

## Bulk | Japan Matcha Kaori Organic Tea\*



Green Tea Powder  
Prefecture Kagoshima

**Colour:** light green

**Cup:** Typically soft, slightly sweet notes, foam intensely

Matcha Kaori as „industrial quality“ is used as an ingredient in a wide range of applications such as **drinks, cereal drinks, cereal mixes and bars**. This Matcha has a noticeable bitter note in the otherwise typical Matcha flavour and is suitable for use in recipes with sugar or alternative sweeteners to counteract the bitterness. The colour is much lighter compared to Matcha that is consumed pure as drinking Matcha.

\*Certified Organic, JP-BIO-041

🕒 2-3 Min. 🍵 1g/80ml 🌡️ 70 °C

## WHITE TEA

### 00511 | China Pai Mu Tan Std 6901 Organic Tea\*



White Tea  
Province Fujian

**Leaf:** Very large, colourful leaf, silvery tips

**Cup:** Light brown infusion, smooth and floral, very slight „baked“ taste

Pai Mu Tan is gently dried in the sun after the harvest. Its smooth, mild character is complemented by delicate notes evocative of ripe peaches.

🕒 2-3 min. 🍵 1 heaped tsp/250 ml 🌡️ 70 °C

### 00562 | China Yin Zhen (Silver Needle)



White Tea  
China Provinz Fujian

**Leaf:** Gently and carefully processed, fine, silvery tips

**Cup:** Very light yellow infusion, subtle and floral

One of the finest white teas from China. Only the first, tender, unopened leaf buds, which are covered with white down, are carefully selected for this speciality. An elegant tea that offers an incomparable flavour profile with a mellow sweetness and delicate floral notes.

Speciality, recommended by our tea tasters

🕒 2 min. 🍵 2 level tsp/250 ml 🌡️ 70 °C

## OOLONG-TEA

### 00615 | Formosa Dong Ding (Jade Oolong)



Oolong Tea  
Taiwan, Hsinchu

**Leaf:** Light green leaf, tightly rolled into balls

**Cup:** Jade-yellow infusion, fruity-sweet, light vanilla note

Carefully rolled green Oolong tea from the highlands of Taiwan. This tea is one of the best-known qualities from Taiwan and is almost completely unfermented. In the infusion, this smooth and harmonious tea presents floral, sweet notes and hints of vanilla. An Oolong to be passionate about.

Speciality, recommended by our tea tasters

🕒 2-4 min. 🍵 1 heaped tsp/250 ml 🌡️ 80 °C

Vertrauen in Genuss  
Enjoy with confidence

# Wollenhaupt



## TEA SELECTION FOR THE FERMENTATION OF

# Kombucha

### About us

Our passion for tea is what drives us every day!

**Wollenhaupt Tee GmbH** has been an owner-managed company in Reinbek near Hamburg with 190 employees since 1881.

We are a reliable partner for brand suppliers, retailers and industrial customers. Our portfolio includes a wide range of classic and flavoured teas as well as herbs, spices, flowers and tea accessories. Thanks to our long-standing relationships with tea producers in the origin, we can guarantee consistently high quality. We have a strong focus on organic teas and are committed to transparency, fair trade and sustainability.

### At a glance

- Specialist for high quality teas
- Our speciality: loose and portionable leaf tea
- Purchasing, trading, refining, packaging
- Quality and technology leader
- Globally active
- Organic and sustainability certified
- Innovative product development
- Private Label
- Classic tea accessories and trendy accessories

We are happy to take your orders and sample requests at [teatrading@wollenhaupt.com](mailto:teatrading@wollenhaupt.com) or **Phone +49(0)40 728 30 14 8**

### Send your order to:

Wollenhaupt Tee GmbH, Gutenbergstraße 33-35,  
D-21465 Reinbek/Hamburg, Germany

**Phone:** +49 40-728 30-148

**E-Mail:** [teatrading@wollenhaupt.com](mailto:teatrading@wollenhaupt.com)



The current General Terms of Sale and Delivery of **Wollenhaupt Tee GmbH**, for commercial customers ([www.Wollenhaupt.com/en/terms](http://www.Wollenhaupt.com/en/terms)) apply.

### Wollenhaupt Tee GmbH

Gutenbergstraße 33-35, D-21465 Reinbek/Hamburg, Germany

**E-Mail:** [info@wollenhaupt.com](mailto:info@wollenhaupt.com)

[www.wollenhaupt.com](http://www.wollenhaupt.com)

DE-ÖKO-006

### Entry in the commercial register:

Register court: Lübeck/ Registration number: HRB 1427 RE

Sales tax ID no.: DE 8 11 18 11 95

**Managing director authorized to represent:** Dirk Wollenhaupt



# BLACK-TEA

## 00104 | Assam GFOP



Black Tea Blend  
Growing Region: Assam

**Leaf:** Very open leaf structure, medium proportion of tips

**Cup:** Medium-strong, malty, elegant character

An exquisite blend composed by our tea tasters. The red-brown infusion has a delightfully slightly sweet fragrance and an elegant malty taste that is sure to impress.

