

the pur terroir[®]

WORLD SELECTION



GREEN TEA

Camellia sinensis

Camellia sinensis, popularly known as tea, is a plant native to subtropical regions with a monsoon climate, and is also adapted to tropical climates. Green tea is the most popular type of tea in Japan and contains high levels of antioxidants and vitamins.



HOW TO PREPARE?

Mix 2 teabags of Green Tea with 1 liter of water at 75°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?

Green Tea has a light color and a clear, vegetal and sweet taste, with floral aftertones and a slightly astringent flavor. To be consumed on any occasion, both hot and cold.

HOW ITS MADE

The plants have a biological certification and come from selected small producers in regions with a tradition of growing these species, 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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