The main countries of cultivation of the hibiscus, also known as mallow, are the Sudan, Egypt, China, Mexico and Thailand. The infusion of the hibiscus blossom can either be drunk pure or in form of a fruit tea blend and is thoroughly refreshing. <u>Ingredients:</u> Hibiscus		5-10 min
			100° C
			4-5 tsp/l

Zen Balance	Id: H17, Price: 5.5eur/100g	Herbal Tea	
	Zen is about mindfulness and being in the present. In composing this tea we tried to combine different colours and flavours that let one experience and value the moment. Ideal for your daily tea moment away from all the hectic events of your daily life! <u>Ingredients:</u> Apple pieces, purple dragonfruit cubes, gojiberry, lemongrass, blackberry leaves, stinging nettle leaves, carrot flakes, orange peel, eukalyptus leaves, wild strawberry leaves, beetroot, natural flavouring, cornflower blossoms, marigold blossoms, pink peppercorns		5-10 min
			100° C
			4-5 tsp/l

Colourful Season	Id: H18, Price: 5.5eur/100g	Herbal Tea	
	This vibrant and lively blend of colors invites you to drift into a dreamy state. The sweet apple pairs perfectly with the mild fennel, while a hint of freshness comes from the orange peel and lemongrass. Bright hues from yellow marigold blossoms and blue cornflower blossoms complete this blend, all without any added flavourings. <u>Ingredients:</u> Apple pieces, fennel, orange peels, lemongrass, rose petals, cornflower blossoms, marigold blossoms		5-10 min
			100° C
			4-5 tsp/l

Shepherd Tea	Id: H19, Price: 10eur/100g	Herbal Tea	
	Across the globe, the "Sideritis" family boasts around 150 varieties of dittany, with the majority flourishing in the Mediterranean. These plants, most of which thrive in the wild, belong to the labiate family, though select types are cultivated. Abundant in essential oils, it reveals a refreshing aroma of herbs and a hint of lemon when brewed. Its flavor is a delightful blend of fruity tanginess and spicy, earthy undertones, making it a perfect choice to enjoy hot or cold, with a touch of sugar or honey for added sweetness. It is fittingly called Shepherd Tea as traditionally shepherds have drank it. <u>Ingredients:</u> Shepherd tea (Sideritis scardica)		5-10 min
			100° C
			4-5 tsp/l

Shepherd's Homecoming	Id: H20, Price: 6.5eur/100g	Herbal Tea	
	The Shepherd Tea (H19) serves as the basis of this tea. Its delicately tangy flavour is rounded off by sweet blackberry leaves and fennel. Eucalyptus leaves and spearmint provide the extra fresh kick, while gojiberry and sea buckthorn berries provide the real summit break. Rise into other spheres with this balanced herb tea blend! <u>Ingredients:</u> Greek mountain tea, fennel, orange peel, lemongrass, eucalyptus leaves, sweet blackberry leaves, moringa leaves, lemon peel, crisped mint, gojiberry, sea buckthorn, sunflower blossoms		5-10 min
			100° C
			4-5 tsp/l

Nature's Embrace	Id: H21, Price: 6.5eur/100g	Herbal Tea	
	Experience Nature's Embrace with this refreshing herb tea blend, crafted without the need for added flavoring. Picture yourself in an enchanting old farm garden, surrounded by timeless trees, fragrant flowers, and aromatic herbs. Close your eyes and immerse yourself in this magical realm of natural scents. Feel the soft touch of vibrant, colorful blossoms beneath your fingertips. Lost in thought, you taste the crisp sweetness of a crunchy apple and breathe in the invigorating freshness of peppermint. A moment of pure harmony awaits. <u>Ingredients:</u> Apple pieces, blackberry leaves, sultanas, orange peel, safflower, peppermint, lemon-myrtle, lemon peel, stinging nettle leaves, freeze-dried strawberry pieces, cornflower blossoms, marigold blossoms, rose petals		5-10 min
			100° C
			4-5 tsp/l

ROOIBOS

Rooibos, also known as red tea, offers a unique and delightful alternative to traditional teas. Hailing from the rugged terrain of South Africa's Cederberg region, rooibos is prized for its vibrant color, smooth texture, and naturally sweet flavor.

Harvested from the needle-like leaves of the *Aspalathus linearis* plant, rooibos undergoes a process of oxidation and fermentation, which gives it its distinctive reddish-brown hue. Free from caffeine and low in tannins, rooibos provides a soothing and caffeine-free option for tea lovers seeking a moment of relaxation.



