



## Profile : Czar Nicholas Russian Caravan

### Loose - Specialty Tea

November 20, 2025

**CUP CHARACTERISTICS:** A delicate cup with a lively sprightly slightly toasty notes. A hint of Lapsang Souchong relives the heady days and mystery of the Royal Court of St. Petersburg.

**INGREDIENTS:** Black tea

**INGREDIENTS FROM:** India / Sri Lanka / China

**REGION(S):** Assam + Nilgiri / Dimbula / Fujian Province

**GROWING ALTITUDES:** 500 - 6500 feet above sea level

**GRADE(S):** OP (Orange Pekoe)

**MANUFACTURE TYPE(S):** Orthodox (Traditional leafy)

**ANTIOXIDANT LEVEL:** 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

#### INFORMATION:

During the Czar's time tea was the most important drink after vodka. In fact, even today the tradition continues as Russia and the CIS are major consumers of tea in world terms. Their tastes have changed over the years but light bright flavoury teas are still in high demand in Russia. Quite often the tea is thrown into a pot and allowed to simmer and steep all day; (evidence of this custom can be seen in the Russian samovar - the ideal means of serving tea Russian style). This is one reason you need a light liquoring tea with flavour to be considered for Russian Caravan Tea.

The history of this tea goes back hundreds of years. In the city of Xian in central China one can see historical marker that is acknowledged to be the beginning of the Silk Road - the trail that lead to central Asia (areas such as the Caucasus and the Black Sea). One of the commodities taken along the Silk Road was tea. The tea that was carried on the camel trains left a lasting impression on central Asia - so much so that to supplement their importation of tea, tea was cultivated in the region.

The Lapsang Souchong in the blend gives the hint of mystery: -no doubt in the days of the camel trains across Asia this mysterious character was absorbed on the trail from evening campfires or from the camels themselves. Imagine for a moment the starry nights on the plains of Asia enroute with your precious cargo of tea to the opulent courts of St. Petersburg. You are hunkering down under your blanket and sipping tea fit for a king while trying to ward off the cold bite in the night air. As the tea courses its way into your body and warms you -you think - Now this is the Life!!

#### 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
<b>MetroTea recommends 4-5 min</b>			

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
<b>MetroTea recommends 4-5 min</b>			





## **Profile : Czar Nicholas Russian Caravan**

### **Loose - Specialty Tea**

**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 1 1/4 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.



TEMLE21911259