



Profile : Castleton (FTGFOP)

Loose - Estate Tea

November 20, 2025

CUP CHARACTERISTICS: Wonderful muscatel highlights with delicate strength - the hallmark of a premium 2nd flush Darjeeling.

INGREDIENTS: Black tea

INGREDIENTS FROM: India

REGION(S): Darjeeling

GROWING ALTITUDES: 3500 - 7000 feet above sea level

GRADE(S): FTGFOP (Finest Tippy Golden Flowery 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: Coppery light with golden yellow highlights

INFORMATION:

2nd flush Darjeelings are typified as being more complex and fuller in the cup than the 1st Flush varieties, which tend to be a little greener and lighter. Darjeelings are considered among the rarest and most prestigious of the black teas. The best grades are the whole leaf types with lots of 'tip'. This tea is the grade F.T.G.F.O.P. (finest tippy golden flowery orange pekoe) and is in the upper 10 percentile of Castleton's quality.

The estate is near the town of Kurseong in the Darjeeling district of northern India. Castleton is one of the top estates in Darjeeling and consistently produces top teas - and not surprisingly obtains the top prices. The major method of transportation to Darjeeling is road (very treacherous) and a narrow gauge railway. In world terms the railway is almost considered a toy railroad system. The narrow gauge does not support large engines or carriages; also the steep inclines necessitate a cog system to prevent to trains from rolling backwards. Despite all the difficulties that must be contended with, the area produces the 'Champagne of Tea'.

Produced in the Himalayas, Darjeelings are grown in the shadow of Kangchenjunga, the snowcapped mountain said to be home of the Hindu God "Shiva" -the Destroyer. Darjeeling means land of the Thunderbolt and it is in fact the weather, combined with the attitude, soil and bright sunlight that result in an incomparable beverage.

The are 3 main times of year for producing good quality Darjeelings:

1st flush - Springtime harvested teas from late Feb. to mid-April. The young leaves yield a light tea with generally intense muscatel with 'point'. A gentle afternoon tea.

2nd flush - Harvested in June, these teas are more fully developed. The liquor is bright and the taste full and round excellent muscatel. A superb afternoon tea that is especially good with scones and raspberry conserve.

Autumnal - Not always available depending upon the weather, they are typified by a round taste and coppery liquor. Excellent as a breakfast tea with milk.





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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 1/2 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.

