



## Profile : Lucky Dragon Hyson

### Loose - Green Tea

November 20, 2025

**CUP CHARACTERISTICS:** Very light liquoring with exquisite fresh green tea character. In the cup the leaves virtually return to life. A tea to remember.

**INGREDIENTS:** Green tea

**INGREDIENTS FROM:** China

**REGION(S):** Anhui Province

**GROWING ALTITUDES:** 1500 - 4900 feet above sea level

**GRADE(S):** Young Hyson

**MANUFACTURE TYPE(S):** Non fermented, Traditional process, Small batch crafted

**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:** Pale yellow green

#### INFORMATION:

Hyson translates to "Flourishing Spring" and this particular varietal imparts the fresh green character you would expect to be a part of any springtime tea experience. Traditionally hyson referred to old to medium leaves (leaves below the new growing shoots at the top of the bush) manufactured in a rolled long twisted and sometimes almost clam shaped. The term 'young' was added to the nomenclature to distinguish that the tea was made from young leaves (new shoots) and therefore better quality and better tasting. This tea became so highly favored in the 1700's that the British Tea Tax was actually higher for this variety over other teas. Lucky Dragon is from a specific factory that further identified their tea because even though produced in the young hyson style it is much better than typical young hyson.

Right from the first sale of tea in England in the mid 1600's, the English took a shine to tea. The government quickly realized the possibilities and levied taxes on tea that remained until the late 1700's. With all the associated taxes on tea and 'young hyson' being taxed even higher! there were all sorts of various schemes done to dodge the taxes. Servants in upper class homes would dry the used leaves and resell them. Other unscrupulous people would 'cut' the tea with leaves from various trees such as beech or hawthorn. Smuggling China teas into England reached a feverish peak in the mid 1700's and the ports of France and Belgium were used as the 'jump-off' points for night voyages to Cornwall and Wales. The Chancellor of the Exchequer and the East India Company were aware of the extent of their losses and realized that only a large tax cut would make legal imports competitive with contraband tea. This finally occurred in 1784 with the passing of the Commutation Act.

#### 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	1-2 min	1-2 min	1-2 min
MEDIUM	2-3 min	2-3 min	2-3 min
STRONG	3-5 min	3-5 min	3-5 min
<b>MetroTea recommends 3-5 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	1-2 min	1-2 min	1-2 min
MEDIUM	2-3 min	2-3 min	2-3 min
STRONG	3-5 min	3-5 min	3-5 min
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**SERVING RECOMMENDATIONS:**

MILK	SUGAR	LEMON	MINT
NO	NO	NO	NO

**IDEAL BREWING TEMPERATURE:** 85°C/185°F. For Food Safety reasons bring water to 100°C/212°F and let it cool down to 85°C/185°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. 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. 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.



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