Classic, popular for years

🕒 2-4 min. 🍵 1 level tsp/250 ml 🌡️ 100°C

## 00205 | Ceylon OP1 Kenilworth



Black Tea  
District Dimbula (lower),  
Western Highland

**Leaf:** Coarse, very wiry rolled leaf

**Cup:** Medium-strong, spicy and aromatic

Kenilworth has a meticulously processed leaf with a distinctive, balanced character. The infusion is particularly harmonious and smooth in the finish. Nuances of chocolate accentuate the sweet taste and honey-like malty aroma.

🕒 2-3 min. 🍵 1 level tsp/250 ml 🌡️ 100°C

## 00301 | Darjeeling FOP1 Second Flush Blend



Black Tea Blend  
Kurseong, Distrikt Darjeeling

**Leaf:** Brownish leaf, small proportion of tips

**Cup:** Medium-strong, floral and aromatic, does not become bitter

A classic blend of selected garden teas from the summer harvest, carefully composed by our tea tasters. This Darjeeling blend is a lighter, less complex tea that is an excellent choice for Darjeeling novices as well as an attractive value for the money.

Notice: protected geographical indications

🕒 2-3 min. 🍵 1 level tsp/250 ml 🌡️ 100 °C

## 00504 | China Keemun Black Std 1243



Black Tea Blend  
Province Anhui

**Leaf:** Tightly rolled black leaf

**Cup:** Light brown infusion, sweetish-nutty, smooth and mild, little tannic acid

Keemun Black from Southeast China, a region known for the production of exquisite black tea. Very mild taste with a luscious intense sweetness. The delicate yet concentrated aroma has nuances of slight smokiness and sweet notes.

🕒 2-4 min. 🍵 1 level tsp/250 ml 🌡️ 100 °C

## Bulk | Mozambique Metilie FBOP Organic Tea\*



Black Tea  
Zambezia, Mozambique

**Leaf:** Beautiful, wiry leaf with golden tips

**Cup:** Light brown, mild cup

Speciality from Mozambique - a real insider tip from Africa. The tea is characterized by a finely rolled and wiry leaf. The high proportion of golden tips makes the tea a real feast for the eyes. In contrast to the Assam, it is characterised by its fine notes and a mild cup.

🕒 2-3 min. 🍵 1 heaped tsp/250 ml 🌡️ 100 °C

# GREEN-TEA

## 00572 | China Sencha Organic Tea\*



Green Tea  
Province Zhejiang

**Leaf:** Light green leaf, pressed flat

**Cup:** Light yellow infusion, aromatic and fresh

This green tea classic is characterised by its brisk freshness. Like spring, this tea's infusion features subtle grassy notes and delicate hints of fruit that evoke the flavour of green apples. A real all-rounder.

🕒 2-3 min. 🍵 1 heaped tsp/250 ml 🌡️ 70 °C

## 00510 | China Gunpowder Organic Tea\*



Green Tea  
Province Zhejiang

**Leaf:** Dark green leaf, rolled into balls

**Cup:** Yellowish-brown infusion, spicy, slightly smoky

The absolute classic and the most consumed green tea in the world. It owes its name to its spherical leaf shape, which is created by roasting it in drums. A strong green tea, which is also particularly popular as an accompaniment to food due to its tart and slightly smoky notes.

Extra economical

🕒 2-3 min. 🍵 1 level tsp/250 ml 🌡️ 70 °C

## 10553 | China Jasmine Organic Tea\*



Green Tea  
Province Fujian

**Leaf:** Dark green

**Cup:** Light yellow infusion, intensive floral and fragrant flavour

The tradition of jasmine tea dates back to the Song Dynasty (960-1127 AD). We source our qualities from Fujian, a very traditional tea region known for its high quality jasmine teas. A special scenting process gives this tea its classic jasmine note with full-bodied green tea aroma.

Classic, popular for years

🕒 2-3 min. 🍵 1 level tsp/250 ml 🌡️ 70 °C

## Bulk | Japan Sencha Arata Organic Tea\*



Green Tea  
Kyushu, Prefecture Kagoshima

**Leaf:** Gently processed, short dark green leaf, pressed flat

**Cup:** Bright and light infusion, highly aromatic

This Sencha from Japan offers an excellent value for the money and much more. An outstanding quality, characterised by a carefully processed shiny, dark green leaf. A mild, ultra-smooth tea with a distinct umami note that is typical and unique for high-quality Japanese teas.

\*Certified Organic, JP-BIO-041

🕒 2 min. 🍵 1-2 level tsp/250 ml 🌡️ 70 °C

## Bulk | Japan Gyokuro Hisui Organic Tea\*



Green Tea  
Kirishima/Kagoshima  
South Japan

**Leaf:** Emerald green, shiny, needle-like leaf

**Cup:** Bright light green cup, fine, fresh umami note with a gentle sweetness

Gyokuro is shaded for at least 18 days before harvesting. The shiny green hue of the needle-like leaf indicates the elaborate processing, which produces an intensely typical aroma. In the cup, the Hisui convinces with its extremely aromatic taste. The Japanese and lovers of Japanese teas is clearly perceptible.

\*Certified Organic, JP-BIO-041

🕒 2 min. 🍵 3-4 level tsp/250 ml 🌡️ 70 °C