



Profile : Atlantico Lime

Loose - Flavored Green Tea

December 16, 2025

CUP CHARACTERISTICS: Lively lime flavor explodes from your cup. The dried lime and lemon pieces further the synergy.

INGREDIENTS: Green tea, Lime leaves, Lemon + Lime pieces, Cornflower petals, Natural flavors.

INGREDIENTS FROM: India / China

REGION(S): Nilgiri / Hunan + Shandong

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





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INFORMATION:

Atlantico Lime. You may well ask, why such a poetic name for a blended tea? Well, how many citrus fruits can you think of that have been immortalized in poetry? We can think of one - Lime. Robert Nichols, a British poet wrote the poem, A sprig of Lime, sometime in 1918. In it he writes of a man whose last dying wish is for just a small sprig of the sweet and sour citrus fruit:

Scarce audible on deepened evening's hush
 He framed his curious and last request
 For 'lime, a sprig of lime...
 Sweet lime that often at the height of noon
 Diffusing dizzy fragrance from your boughs,
 Tasseled with blossoms more innumerable
 Than the black bees, the uproar of whose toil
 Filled your green vaults...

Poor fellow, had he lived to the present day he would have been able to buy fresh limes to his heart's content. The fruit is now one of the world's most commonly grown citrus fruits. Well, in honor of this poor old chap, we've developed this wonderful green tea.

We blended the tea using a Sencha style green tea. This variety was chosen because of its smooth, sweetish taste. This tea when cupped has a honey like finish that balances out the natural Lime flavoring beautifully. Interestingly, the smoothness of this Sencha comes from the way it is processed. The green tea leaves are plucked from the same plants as black tea but forgo black tea's fermentation process. Once they are plucked and chosen for green production, the leaves are immediately steamed and bruised either by machine or by hand. They are then pan-fried or basket fired giving the tea its distinctive glossy look and feel. The lack of fermentation, steaming, and firing results in a tea that has a fresh, and lively character. Try this pleasingly astringent tea but once and we're sure you'll find it so refreshing you'll cry out for it over and over again. For a real pick-me-up, try this one over ice, it's fantastic.

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





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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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