Rooibos delights the palate with its naturally sweet and nutty flavor profile, reminiscent of honey and caramel, with subtle earthy undertones. Whether enjoyed hot or cold, pure or blended with other ingredients, rooibos offers a versatile and refreshing beverage suitable for any time of day.

In addition to its delightful taste, rooibos is also celebrated for its health benefits. Packed with antioxidants, minerals, and vitamins, rooibos is believed to support immune health, promote hydration, and soothe the mind and body.

Indulge in the warmth and comfort of rooibos and experience the natural beauty of South Africa in every sip. With its rich flavor, soothing aroma, and myriad health benefits, rooibos invites you to unwind, relax, and savor the simple pleasures of life.

Rooibos Pure	Id: R1, Price: 3eur/100g	Rooibos	
	Rooibos' country of origin is South Africa. The natives used Rooibos to make fruity, sweet tea long before the Europeans. The branches of the bush are dried in the sun, and then cut into small pieces. Tea was first exported to distant countries in the 19th century, and since then, its exports have been growing. This resulted in the controlled cultivation of the once wild shrub. High-quality Rooibos tea can be recognized by its ruby color and soft, sweetish, characteristic, aromatic taste. The leaf has quite long needles. <u>Ingredients:</u> Rooibos		8-10 min
			100° C
			4-5 tsp/l

Baklava Ruby	Id: R2, Price: 6eur/100g	Rooibos	
	Baklava has a long tradition in the Middle East. However, you can find similar creations or variations on it in other parts of the world as well. Inspired by all these varieties, we have created this tea blend. Classic, nutty notes of almonds and pistachios, as well as sweet honey flavors, are complemented by a fruity pomegranate. The apple of paradise is also an optical highlight thanks to its pink-red face, which looks amazing between red rose petals and bright, yellow calendula flowers. <u>Ingredients:</u> Rooibos tea, date pieces (dates, rice flour), sweet blackberry leaves, natural aroma, freeze-dried fig pieces, freeze-dried pomegranate eyes, Manuka honey powder (Manuka honey, maltodextrin), almond pieces, rose petals, calendula flowers		8-10 min
			100° C
			4-5 tsp/l

Rooibos Mars	Id: R3, Price: 6eur/100g	Rooibos	
	This highly colorful tea to us resembled the surface of another planet and therefore given the name Mars! In this composition, we combined the freshness of eucalyptus with the sweetness of peach and orange. As soon as you open the bag, the smell of menthol and fruit will transport you to the wide open spaces of Australia. A very attractive and colorfully decorated composition catches the eye. Orange blossoms and eucalyptus leaves complement each other perfectly, thus guaranteeing a unique taste experience. <u>Ingredients:</u> Rooibos tea, eucalyptus leaves (22%), orange peel, natural aroma, orange blossoms		8-10 min
			100° C
			4-5 tsp/l

Rooibos Venus	Id: R4, Price: 6eur/100g		Rooibos	
	This soft and seducing tea is characterized by Vanilla, Vanilla is not only the queen of all spices, but also an unparalleled taste classic among flavored teas. Already used by the Indians and Aztecs as a spice and medicine, the capsule-shaped fruit is unique in shape and color. The smell that is created after a thorough drying and fermentation process is uniquely typical. Our successful Windhoek flavour variety is no less original and spicy in smell and taste, thanks to the highest quality of our light and creamy vanilla flavour. Pure and sweet temptation through and through! <u>Ingredients:</u> Rooibos, vanilla			8-10 min
				100° C
				4-5 tsp/l

Alpine Pistachio	Id: R5, Price: 7eur/100g		Rooibos	
	A delightful blend featuring green rooibos, known for its brighter, fresher, and tangier profile compared to its traditional counterpart. This invigorating base pairs beautifully with the smooth richness of white chocolate, creating a harmonious fusion. The unmistakable aroma of roasted pistachio enhances the creamy sweetness, while a delicate hint of milky coconut and a touch of tart cocoa add depth to the experience. <u>Ingredients:</u> Green rooibos, white chocolate, pistachio, white chocolate chips (sugar, cocoa butter, milk powder, dextrose, soy lecithin), coconut flakes, cocoa peel, natural flavoring			8-10 min
				100° C
				4-5 tsp/l

FRUIT BLENDS

Fruit blend teas offer a burst of natural sweetness and refreshing flavor, combining the finest fruits, herbs, and spices to create a delightful and invigorating beverage. Crafted from a harmonious blend of tangy fruits, aromatic herbs, and exotic spices, fruit blend teas provide a tantalizing and caffeine-free option for tea lovers seeking a flavorful and uplifting experience.

