

the pur terroir[®]

WORLD SELECTION



BLACK TEA | ENGLISH BREAKFAST

Camellia sinensis

Camellia sinensis, popularly known as tea, is a plant native to subtropical regions with a monsoon climate, but it is also adapted to tropical climates. After being picked, the leaves are exposed to the air, which gives them their characteristic color.



HOW TO PREPARE?

Mix 2 teabags of Black Tea with 1 liter of water at 85°C in a container of your choice (strainer, teapot, or even directly in the cup). Leave to stand for 2-3 minutes, depending on how concentrated you like the infusion.

HOW DOES IT TASTE?

The strong and marked taste of English Breakfast is reminiscent of a coffee-like palate with hints of roast. This black tea fills the senses, has a malty, bitter aftertaste and ends with notes of discreet sweetness. A great substitute for coffee on breakfast.

HOW ITS MADE

The plants have a biological certification and come from selected small producers, located in regions with a tradition of growing these species and whose terroir is expressed in top quality plants. We remove the stems to obtain a product with a high percentage of leaves.

INGREDIENTS

100% leaves of *Camellia Sinensis*

NUTRITIONAL INFORMATION

Dairy-free, gluten-free, suitable for vegetarians and vegans. Contains theine and caffeine.



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