

A Sip to Enchantment

Himalayan orthodox tea -its appreciation

Properly prepared tea offer 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 (NTCDB) is commodity board established on 1993/06/02, under the aegis of Ministry of Agricultural Development, by Tea and Coffee Development Board Act 1992 of Nepal. The broad objective of this board is to promote and strengthen Tea and Coffee sector through policy formulation, technical and managerial support. NTCDB has been working for the betterment and enhancement of Tea and Coffee sectors since its establishment in 1993.

Himalayan Orthodox Tea Producers' Association (HOTPA - Nepal)

Himalayan Orthodox Tea Producers' Association (HOTPA – Nepal) was established in 1998 with the joint effort of tea growers, tea garden/estates, factories and entrepreneurs representing the whole of Himalayan Tea Sector of Nepal.



Tea Plantation & Production In Nepal - 2015/016

SN	Type	Orthodox		CTC		Total	
		Plantation Area- ha	Production kg	Plantation Area- ha	Production kg	Plantation Area- ha	Production kg
1	Garden	7007	2646457	7725	11735551	14732	14382008
2	Small Farmers	9238	3154855	3718	6726881	12956	9881736
Total		16245	5801312	11443	18462432	27688	24263744

Nepal Tea Planters' Association (NTPA)

Nepal Tea Planters' Association is the organization of CTC tea producers and is located in Bhadrapur, Jhapa.

Central Tea Cooperatives Federation (CTCF)

Central Tea Cooperatives Federation is an umbrella organization of all tea cooperatives of Nepal. Currently, there are Seventy-eight tea cooperatives, five District Tea Cooperative Federations, and 4500 household members.

Specialty Tea Association Nepal (STAN)

Specialty Tea Association of Nepal (STAN) was founded in 2012 by small tea processors. STAN is guided by the philosophy of "Small is Beautiful" and "Quality Pays". It aims to supply fresh and consistent quality tea in national as well as international market. Specialty tea enjoys specific and dynamic market with enormous opportunity.

HOTPA

+977 01 4621393
www.nepalhimalayantea.com
hotpanepal@gmail.com

NTPA

+977 023 520059

CTCF

+977 027 521714
www.ctcf.org.np
ctcfnepal@gmail.com

STAN

+977 01 4215759
www.stanthub.com
stantehub@gmail.com



National Tea and Coffee Development Board
New Baneshwor, Kathmandu, Nepal
PO BOX: 9683, Phone: 977-1-4495792, 4499786
Fax: 977-1-4497941
Email: ntcdbboard@wlink.com.np

Discover Nepal Tea





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 splendid mountains of this Shangri-la, is born one of the finest teas 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 Chinese 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 Suktim tea estates and so began Nepal's tea industry. The first factory established in 1973 in Ilam is still under operation and the age-old pure Chinese tea bushes of Ilam are a steady means of germplasm resource for Himalayan Tea's unique identity. Over the years, Nepal's tea industry has grown steadily. In 1920 there were only two estates occupying 100 hectares. Today tea gardens cover more than 26,000 hectares and are still growing.

A Walk In The Clouds

Where your favorite drink comes from.

The aroma and the bright liquor of these teas, 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 are 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 Chinese species hybrid and the gardens are situated at an elevation ranging from 1500 to 2500m above the sea level producing some of the most exquisite teas in the world.

The area is embellished with an almost endless vista of lush-green tea gardens amidst scenery that simply takes one's 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 in 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 connoisseur's delight.

Second flush

These are more fully constructed than 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.