Indulge in the luscious flavors and vibrant colors of fruit blend teas, which feature a diverse array of fruits such as berries, citrus, tropical fruits, and stone fruits. Whether enjoyed hot or cold, fruit blend teas offer a refreshing and palate-pleasing taste experience, with each sip bursting with the essence of ripe fruits and aromatic herbs.



Beyond their delightful taste, fruit blend teas are cherished for their health-promoting properties, with many blends packed full of antioxidants, vitamins, and minerals. From supporting immune health to aiding digestion and promoting hydration, fruit blend teas offer a delicious and nourishing way to enhance overall well-being.

Indulge in the vibrant flavors and uplifting aromas of fruit blend teas and embark on a journey of taste and vitality. With their irresistible sweetness, refreshing taste, and abundant health benefits, fruit blend teas invite you to savor the goodness of nature in every sip.

Grandma's Garden	Id: F1, Price: 6eur/100g	Fruit Tea - Blend	
	Who doesn't remember grandma's and grandpa's colorful, tempting garden? Large rhubarb leaves on pink, thick stalks develop in summer. Delicious strawberries, secretly picked from the bush and eaten immediately. Blue-black blackberries, which after being secretly stolen from the bush left colorful teeth. All these aromatic treasures of sweet, spicy and delicious fruits and berries on a colorful and appetizing fruit tea blend make childhood dreams come to life again! <u>Ingredients:</u> Elderberries, hibiscus flowers, apple pieces, blackcurrant, natural aroma, freeze-dried whole blackberries, freeze-dried strawberry pieces, freeze-dried raspberry pieces, wild strawberry leaves		10-12 min
			100° C
			4-5 tsp/l
Turkish Apple	Id: F2, Price: 4eur/100g	Fruit Tea - Blend	
	One of our tasteful and soft blends that does not contain acidic fruits. Sweet apple pieces and delicious pineapple form the basis of this popular brew. The crisp, sweet character of the apple flavor emphasizes the exceptional freshness. The taste of this creation will transport you to the warm regions of the sunny south for a short trip. For this reason, it is easy to understand that this tea will be in a strong and high position in our selected range. The best-selling among fruit teas. <u>Ingredients:</u> Apple pieces, pineapple cubes, acidifier: ascorbic acid, natural aroma, freeze-dried apple pieces		10-12 min
			100° C
			5-6 tsp/l
Cloud Catcher	Id: F3, Price: 6eur/100g	Fruit Tea - Blend	
	Do you know that feeling on gray days when you just want to push the clouds aside and let the sun shine? This ultra-polished and decorative creation is sure to add sparkle to your tea range and brighten up your gourmet corner. This low-acid blend is supported by freeze-dried kiwi and cherry pieces. Juicy cranberry slices further enhance this tender, royal blend. Crunchy shredded coconut gives you a glimpse into the secret of the sunny taste of this blend. <u>Ingredients:</u> Apple pieces, whole cherries, coconut chips, freeze-dried kiwi pieces, freeze-dried cherry pieces, freeze-dried cranberry slices, natural aroma		10-12 min
			100° C
			5-6 tsp/l
Hugged by Fruits	Id: F4, Price: 6eur/100g	Fruit Tea - Blend	
	An extravagant blend of fruit teas for lovers of tasteless varieties: apple pieces and exotic fruits provide a sweet base, citrus fruits and a touch of hibiscus give a delicately fresh aroma. An impressively juicy experience with just the right touch of "body". You will feel as hugged by fruits! <u>Ingredients:</u> Apple pieces, pineapple cubes, papaya cubes, mango cubes, freeze-dried tangerine and orange pieces, rosehip peel, hibiscus flowers, freeze-dried whole raspberries, freeze-dried strawberry slices, freeze-dried cranberry slices		10-12 min
			100° C
			5-6 tsp/l
Good Mood	Id: F5, Price: 4.5eur/100g	Fruit Tea - Blend	
	This grenadine creation gets us in the festive mood: not only is it pretty, with large peony blossoms and crispy purple pomegranate seeds, but it also has a spicy, sweet taste. Good mood is contagious! Imagine what you can do with the taste of sweet pomegranate syrup... Refined with a refreshingly squeezed juicy lime, the world looks much friendlier. Just try it! <u>Ingredients:</u> apple pieces, pineapple cubes, hibiscus flowers, orange peel, beetroot, natural aroma, lemon peel, pomegranate eye, peony petals		10-12 min
			100° C
			4-5 tsp/l

