



Tché Villa Tea

Steeping Guide

Premium exotic teas sourced from some of the best tea growing regions in the world



	<i>Name</i>	<i>Classification</i>	<i>Serving</i>	<i>Temperature</i>	<i>Steeping Time</i>
	Arctic fire	Flavoured Black	1 tsp	95° C	3-4 min
	Assam	Black	1 tsp	98° C	3-4 min
	Australian Breakfast	Black	1 tsp	98° C	3-4 min
	Baramba	Fruit	1 1/2 to 2 tsp	98° C	5-8 min
	Camomile	Herbal	1 1/2 to 2 tsp	98° C	5-6 min
	Darjeeling	Black	1 tsp	85-90° C	3-5min
	Earl Grey	Flavoured Black	1 tsp	95° C	3-5min
	English Breakfast	Black	1 tsp	98° C	3-5min
	Green Country	Herbal	1 1/2 to 2 tsp	98° C	5-6 min
	Gun powder	Green	1 tsp	80-85° C	3-4 min
	Irish Breakfast	Black	1 tsp	98° C	3-5min
	Jasmine	Green	1 tsp	70-80° C	2-3 min
	Lapsang Souchong	Black	1 tsp	98° C	3-5min
	Lemongrass	Herbal	1 1/2 to 2 tsp	98° C	5-6 min
	Mango	Flavoured Black	1 tsp	95° C	3-4 min
	Oolong	Oolong	1 tsp	85-90° C	5-8 min
	Orange Pekoe	Black	1 tsp	98° C	3-5min
	Peppermint	Herbal	1 1/2 to 2 tsp	98° C	5-6 min



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	Punjabi Original Chai	Chai	1 tsp	95° C	3-4 min
	Refreshing Ginger	Herbal	1 1/2 to 2 tsp	98° C	5-6 min
	Rooibos Pure	Herbal	1 1/2 to 2 tsp	98° C	5-6 min
	Rosehip	Herbal	1 1/2 to 2 tsp	98° C	5-6 min
	Russian Caravan	Black	1 tsp	98° C	3-5min
	Sencha	Green	1 tsp	70-80° C	2-3 min
	Turkish Apple	Fruit	1 1/2 to 2 tsp	98° C	5-8 min
	Vanilla	Flavoured Black	1 tsp	95° C	3-4 min