

Dos Brisas Tea Selection

Genmaicha – Japanese Green Tea

A traditional Japanese green tea, Genmaicha is a favorite with people of all ages. It is made from bancha tea and popped, roasted rice. Genmaicha is soothing and mellow; the popped rice adds a wonderful balance of roasty aroma to the refreshing green tea. During the firing of the rice, it is not uncommon for the rice grains to pop not unlike popcorn, which is why it is often referred to as "popcorn tea". The fresh, vegetal character of the green tea is balanced with the toasted, nutty flavor of the rice. This tea is naturally sweet and refreshing. This tea produces a light-brownish yellow liquor. Exquisite quality.

Country: Japan, Shizuoka

Tasting Notes: Toasty and refreshing

Year of Production: 2011

Preparation: 5 grams – 10 oz water – 185 degrees Fahrenheit – 2 to 3 minutes

7-

Mao Jian – Chinese Green Tea

Mao (hair) Jian (point or peak) is a perfect example of delicate Chinese spring greens. In dry appearance the tiny silvery buds are offset by the darker secondary leaves, which turn bright green when steeped. The refreshing vegetal aroma gives way to hints of asparagus and bamboo, and its 'cloudy' appearance is a result of millions of superfine hairs from the tiny spring buds. It takes about 30,000 bud-and-leaf sets to make up a pound of tea, with each batch gently hand-rolled to twist and twirl the leaves into its final shape. Very rare.

Country: China

Region: Fujian Province

Tasting Notes: Sweet, vegetal

Year of Production: Spring 2011

Preparation: 5 grams – 10 oz water – 180 degrees Fahrenheit – 2 to 3 minutes

8-

Yu Hua - Rainflower – Chinese Rarity Green Tea

This green tea requires great skill and dexterity to make. The distinctive appearance is like that of a pine needle - produced from small leaves of spring picked tea. The name comes from a Buddhist legend of a Zen master, who made flowers fall from the sky with his teachings. The process of making the tea takes about an hour, firing in a hot wok and rolling so that the finished leaf becomes a fine and sharp point. Unquestionably, this is one of the finest and most prestigious green teas in the world.

Country: China

Region: Jiangsu Province

Tasting Notes: Sweet, vegetal

Year of Production: Spring 2011

Preparation: 5 grams – 10 oz water – 170 degrees Fahrenheit – 2 to 3 minutes

15-

Jasmine Pearls – Chinese Green Display Tea

These wonderfully fragrant pearls are soothing to drink and magical to watch as they slowly unfurl into beautiful leaf and bud sets. Crafted from spring-picked, southern Chinese green tea and fresh jasmine blossoms, each individual pearl is a set of tender, silvery leaf buds, carefully rolled and then dried amid fresh jasmine blossoms. Jasmine teas are rarely of this quality.

Country: China

Region: Fujian Province

Tasting Notes: Intensely floral

Year of Production: Summer 2010

Preparation: 5 grams – 10 oz water – 180 degrees Fahrenheit – 2 to 3 minutes

10-

Add Flowers to the Brocade (Jing Shang Tian Hua) – Chinese Green Display Tea

This extremely rare display tea takes Green Peony Anemone to a whole new level. Secretly tied into the quality spring-picked leaves is a set of chrysanthemum flowers. These explode into your glass as the tea anemone expands. Very limited quantities are crafted each year since it takes 45 minutes to make each rosette. Treated as an art form in China, these display teas are traditionally made in many different shapes. Prepare in a wineglass and marvel at the show as it opens and reveals the blossoms. Keep adding hot water and drink with your whole meal.

Country: China

Region: Anhui

Tasting Notes: delicate, sweet

Year of Production: Summer 2010

Preparation: 10 oz water in pre-heated wine glass – 190 degrees Fahrenheit – 3 to 5 minutes

14-

Nantou Si Ji Chun – Taiwanese Light Oolong Tea

This tea is locally known as Si Ji Chun, which means four seasons like spring. This fine tea is grown at Luku in the famous region of Nantou, Taiwan. The mature leaves are lightly oxidized, rolled into a "ball-shaped" oolong, and sorted. The combination of these characteristics combined with Mr. Lu's experience results in this wonderfully fragrant tea. We airfreight new batches of this tea monthly from the farm.