Tropical Bliss	Id: F6, Price: 6eur/100g	Fruit Tea - Blend	
	Two well-known tropical fruits are united in a composition of select fruit pieces. The large mango and passion fruit flakes are a new, impressive surprise. The mango note we have chosen is responsible for the fresh, very full, fruity, sweet and tangy taste. Among the exotic fruits, this combination of flavours is a real classic and extremely popular. The result of this match is a sweet and sour, fresh and slightly tangy fruit tea blend. <u>Ingredients:</u> Hibiscus blossoms, apple pieces, elderberries, rose hip peel, papaya flakes, mango, natural flavouring, freeze-dried passion fruit granules (glucose syrup, concentrated passionfruit juice, apricot pulp, modified starch, thickener: sodium alginate)		10-12 min
			100° C
			4-5 tsp/l

Spring Cherry	Id: F7, Price: 6eur/100g	Fruit Tea - Blend	
	This fruity combination of juicy sour cherries is "laced" with the unique, exotic flavour of yuzu. Generous amounts of elderberries and a bit of hibiscus provide just the right tartness and rosy cup colour, which fits in wonderfully with the delicate pink of the cornflowers in a pretty "partner look". <u>Ingredients:</u> Cherry, yuzu, apple, hibiscus, elderberry, raisin, cornflower		10-12 min
			100° C
			4-5 tsp/l

Berry Dream	Id: F8, Price: 6eur/100g	Fruit Tea - Blend	
	This fruit blend is packed with berries, the predominance is mainly carried by raspberry and strawberry. For example, if you are a fan of blueberry blends, you will certainly appreciate them. <u>Ingredients:</u> Raspberry, strawberry, hibiscus, apple, rosehip, blackberry, elderberry, blackberry		10-12 min
			100° C
			4-5 tsp/l

Lemon Rush	Id: F9, Price: 6eur/100g	Fruit Tea - Blend	
	A vibrant mix of candied pineapple chunks, tangy apple pieces, zesty lemon granules, and large, freeze-dried lemon peel creates a refreshing blend of tart, sweet, and sour flavors. The addition of freeze-dried red currants adds a striking pop of color and a delightful twist. Relish the bright and juicy essence of our premium lemons! <u>Ingredients:</u> Pineapple, apple, freeze dried lemon granules, natural lemon oil, gelling agent, lemon peel, redcurrants, natural flavouring		10-12 min
			100° C
			4-5 tsp/l

Exotic Journey	Id: F10, Price: 7eur/100g	Fruit Tea - Blend	
	A premium fruit tea blend of exceptional quality! Packed with generously sized flakes and cubes of succulent, exotic fruits, this low-acid creation offers a vibrant and satisfying flavour. Its natural sweetness and refreshing notes have been carefully balanced to deliver a truly delightful taste experience. Perfect as a chilled ice tea, it's sure to surpass most juice beverages. Its flavour is so exquisite, you might just skip the sweetener entirely! <u>Ingredients:</u> Mango (cubes and flakes), pineapple (cubes and flakes), orange, tangerine-orange pieces, safflower, strawberry, marigold blossoms, natural flavouring		10-12 min
			100° C
			4-5 tsp/l

WHITE TEA

White tea, celebrated for its delicate flavor and subtle sweetness, is revered as one of the rarest and most exquisite varieties of tea. Harvested from the young leaves and buds of the *Camellia sinensis* plant, white tea undergoes minimal processing, allowing its natural essence to shine through in every cup.

White tea is prized for its purity and simplicity, with minimal processing preserving the delicate flavor and natural goodness of the tea leaves. After harvesting, the leaves are gently withered and dried, resulting in a tea that boasts a light and nuanced flavor profile with hints of floral and grassy notes.



Savor the refined taste and gentle aroma of white tea, which offers a subtle and sophisticated drinking experience. With its pale golden hue and delicate flavor, white tea captivates the senses and invites you to slow down and appreciate the moment.

