



Profile : Borengajuli (FBOP)

Loose - Estate Tea

November 20, 2025

CUP CHARACTERISTICS: A flavoury, bright and full bodied tea with superb malty highlights. Some term this character as jammy. A good self drinking tea that is suitable anytime of the day.

INGREDIENTS: Black tea

INGREDIENTS FROM: India

REGION(S): Assam

GROWING ALTITUDES: 500 - 1500 feet above sea level

GRADE(S): FBOP (Flowery Broken Orange Pekoe)

MANUFACTURE TYPE(S): Orthodox (Traditional leafy)

ANTIOXIDANT LEVEL: Very High

CAFFEINE LEVEL: Medium

KOSHER: Yes

VEGETARIAN: Yes

VEGAN: Yes

ARTISANAL NOTES: Small batch blended and packed in Canada at The Metropolitan Tea Company.

INFUSION: Bright and tending coppery

INFORMATION:

Deep in the jungles that grow along the banks of the Brahmaputra, within clear eyeshot of the Himalayas, lies fabled Borengajuli Estate. Borengajuli has long been the talk of the Assam tea trade, and not just because of its picture perfect surroundings, exceptional air and stunning colonial era bungalows, although these certainly don't hurt its reputation. Rather, Borengajuli made its name via the outstanding tea it produces, the result of a painstaking "natural cloning" process. Some time ago, the nuance and malted character of the resulting teas were considered so fine that Borengajuli was chosen to participate in the pilot project to vacuum pack teas at the Estate level. We'll examine both the natural cloning and vac-pack process below.

Ask any of the planters at any of the clubs from Guwahati to Pertabghur and they'll tell you the same thing. Borengajuli's teas are almost perfect. It wasn't always so. Many years ago, plucky Estate managers began selecting the finest plants the gardens had to offer. They looked for bushes with higher yields, an abundance of "tip", superb flavor and better resistance to drought and pests. These bushes were placed in a special nursery and over time, cuttings were made that were nurtured and replanted in the gardens. Gradually, as more and more cuttings grew into full bushes, the estate filled with these "perfect" tea bushes. As a result, Borengajuli is one of the highest yielding estates in terms of exceptional, luxury grade teas. (Note: genetic modification is not a part of the natural cloning process.)

Now, the vacuum packing. Evidently, so impressed were Borengajuli's upper managers with the Estate's flavoury bright copper cup, that when the time came to experiment with new vacuum packing technology, it was naturally chosen. The general thinking at the time was, if we're going to go out of our way to preserve flavor with a vacuum, we might as well preserve the very best. The technique involved vacuum sealing the leaf immediately after it came out of the sorter. The result was tea that stayed as fresh as the moment it was manufactured, indefinitely. The process was such a success that it is now followed in the manufacture of all of our Estate teas.

We're proud to offer this fabulous, deeply malted, Assam. We trust that when you open the bag you'll find the tea extremely rich on the nose and flavorful in the cup. (It should be, it's only been exposed to oxygen for about two hours.)





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STEEPING TIME

TEA CUP	8oz (237ml)	10oz (296ml)	12oz (355ml)
AMOUNT	1 heaping teaspoon of "The Perfect Measure Spoon" (Item# 11MS-1370-)	1 heaping teaspoon of "The Perfect Measure Spoon" (Item# 11MS-1370-)	1.5 heaping teaspoon of "The Perfect Measure Spoon" (Item# 11MS-1370-)
MILD	2-3 min	2-3 min	2-3 min
MEDIUM	4-5 min	4-5 min	4-5 min
STRONG	6-7 min	6-7 min	6-7 min
MetroTea recommends 4-5 min			

TEA POT	18oz (532ml)	36oz (1064ml)	48oz (1419ml)
AMOUNT	2 heaping teaspoons of "The Perfect Measure Spoon" (11MS-1370-)	1 heaping teaspoon of "Pot of Perfect Tea Spoon" (Item # 11MS-1155-)	2 heaping teaspoon of "Pot of Perfect Tea Spoon" (Item # 11MS-1155-)
MILD	2-3 min	2-3 min	2-3 min
MEDIUM	4-5 min	4-5 min	4-5 min
STRONG	6-7 min	6-7 min	6-7 min
MetroTea recommends 4-5 min			

SERVING RECOMMENDATIONS:

MILK	SUGAR	LEMON	MINT
OK	OK	OK	OK

IDEAL BREWING TEMPERATURE: 100°C/212°F

HOT BREWING METHOD:

Bring filtered or freshly drawn cold water to a rolling boil. Place 1 slightly heaping teaspoon of loose tea for each 7-9oz / 200-260ml of fluid volume in the teapot. Pour the boiling water into the teapot. Cover and let steep for 3-7 minutes according to taste (the longer the steeping time the stronger the tea).

ICED TEA BREWING METHOD (Pitcher): (To Make 1 Liter/Quart):

Place 6 slightly heaping teaspoons of loose tea or 6 tea bags into a teapot or heat resistant pitcher. Using filtered or freshly drawn cold water, boil and pour 11/4 cups/315ml over the tea. Steep for 5 minutes. Quarter fill a serving pitcher with cold water. Pour the tea into your serving pitcher straining the tea or removing the tea bags. Add ice and top-up the pitcher with cold water. Garnish and sweeten to taste. A rule of thumb when preparing fresh brewed iced tea is to increase the strength of hot tea since it will be poured over ice and diluted with cold water. (Note: Some luxury quality teas may turn cloudy when poured over ice. This is a sign of luxury quality and nothing to worry about.)

ICED TEA BREWING METHOD (Individual Serving):

Place 1 slightly heaping teaspoon of loose tea or 1 tea bag into a teapot for each serving required. Using filtered or freshly drawn cold water, boil and pour 6-7oz/170-200ml per serving over the tea. Cover and let steep for 5 minutes. Add hot tea to a 12oz/375ml acrylic glass filled with ice, straining the tea or removing the bags. Not all of the tea will fit, allowing for approximately an additional ½ serving. Sweeten and/or add lemon to taste. A rule of thumb when preparing fresh brewed iced tea is to increase the strength of hot tea since it will be poured over ice and diluted. (Note: Some luxury quality teas may turn cloudy when poured over ice. This is a sign of luxury quality and nothing to worry about!)

FOOD SAFETY ADVISORY: We strongly recommend using filtered or freshly drawn cold water brought to a rolling boil when brewing all types of tea. Today's water has been known to carry viruses, parasites and bacteria. Boiling the water will kill these elements and reduce the potential incidence of water-borne illnesses.

RECOMMENDATION: We recommend the use of our '1 Cup of Perfect Tea' measuring spoon (Item# 11MS-1370) for best results. Please contact Metropolitan Tea to place an order.

ANTIOXIDANT BENEFIT: For a greater antioxidant benefit brew longer and use more tea.

