



{ *teasophy tidbits* }

- Teasophy teas are designed to deliver a pure tea experience – the way nature intended.
- Teasophy is more than a brand – it’s a commitment to the romance, quality and preservation of the ritual of drinking tea that was lost with the introduction of dip-and-go bags.
- The Teasophy tea pod is made of silken mesh filter material that ensures only the taste of the tea enters your cup – no aftertaste from chemically bleached paper (which is used for most tea bags). The tea pods are ultrasonically sealed, eliminating the need for metal staples or glue, meaning no metallic taste from the staple to detract from the taste of the tea.
- The tea pod’s innovative pyramid shape allows water to circulate around the leaves and gives them room to expand and infuse their full flavor and aroma. Traditional flat tea bags are too confining for leaf tea, which needs more room to expand and infuse properly. Tea pods deliver a leaf tea experience without the inconvenience and mess of a tea ball.
- The tea leaves in Teasophy pods are the same size as leaves that are sold loosely. The larger leaves infuse more slowly, giving the drinker more control over the intensity of the tea’s flavor.
- The larger leaves and the signature tea pod enable a better appreciation for steeping tea – the drinker gets to watch the tea “dance,” or expand and move more freely, than in traditional flat tea bags. The tea pods allow for loose tea flavor and aroma, but with the convenience of single-serving bags.
- Teasophy contains some of the finest teas grown in India and Sri Lanka. The brand’s founders have visited each tea estate personally and have observed how the leaves are hand-picked, dried and rolled before sending to Teasophy’s plant in Fife, WA, near Seattle.
- Teasophy teas come in five distinct varieties, including Kerala, Darjeeling, Assam, Nilgiri and Ceylon. Each tea gets its name, distinctive aroma and flavor from the region in which it was grown.
 - Kerala is grown along the Southwestern coast of India. The tropical climate and ample rainfall give rise to a lush environment where tea flourishes alongside plantations of cardamom, cinnamon and ginger. This medium-bodied tea has a complex flavor and delightful aroma that’s best enjoyed with a splash of milk in the afternoon.
 - Darjeeling (black tea) is considered the champagne of tea. It is grown in Northeastern India, where the cool climate, rich soil, abundant rainfall and steep terrain give the tea its delicate character, muscatel (grapey) flavor and lively aroma. Darjeeling makes an ideal afternoon pick-me-up.
 - Assam is a full-bodied tea hailing from the Northeastern corner of India. The valley’s rich soil and plentiful rainfall combine to create this tea’s smooth, malty flavor. Its strong liquor and robust flavor are not overpowered by the addition of milk. This hearty tea is a perfect complement to breakfast.
 - Nilgiri is from an area of Southern India surrounding the Nilgiris, or *blue-mountains*. The landscape, elevation and abundant rainfall give this high grown tea its full flavor and light floral aroma. The hint of sweetness goes well with breakfast.
 - Ceylon hails from Sri Lanka, the island republic to the Southeast of India known for its fragrant, full-flavored tea. The country’s temperate climate and mountainous terrain are credited for creating this unique tea. The tea’s reputation dates back to colonial times, when the island, then called Ceylon, belonged to England. This aromatic tea can be enjoyed with breakfast or in the afternoon with or without milk.
 - Earl Grey tea owes its luscious fragrance and flavor to the addition of the essential oil of bergamot, extracted from the peel of the bergamot orange. The tea was named after Charles Earl Grey, a 19th century British Prime Minister. Earl Grey tea has a light to medium body with a slight citrus taste. This fragrant tea can be enjoyed in the morning or late afternoon.

- The unique climate and terrain of Darjeeling are found nowhere else on Earth. Green Darjeeling tea is lightly processed, and has a delicate floral aroma and slightly sweet flavor. Green tea is a natural source of antioxidants. Green Darjeeling has light body and a clean, fresh taste and makes an ideal after meal beverage.
- Teasophy drinkers appreciate good tea. They cherish the ancient ritual of tea and understand the spirituality behind the dance, the steep and the sip. They consider value and ritual, but do not feel it's necessary to sacrifice quality and time to have it all. They relish in the innovation that allows them to enjoy this.
- Teasophy is manufactured by AMES International, the makers of Emily's Chocolates and Nuts. Based near Seattle in Fife, WA, AMES is known for its innovative, high quality food products at reasonable prices.