Beyond its exquisite taste, white tea is also prized for its health benefits, with abundant antioxidants believed to support immune health and promote overall well-being. Its low caffeine content makes it a gentle and soothing option for those seeking a moment of relaxation and rejuvenation.

Indulge in the purity and elegance of white tea and discover a world of refined taste and timeless sophistication. With its subtle flavor, delicate aroma, and myriad health benefits, white tea offers a luxurious and indulgent drinking experience that is sure to delight the senses.

Shangri La	Id: W1, Price: 21eur/100g	White Tea	
	This splendid tea is cultivated at altitudes of 1,200 to 2,100 meters and is produced by hand. Unlike many other "light" white teas, this one surprises with its body and exceptional flavor nuances in the infusion. Subtle hints of elegant floral aromas interact with smooth, fruity citrus textures. Superb! The leaf is very expressive, anthracite-colored with many plush, silvery tips. Only recommended for tea gourmets! <u>Region</u>: Nepal <u>Ingredients</u>: White tea		1-3 min
			75-80° C
			4-5 tsp/l

Yunnan Special White	Id: W2, Price: 8eur/100g	White Tea	
	Another version of "White tea," this time from Yunnan! This quality tea is grown at altitudes between 1,300 and 2,000 meters, with average temperatures ranging from 12 to 23°C. The large, open, light green leaves, with a high proportion of silvery tips, create a soft, mild, and delicately fruity bouquet in the cup. The infusion has a flowery scent, and its color is reminiscent of sunrise. <u>Region</u>: China <u>Ingredients</u>: White tea		1-3 min
			75-80° C
			4-5 tsp/l

Yunnan Silver Bud Ya Bao	Id: W3, Price: 16eur/100g	White Tea	
	This exceptional quality tea is harvested in the winter months from wild-growing tea shrubs in the plains of Yunnan. Depending on the climatic conditions, the pure blossoms range in color from cream-white to moss green. The production process is quite minimalist: the blossoms are sun-dried after plucking. They are also known as "white pu-erh" because a relatively long storage time, or "ageing," can enhance their ripeness. A mellow scent is complemented by a bouquet and flavor with a hint of tangy, floral freshness. The cup has a white-golden color. Too pretty to be Ya Bao. <u>Region</u>: China <u>Ingredients</u>: White tea		1-3 min
			80-90° C
			4-5 tsp/l

Pai Mu Tan	Id: W4, Price: 11eur/100g	White Tea	
	Pai Mu Tan, the best-known specialty within the "White Tea" category, is gaining popularity worldwide. The tea plant, known as Chaicha or Narcissus, grows in Fujian Province and is also called "White Peony." After plucking, the tea is dried in the sun or in closed rooms without any additional technical aid. The leaves display many shades of green, are very voluminous with varied structures, and include a generous portion of long, silvery-white tips. The cup color is a shimmering amber, and the taste is elegantly spicy. <u>Region:</u> China <u>Ingredients:</u> White tea		1-3 min
			75-80° C
			4-5 tsp/l

Summer Pome Aloe	Id: W5, Price: 8eur/100g	White Tea	
	Natural beauty! White tea refined with notes of fruity pomegranate and sweet cassis, complemented by fresh nuances of aloe vera. Large, candied aloe vera leaf slices and radiant pomelo cubes combined with pink cornflower flowers are a visual highlight and symbolize good luck. Take a break and let the beauty of this tea ignite you. <u>Ingredients:</u> White tea, cassis, pomegranate, Aloe vera, natural flavouring		1-3 min
			75-80° C
			4-5 tsp/l

OTHER TEAS

Here we have some teas that don't fit well in the other categories. Please go through the list and be positively surprised!

Mate	Id: I1, Price: 3eur/100g	Mate
	This national caffeinated drink is native to Paraguay, southern Brazil, and Argentina. Slightly smoky, spicy and spicy with mild notes of fruit, its taste is reminiscent of strong green tea. The tea comes from the green leaves of holly. That is why mate tea is also called the "drink of the gods" or "green gold indios" in South America. <u>Region:</u> Brazil <u>Ingredients:</u> Mate	 5-10 min
		 100° C
		 4-5 tsp/l

Elegance	Id: I2, Price: 5eur/100g	Green/White Tea
	The flavors of fruity, sweet cream and a tasty portion of berries are delicately wrapped in a hint of flowers. The delicious lightness of true elegance is what we have achieved with this premium blend. The leaf appears very "chic" with tiny silver needles and jasmine flowers. Strawberry slices complete the picture with a nice color accent. <u>Ingredients:</u> Green tea (89%) sencha, natural aroma, jasmine flowers, freeze-dried strawberry slices, white tea (3%) Yunnan	 2-3 min
		 75-80° C
		 4-5 tsp/l

