

# Hambleden Herbs Green Tea & Jasmine Tea Bags Tasting Notes

## Ingredients

Organic Green Tea with Organic Jasmine extract.

## Preparation

Ideally use freshly drawn water that is just off the boil. Steep for around 2 minutes to allow the delicate flavours to be released.

## Visual Notes

This tea will produce a wonderful bright, deep gold infusion with just a hint of green.

## Aroma Characteristics

The first impression of the aroma is its perfect balance. There are no overpowering scents in the infusion and it is quite hard to pick out the separate aromas without taking some time over the sampling.

As you start to pull out the aromas you can separate the Jasmine from the Green Tea. The delicate, floral Jasmine is a little more volatile and will tend to present itself earlier than the green tea and may dissipate slightly. The green tea is a “wet” slightly fermented aroma that lies beneath the light Jasmine. You may find it reminiscent wet vegetation in the autumn which may not sound great on paper, but as an aroma when combined with the fragrant Jasmine it works exceptionally well.

## Taste Characteristics

As with the aroma, the first impression of the taste is the balance. There are many flavours in the infusion, from exotic, floral blossoms through to fresh and vibrant, dry notes but they work well together, presenting a smooth, finished flavour

It is quite a complex tea to taste with a sweetness from the jasmine blossom contrasted by the fresh, dry tannins of the green tea. The tannins are the mouth drying flavours that conjure up fresh, green vegetation.

We sincerely hope that this brief guide will help you to carry out an informative sampling with your customers, but should you have any further questions or feedback, please let me know.

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