A Sip to Enchantment
Himalayan orthodox tea - its appreciation

Properly prepared tea offers tea drinkers an experience akin to the drinking of very fine coffees or wines. Preparing an exquisite cup of Himalayan tea is a labor of love that begins from the rarified air of Himalayan slopes. The harvest processing is a time-consuming art mastered by our people that has come from legacy of many generations and experience.

But Himalayan tea is best appreciated on its own. Personal preferences may permit the addition of small quantities of milk, sugar or lemon to taste. However, it is always necessary to adjust the brewing time with the quantity of tea used as per personal preferences. But it is important to remember that water should never be allowed to boil, for this will make the tea flat and lifeless. The water should be poured on to the leaves when it is barely simmering. Everything then becomes a question of time.

National Tea and Coffee Development Board of Nepal
National Tea and Coffee Development Board (NTCD) is a commodity board established on 1998/06/02, under the aegis of Ministry of Agricultural Development of Ministry of Agriculture and Forestry, Nepal. The broad objective of this board is to promote and strengthen the Tea and Coffee sector through policy formulation, technical and managerial support, and has been working for the betterment and enhancement of Tea and coffee sectors since its establishment in 1992.

Himalayan Orthodox Tea Producers’ Association (HOTPA - Nepal)
Himalayan Orthodox Tea Producers Association (HOTPA - Nepal) was established in 2003 with the joint effort of tea growers, tea garden owners, factories and entrepreneurs representing the unique Himalayan tea sector of Nepal.
NEPAL AND THE COMING OF TEA

Nature has been generous to Nepal from the snow-laden peaks to the lush Terai tropical lands, it is one of the few places on earth where mother nature can be seen in all her finery. Amidst many splendidous mountains of this Shangri-la, is born one the finest tea in the world, Himalayan Orthodox Tea of Nepal.

Sometime around 1863, the famous and powerful Prime Minister of Nepal: Junga Bahadur rana while on tour to china brought back pure china tea seeds as a token of gift from the Emperor himself. Upon return, he instructed his son-in-law Colonel, Gajraj Singh Thapa to plant those seeds. Colonel Thapa was the Governor General of the eastern region of Nepal. Colonel Thapa with his Royal Army soon set up two plantations – the Ilam and the Soktim tea estates and so began Nepal tea industry. The first factory established in 1937 in Ilam is still under operation and the age old pure china tea bushes of Ilam is a steady means of germplasm resource for Himalayan Tea unique identity. Over the years, Nepal’s tea industry has grown steadily. In 1920 there were only two estates occupying 100 hectares. Today tea garden covers more than 26,000 hectares and still growing.

A Walk In The Clouds

Where your favorite drink comes from.

The aroma and the bright liquor of these tea, plus their fine, subtle and slightly fruity flavor gives a sense of spirituality of begin with the nature - the Himalayas, because geographically, tea plantations of Nepal is situated in the Himalayan foothills. Brushed by the same thick clouds but with cooler mountain air and cleaned by the same rain. It is said that the flavor and quality of tea are determined by a number of factors such as climate, elevation, the bush, soil and even the air that the bushes breathe. All these special high points emanate from Nepal’s Himalayan region, which produces nothing but the very best. A place where the earth is rich and yielding. Where moist laden air floats by and stroll in the garden is like a walk in the clouds.

The High Grown plantation area is located in six Himalayan districts of Nepal – Ilam, Terathum, Dhankuta, Panchthar, Sankhuwasabha and Sindhupalchok. The tea bushes belong to the Chinese type or China species hybrid and the gardens are situated at an elevation ranging from 500 to 2500 above the sea level producing some of the most exquisite tea in the world.

The area is embellished with an almost endless vista of lush-green tea gardens amidst scenery that simply takes one breath away. A thick white fog alternately descends to veil the gardens and then suddenly vanishes which leaves you wondering if there is any place on earth where gods come down to play hide and seek; this must be it! No wonder that growing in these mystical and romantic surroundings, tea from these leaves tastes like the sweetest dew from heaven.

The Heart of Art

The art of making Himalayan orthodox tea is a labor of love from the plucking stage, through the processing to packaging, each leaf is pampered with utmost care. Only the finest leaves make it to the end after the numerous touches of quality control. Finally, the tea that reaches you is your mystic - HIMALAYAN ORTHODOX TEA. When the fruits of nature are blended to perfection with advances in science, the results are simply spectacular.

Season  Flush  Character

Himalayan orthodox tea goes through a period of dormancy in winter when plucking comes to a standstill. The dormancy is broken by four distinctive flushes with its distinctive characters.

First flush

These are springtime teas called first flush. The young leaves yield a light tea which has a light golden color and a delicate aroma. A connoisseurs delight.

Second flush

These are more fully constructed then the first flush varieties. The liquor is bright, the taste full and round with a fruity note.

Monsoon flush

The monsoon reaches the Himalayan tea region by June end and continues till the end of September. The teas produced during this period contain a lot of moisture and have more color and strength. While the spring and monsoon flush are afternoon teas, the monsoon flush has an honor of morning tea.

Autumn flush

October yields another batch of vintage teas known as the Autumnal. The Autumnal features an extraordinary combination of Muscatel flavor, rich aroma and amber liquor. They can be drunk in the morning with a drop of milk.