Angel's Kiss	Id: I3, Price: 6.5eur/100g	Green/White Tea
	You must see and enjoy this heavenly tea. A light blend of high-quality green teas provides a fantastic, floral base that is unique in appearance. The flavors of passion fruit, pineapple and strawberry create a perfect symbiosis with the base. Fruit, pieces and flowers add to the attractiveness. Tea for angels. <u>Ingredients:</u> Green tea (56%) sencha, Lung ching (20%), white tea (10%) Pai Mu Tan, papaya cubes, pineapple cubes, natural aroma, rose petals, freeze-dried strawberry pieces	 2-3 min
		 75-80° C
		 4-5 tsp/l

Spring Beginnings	Id: I4, Price: 5.5eur/100g	Green/White Tea
	This harmonious premium blend of green and white teas brings a touch of spring to your cup all year round. The vibrant yellow hues of the ingredients evoke the first warm rays of sunshine. The palate is delighted by a fruity, lively aroma that makes this tea blend truly special. The combination of various fruits enhances the smooth, fresh taste of the tea. <u>Ingredients:</u> Green tea (69%) sencha, white tea (16%) Pai Mu Tan, pineapple flakes, mango flakes, natural flavouring, orange slices, marigold blossoms, freeze dried strawberry slices	 2-3 min
		 75-80° C
		 4-5 tsp/l

Bold Serenity	Id: I5, Price: 5eur/100g	Black/Green Tea	
	This select blend of the finest black and green teas is enriched with fine ingredients and their vibrant colors. The full, fruity, and sweet flavours from a rich and colourful fruit basket, offer a perfect taste experience. A simply amazing blend with many admirers! <u>Ingredients:</u> Black tea (52%), green tea (44%), natural flavouring, rose petals, sunflower blossoms		2-3 min
			100° C
			4-5 tsp/l

Kekecha	Id: I6, Price: 17eur/100g	Yellow Tea	
	Yellow tea is traditionally only half- or partially-fermented, making it comparable to Oolong tea. During production, the experienced tea master must rely on instinct to stop the oxidation process at precisely the right moment. Due to its stimulating effect and many pleasant qualities, this tea was long a privilege reserved for Buddhist monks. Our quality features an open, multi-colored leaf with shades of bronze, golden-brown, and green, similar to Pai Mu Tan. The cup color presents a unique kaleidoscope of apricot hues. The taste is mild, with a hint of papaya and an underlying spiciness. <u>Region:</u> China <u>Ingredients:</u> Yellow tea		1-3 min
			75-80° C
			4-5 tsp/l

Lapacho	Id: I7, Price: 3eur/100g	Lapacho	
	Lapacho, also known as Pau d'Arco, is derived from the bark of the Tecoma-Lapacho tree, which is native to the tropical rainforests of South America. Traditionally used by indigenous cultures, this tea is celebrated for its rich flavor and potential health benefits. We source the inner bark of the Tecoma-Lapacho tree, also known as the "Purple Lapacho Tree," prized for its smoother texture, lower dust content, and naturally sweeter flavor compared to the outer bark. With a mild aroma reminiscent of vanilla and caramel, this caffeine-free tea is a favorite among tea enthusiasts. It also contains minimal tannic acid, making it gentle and soothing. Lapacho ideally requires a special preparation. Use 1 tablespoon (approximately 10 g) per 1 liter of water. Add it to cold water and bring it to a boil. Allow it to simmer for about 5 minutes, then steep for an additional 20 minutes. Enjoy the perfect cup! <u>Region:</u> South America <u>Ingredients:</u> Lapacho		25 min
			100° C
			2 tsp/l

COFFEE

Coffee, revered for its rich flavor and invigorating aroma, is a beloved beverage enjoyed by millions around the world. Derived from the roasted seeds of the *Coffea* plant, coffee offers a bold and flavorful experience that tantalizes the taste buds and energizes the mind.

From the bustling cafes of Italy to the serene coffee plantations of Colombia, coffee holds a special place in cultures across the globe. Whether enjoyed as a morning ritual, a midday pick-me-up, or a leisurely indulgence, coffee brings people together and fosters connections like no other beverage.



