



## **Profile : Kosabei (TGFOP)**

### **Loose - Estate Tea**

November 20, 2025

**CUP CHARACTERISTICS:** An inspiring cup from the Tuscany of Tea! Loaded with regional nuance, tends malt, exceptionally fresh - like drinking tea on the estate.

**INGREDIENTS:** Black tea

**INGREDIENTS FROM:** Kenya

**REGION(S):** Nandi Highlands

**GROWING ALTITUDES:** 5500 - 6500 feet above sea level

**GRADE(S):** TGFOP (Tippy Golden Flowery Orange Pekoe)

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

**ANTIOXIDANT LEVEL:** Very High

**CAFFEINE LEVEL:** Low

**KOSHER:** Yes

**VEGETARIAN:** Yes

**VEGAN:** Yes

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

**INFUSION:** Very bright and golden copper

#### **INFORMATION:**

Interestingly, the story of Kosabei estate TGFOP, perhaps one of the finest teas produced in Kenya, actually begins in Assam, far up in the Himalayan foothills in North Eastern India. During the 19th century, long before tea was ever planted in Kenya, (rumored to have been in 1903), British planters had been clearing jungle and producing teas for the London auction up in Assam. The early planters lived in extreme isolation, often weeks upriver from the nearest town. Subsequently, they had a lot of time on their hands. What time they did not devote to hanging about the local "club" playing backgammon was spent experimenting with new ways to manufacture finished tea. At the time, most of the world's teas were produced in China, a country known for keeping a tight lid on production secrets. Initially, the early Assam planters attempted to mimic the better-known Chinese tea grades - i.e. Assam Hyson, Assam Congou, etc. Over the years, as the result of all their experimentation, the Assam planters developed many new grades and styles of finished leaf leading to the classification system we know today - OP, FBOP, GBOP, TGFOP, etc.

Now, where does the Kenyan connection come into play? One of Assam's early planters was a man by the name of George Williamson. Williamson's excellent business acumen and knack for growing and manufacturing exceptional teas soon caught the attention of the London auction houses and his company grew into one of the largest and best-run private tea companies in the world. During their many years growing tea in Assam, George Williamson's perfected the art of the tea world's finer grades, among them, TGFOP - Tippy Golden Flowery Orange Pekoe. During the early part of the new millennium, George Williamson's moved their business from Assam to Kenya, bringing their tea expertise with them and ushering in a new era of Kenyan production.

Until the arrival of Williamson's in Kenya, most Kenyan teas produced for the export market were CTC production, the result of the fact that Kenya's industry came of age during the 20th century, a decidedly more mechanized age than the 19th. Recognizing the exceptional quality of seasonal Kenyan leaf, Williamson's decided to experiment with some of the more traditional Orthodox leaf styles they had manufactured back in Assam. The result is some of the finest, most flavory teas to be found anywhere on Earth. One of these, Kosabei TGFOP is quite simply an outstanding tea, at once light and profound, gentle and astringent with notes of malt, currant and moist earth. Like all good Kenyan's this tea makes an excellent self-drinker but also takes milk extremely well.





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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
<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>			

#### 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.

