

DARJEELING TEA

Darjeeling, situated in the northern part of West Bengal, India, amidst the foothills of the Himalayas, is renowned for producing tea of exceptional quality. This globally acclaimed tea is celebrated for its distinctive aroma, vibrant appearance, and exquisite flavour, all of which stem from its unique geographical location and are impossible to duplicate. It is lighter and less astringent than most black tea, but more layered and complex than most greens.

Uniqueness

Darjeeling tea's unique and rare qualities stem from a variety of factors. Positioned on steep slopes at elevations ranging from 610 to 2134 meters, the tea gardens benefit from excellent natural drainage, which is essential given the region's abundant rainfall. Additionally, the alternating patterns of cloud cover and sunlight contribute significantly to the distinct character of Darjeeling tea. These environmental conditions imbue the tea with its exclusive organoleptic properties its taste, aroma, and mouthfeel which have garnered acclaim and loyalty from discerning consumers globally.

Raw Materials

Tea leaves



Price

₹1000/- to ₹1500/-

Type of Goods

Agriculture

Class of Goods

30

Geographical Location

Darjeeling

Proof of Origin

20th century

No. of Families Involved

87 gardens employ about 55,000 workers

Method of Production

Darjeeling tea production begins with careful plucking and weighing of leaves. After withering to remove moisture, leaves are rolled to release juices and undergo controlled fermentation. This enhances flavour before final drying halts oxidation, preserving Darjeeling tea's unique qualities.