The journey from bean to cup is a labor of love, with coffee beans meticulously harvested, roasted, and brewed to perfection by skilled artisans. Each cup of coffee represents the culmination of years of expertise and dedication, resulting in a beverage that delights the senses and satisfies the soul.

Beyond its delicious taste, coffee is also celebrated for its ability to inspire creativity, stimulate conversation, and fuel productivity. With its rich and complex flavor profile, coffee offers a sensory experience that transcends the ordinary and transports drinkers to new realms of taste and enjoyment.

Indulge in the timeless tradition of coffee and immerse yourself in a world of flavor, aroma, and camaraderie. Whether you prefer a velvety espresso, a creamy latte, or a bold black brew, coffee invites you to savor the moment and awaken your senses to the wonders of this beloved beverage.

Turquinho	Id: K1, Price: 4eur/100g		Coffee	
	"Only the best beans from plantations in the east and center of Cuba are used. Most coffee grows on the steep slopes of mountain ranges at an average altitude of 400 to 800 m above sea level. The plantations are managed by state cooperatives. Artificial fertilizers are not used. The control and development of plants is carried out with great care and it is believed that the maintenance and extension of their natural growth is of great value. Coffee plantations have always been managed according to the original tradition. The best Cuban coffee is "Turquino". Still a secret tip, it's incomparably well-balanced and spicy, with a full-bodied aroma and an incredibly long-lasting aftertaste. It is grown in lower regions; hence it has a lower acidity than other coffees from Central America. Rich and original coffee for true connoisseurs. Its bouquet and taste are reminiscent of the character of the famous Cuban cigars. The color of the beans is unique, something between medium and dark brown. The Cuban "Turquino" is often mentioned among connoisseurs alongside Blue Mountain from Jamaica and Kona from Hawaii.		Roasting	●●●●●
			Strength	●●●●●
			Body	●●●●●

Happy Hazelnut	Id: K2, Price: 4eur/100g		Coffee	
	Our well-balanced roasted coffee composition "Happy Hazelnut" is mild, delicate and extremely nutty - and will surprise you! A carefully selected selection of exquisite Arabica coffee varieties from Central and South America is the top product among our coffee specialties. The addition of hazelnut aroma perfectly complements the delicate aroma of coffee beans; An exciting taste experience for the coffee lover who likes variety! Tip: Serve "Happy Hazelnut" as a finishing touch to the party!		Roasting	●●●●●
			Strength	●●●●●
			Body	●●●●●

Le Ceiba	Id: K3, Price: 4eur/100g		Coffee	
	Our "Colombia Supremo" is grown and harvested in the "Huila" growing region, where it can grow freely on isolated, shady plantations away from any foreign influences. The careful care of the coffee cherries and the use of fresh, pure mountain water guarantee absolute gourmet quality. "Ceiba" is the name of a tree growing in the "Huila" region, belonging to the subfamily of woolly woody plants (Bombacoideae). These trees with large, palm-like leaves provide the necessary shade for coffee trees. Our "Colombia Supremo" has a very impressive and fruity aroma. The combination of delicate acidity and body, typical of Colombia, makes it a perfectly balanced, delicate coffee. Our true "Colombia Supremo" inspires every coffee lover. Our coffee, however, comes from small plantations that are family-run and located in the southern regions of Colombia, such as Huila. In the careful production of these highly desirable Arabica varieties, the emphasis is on quality.		Roasting	●●●●●
			Strength	●●●●●
			Body	●●●●●

Siciliano	Id: K4, Price: 4eur/100g		Coffee	
	South American coffee combined with the earthy tartness of Asia are responsible for the pleasantly strong bouquet of our very lively blend with the graceful name: Espresso Siciliano. Dark roasted beans offer an intense, strong and spicy flavor that is highly appreciated by espresso lovers. The exceptionally temperamental cup of Espresso Siciliano makes it ideal as an ingredient in an intense Cappuccino or Latte Macchiato.		Roasting	●●●●●
			Strength	●●●●●
			Body	●●●●●

PACKAGED TEAS

We also offer packaged teas, although this only applies for the popular tea variations.



More specifically we could deliver the following packaged teas in sachets of 15 tea bags, all have the price of 22zł.

- Sencha Sakura (G15)
- Earl Grey
- Cloud Catcher (F3)
- Grandma's Garten (F1)
- Angel's Kiss (I3)
- Orange/Grapefruit