



Profile : Windsor Castle

Loose - English Favourites Tea

November 20, 2025

CUP CHARACTERISTICS: Full bodied flavoury tea with toasty notes from Darjeeling, maltiness from Assam and lively flavour from Ceylon. Worthy of royal households.

INGREDIENTS: Black tea.

INGREDIENTS FROM: India / Sri Lanka

REGION(S): Assam + Darjeeling + Nilgiri / Dimbula

GROWING ALTITUDES: 500 - 7000 feet above sea level

GRADE(S): OP (Orange Pekoe) / FPS (Flowery Pekoe Souchong) / FOP (Flowery 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 coppery color

INFORMATION:

West of London lies stately Windsor Castle - one of the homes of the United Kingdom's reigning monarch. The castle is situated on a hill overlooking the countryside and dominating the skyline of the City of Windsor. When the Queen (or King) is resident at the castle, the royal standard is flown from the masthead of the main tower. In 1993 there was a disastrous fire at Windsor Castle, destroying generations of royal collections, paintings and significant parts of the historic monument. Queen Elizabeth undertook repairs and restoration of the castle and in 1997, celebrated her 50th wedding anniversary there with a state dinner - giving the world its first view of the restoration.

To commemorate this gala evening a special tea was served. According to royal protocol, the tea had to exhibit the following characteristics:

Unique and somewhat rare,

As stout and resilient the monarchy,

Golden color - to signify the nature of the monarchy,

Flavoury - to enchant the guests,

Historical - to commemorate Windsor Castle,

A new blend - to acknowledge the rebuilding and restoration of Windsor Castle.

This blend meets this criteria as follows:

Unique and rare - The Darjeeling component is a 2nd flush, available in limited quantities during two weeks in June.

Stout and resilient - The Assam is a full bodied and full flavored tea with a delicious maltiness.

Golden color - The Kenya gives a golden coppery character further deepened by the Assam.

Flavoury - The Darjeeling is light muscatel flavoury; the Kenya has seasonal (February production) almost flowery like flavor, and the Assam has a deep malty character.

Historical - All the teas are grown in areas that once were part of The British Empire.

New Blend - The blend was put together specially to commemorate this occasion.





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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
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 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.

