

the pur terroir[®]

WORLD SELECTION



EARL GREY

Camellia sinensis | *Citrus bergamia*

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. Earl Grey is a blend of black tea and bergamot essential oil.



HOW TO PREPARE?

Mix 2 teabags of Earl Grey with 1 liter of water at 90°C in a container of your choice (strainer, teapot, or even directly in the cup). Leave to stand for 3-5 minutes, depending on how concentrated you like the infusion.

HOW DOES IT TASTE?

Earl Grey has a mild citrus flavor given by the essential oil of bergamot mixed with the intense malty flavor of black tea, which serves as its base. It also has delicate floral notes that make the blend even more appealing.

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

98,3% leaves of *Camellia Sinensis* e 1,7% of essential oils of Bergamota (*Citrus bergamia*)

NUTRITIONAL INFORMATION

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



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Soalheiro