



Profile : Niagara Peach

Loose - Flavored Green Tea

November 20, 2025

CUP CHARACTERISTICS: Lush peach notes with sweet overtones. Superb quality green tea dotted with jasmine petals comes alive with one of the world's favorite flavors.

INGREDIENTS: Green tea, Jasmine petals, Natural flavors (Organic Compliant).

INGREDIENTS FROM: India / China

REGION(S): Nilgiri / Hunan + Fujian

GROWING ALTITUDES: 1500 - 4500 feet above sea level

GRADE(S): Sencha - Made to Japanese specifications

MANUFACTURE TYPE(S): Non fermented, Traditional steamed, Pan dried and polished

ANTIOXIDANT LEVEL: 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: Bright, pale green to yellow, light colored cup

INFORMATION:

When one usually thinks of Niagara, they think of the Falls, bridges and casinos. What many people outside of the area don't realize is that the countryside in the Niagara region is home to some of the most lush and rich farmland in North America. In recent years the region has earned a worldwide reputation for its numerous vineyards, but the area has traditionally been known for its abundance of orchards. Take a drive along any of Niagara's country highways and you will pass row after row of apple, pear, and peach orchards (the finest orchards of the three in our biased opinion!). The first of these orchards were probably planted in the area sometime in the mid 1800's by European settlers. The rich soil combined with a mild and relatively long summer make the Niagara Peach a sweet citrus treat. The peaches are generally larger than their Georgia cousins and are harvested from mid to late summer. When ripe, they have a delicate profile that hints of sweet nectar.

The tea we've used as a base for this blend is a green Sencha. Interestingly, green and black teas can be produced from the same plants. Green tea is produced by forgoing the fermentation process required to produce black tea. Instead the leaves are steamed as soon as they are plucked, and then bruised either by machine or by hand. The leaves are then pan-fried or basket fired - a process that gives the tea its distinctive glossy look and feel. Although Sencha is generally produced in Japan, we've used a Chinese variety from Hunan province. Our master taster felt that this Chinese variety had a subtleness of character perfectly suited to blending with peach. Like all Sencha teas, this particular variety has a dark green, needle shaped leaf and produces a pale green to yellow, very bright, smooth cup with a sweetish, honey like finish. You'll also notice that we've added delicate white Jasmine petals to this blend - an addition that enhances the citrus character of peach. Brew a pot today; drink it hot or over ice and experience summertime in Niagara.





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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	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
MetroTea recommends 3-5 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	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
MetroTea recommends 3-5 min			

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 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. 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.

