



## Profile : Wild Strawberry

### Loose - Flavored Black Tea

November 20, 2025

**CUP CHARACTERISTICS:** An intense strawberry flavor one would expect from wild strawberries. Simply outstanding as an iced tea - just add a pinch of sugar!

**INGREDIENTS:** Black tea, Papaya + Strawberry, Blackberry leaves, Natural flavors.

**INGREDIENTS FROM:** Sri Lanka / Kenya / India / Thailand / China / France

**REGION(S):** Nuwara Eliya + Dimbula + Uva / Nandi Highlands / Nilgiri / Petchabun / Shandong / Provence

**GROWING ALTITUDES:** 4000 - 8500 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:** Bright and coppery

#### INFORMATION:

The wild strawberry is a member of the rose family. It is sometimes called the Wood Strawberry because of its propensity for growing throughout North America's forests. But they don't stop there - wild strawberries grow anywhere. The creeping plant can be found in fields, lawns, stream-sides, riverbanks, even roadside ditches. They grow in clusters up to about 6 inches tall and bloom from April to June depending on how far north you are. Once their berries set, the plants lie dormant during the hot summer months. As for flavor, although they're smaller than their commercially available counterparts, wild strawberries are generally considered to be more full bodied. North American Natives had many traditional and therapeutic uses for the small red fruit. We're quite certain one of them was not as an additive to Ceylon tea - but we can assure you that had they tried this sweet, full bodied brew, they would have been hooked. We only use teas from the top 3 tea growing regions of Sri Lanka - Nuwara Eliya, Dimbula and Uva. Dimbula and the western estates of Nuwara Eliya have a major quality peak during Jan/Feb, whereas Uva and the eastern estates of Nuwara Eliya have their peak in July/Aug. This dual peak period allows us to buy the best for our flavored tea several times a year. These high-grown districts produce teas that have classic 'Ceylon' tea character, noted by floral bouquet and flavor notes, touches of astringency and bright coppery color. Perfect as the base of our flavored teas. [We tested teas from various other origins around the world as base for our flavored teas, but none made the grade.] Flavoring oils, not artificial crystals, give the drinker high quality tea that tastes great.

#### 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





## Profile : Wild Strawberry

### Loose - Flavored Black Tea

OK	OK	NO	NO
----	----	----	----

**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.