Country: Taiwan

Region: Nantou

Tasting Notes: Floral, Lilac

Year of Production: Winter 2010

Preparation: 6 grams – 10 oz water – 212 degrees Fahrenheit – 3 minutes

9-

Condiments Available

Brown Sugar – Sweetener – Honey – Milk - Lemon

You Hua Xiang Dan Cong (Phoenix Oolong) – Chinese Competition Oolong

This is 'single grove' competition grade oolong. The entirely whole leaves show the level of care that was taken while making the tea. Growing high up in the mountain, these tea plants become small trees when mature. Consequently, the yields are much lower than other oolongs that grow on bushes. Another unique characteristic of Phoenix teas is the wide range of its fragrances. These fragrances occur naturally and come from different trees. That means no flowers or other elements are added to the leaves in the drying process. The Pommelo fragrance tree is perhaps the rarest of all the varietals. Treasured by connoisseurs.

Country: China

Region: Northern Guangdong Province

Tasting Notes: Light citrus fragrance, intensely floral

Year of Production: Summer 2010

Preparation: 5 grams – 10 oz water – 180 degrees Fahrenheit – 1 minute

16-

Earl Grey – Single Estate Sri Lanka Black Tea

Unlike commonplace Earl Grey's where a base of ordinary black tea is sprayed with a blend of synthetic citrus oils, this Earl Grey Tea starts as a full-leaf, single-estate, Ceylon Orange Pekoe. Then, pure bergamot oil is added by hand to insure an intensity of flavor. This Earl Grey is for those who really love bergamot and great tea. Exquisite quality.

Region: Southern Sri Lanka, Tommagong Estate

Tasting Notes: Brisk, fruity, Intense citrus (Bergamot)

Preparation: 5 grams – 10 oz water – 212 F (boiling) Fahrenheit – 2 to 3 minutes

7-

Keemun Mao Feng – Rare Chinese Black Tea

Keemun is one of the two or three best black teas in the world. This superior grade of Keemun has sleek black leaves, a rich amber infusion, and a complex aroma that is distinctive and penetrating without being floral. Keemun is a sub-variety of tea plant unto itself and this is what accounts for its splendor of flavor and perfume. This is the only tea leaf in which an essential oil called myrcenal is found - it also occurs in oil of Bay - and this is what lends its indescribable sweetness to the taste of the tea.

Country: China

Region: Anhui Province

Tasting Notes: Smooth, roasty, notes of cocoa and sweet fruity finish

Year of Production: Winter Harvest 2010

Preparation: 5 grams – 10 oz water – 212 F (boiling) Fahrenheit – 2 to 3 minutes

9-

Rectangular Pu-Erh Brick– 1980's Vintage Chinese Pu-erh Tea

Pu-erh tea comes from the Yunnan Province in southern China. It is fermented after processing and then aged. This is the only tea which is intentionally aged - the others are always better fresh. Rarest pu-erhs can up to 30 years old and tend to get smoother and richer with age. This Pu-erh black brick is tightly compressed and was made in the 1980's by the Kunming atelier in the Yunnan Province. The leaves were sun dried, steamed, then compressed by hand in molds to set. After a final drying process, the bricks were stored in temperature controlled humid facilities for fermentation and aging. Extremely Rare!

Country: China

Region: Yunnan Province

Tasting Notes: Rich with a dark reddish liquor.

Year of Production: 1980's

Preparation: 5 grams – 10 oz water – 212 F (boiling) Fahrenheit – 2 to 3 minutes

30-

Classic Chai – Spiced Assam Tea

This is a classic masala chai which when simmered with milk, transports us to the hills of India. This chai begins with a base of strong Assam tea that balances with the spices and added milk. We prepare this tea for you in the kitchen.

Contains: Contains: Black tea, Clove, Ginger, Cardamom and Cinnamon.

Country: India

Tasting Notes: Spicy and rich

Preparation: : Chai tea and brown sugar is simmered for five minutes in milk, strained and served (10 oz pot)

8-

Dos Brisas Infusions Selection

Lemon Verbena – Herbal Infusion

Lemon verbena has an unusually pure, fruity lemon note; it is more intense than many other lemon-scented herbs and has a clean, fresh taste. The leaves are large; make sure to add enough to the pot.

Country: Morocco

Tasting Notes: Fresh lemon, smooth sweet finish

Preparation: 5 grams – 10 oz water – 212 F (boiling) Fahrenheit – 3 to 4 minutes

6-

Lavender-Mint – Herbal Infusion

This infusion is made with sweet mint grown in Greece blended with French lavender. The lavender adds a sweet, perfumed aroma and provides a subtle contrast to the clean flavor of the mint.

Contains: Lavender, Mint

Country: France, Greece

Tasting Notes: Mint and citrus

Preparation: 5 grams – 10 oz water – 212 F (boiling) Fahrenheit – 3 to 4 minutes

6-

Condiments Available

Brown Sugar – Sweetener – Honey – Milk - Lemon