



Profile : Santosa (BOPS)

Loose - Estate Tea

November 20, 2025

CUP CHARACTERISTICS: Liquor is pale with maltiness and a hint of flowery character. Produced during August at the peak of Java quality.

INGREDIENTS: Black tea

INGREDIENTS FROM: Indonesia

REGION(S): Java

GROWING ALTITUDES: 1500 - 3500 feet above sea level

GRADE(S): BOPS (Broken Orange Pekoe Special)

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: Tending yellow with bright notes

INFORMATION:

Although most people associate tea production with China, India, or Sri Lanka, quality tea has also been grown in Indonesia for at least 200 years. A former Dutch colony, Indonesia is actually comprised of a chain of thousands of islands, some large, some miniscule. The bulk of tea is grown on two of the largest of these islands, Java and Sumatra. This particular tea is from the famous Santosa estate on the island of Java. (An island also famous for its coffee. Cup of Java sound familiar?) Tea production on Java began with employees of the Dutch East India Co. who introduced clonal bushes from China. Over the next few hundred years, the industry grew and Java became a large player in the European markets. This unfortunately all changed with the onset of WWII.

Straddling the South China Sea and Pacific Ocean, Indonesia saw a lot of action during the war, which left the country's tea industry in tatters. Most of the country's tea plantations had been destroyed - their factories demolished and their tea bushes reverted to a wild state. After the war, as Indonesians began picking up the pieces of their ruined country, tea growers began the task of rebuilding their industry. By about the mid-80's Indonesian teas were making their way back onto the international markets. By the mid-90's, Indonesia had 128,000 hectares under tea, and with increased efforts to boost the international profile of the country's tea offerings, that number is continuing to rise. (Interesting note: The Indonesian tea auction, held every Wednesday in Jakarta, is the tea world's only auction not conducted in English.)

These days, Santosa estate is at the forefront of Indonesian production. In fact, while many Indonesian teas are still sold for blending purposes, teas from Santosa are prized the world over as unique self-drinkers - this BOPS is a wonderful example. The tea is only produced in August, Java's peak growing season. The cup is light and malty, with subtle floral undertones typical of good Indonesian teas. Although you may choose to enjoy this tea British style with milk and sugar, give it a try Java style - brewed double strength with double sugar! It's like a visit to the islands in every cup!





Profile : Santosa (BOPS)

Loose - Estate Tea

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.

