




In perfect harmony with nature and humanity

PANTENGER





Welcome to Pantenger's tea collection catalogue which is designed to showcase our fine tea history, tea tasting notes and benefits.

Our mission is to promote tea culture in the United States and to ensure the best teas are known and accessible from the most renowned supermarkets and groceries.

The Pantenger collection includes Matcha, Sencha and Genmaicha green teas from Japan. These teas are organically grown in the Kagoshima Prefecture in Japan by a ninth-generation family-owned tea estate that has accumulated over 250 years of artisan expertise.

It also includes the finest organic teas from single estates in Darjeeling, an extremely aromatic and flowery first flush and a summer harvest with its characteristic muscatel flavour. A high altitude green tea completes our collection from the Lesser Himalayas.

Our Alishan Oolongs are the most delicate examples of this tea type. Our Amber Oolong is a competition grade tea that has been awarded the most prestigious Taiwanese prizes over the years. Our Oolong Tea Master is extremely skilled and a true champion.

Our Jasmine tea is from the Chinese province of Yunnan and is made by scenting white tea with jasmine petals. The petals are then removed and the flavour is locked in the leaves by rolling them. This is the most refined Jasmine tea available. It is sweet compared to the bitter jasmine teas made with green tea leaves.

Our blends are made using our own tea recipes. The most refined ingredients and best tea leaves are used. Our Earl Grey is a blend of the finest Ceylon OP from Dimbula and Bergamot Essential Oil from Calabria. Our rose tea is made with Moroccan rose petals and our Raspberry and Mango teas use tea leaves from new high altitude tea fields in Rwanda.

All our teas are supplied in airtight tins to protect the tea from oxidation.

Pantenger tins are packed in California in an NSF facility.

Our USDA Organic teas are certified by OTCO
Our Kosher teas are certified by OU.
All our teas are GMO free.



JADE OOLONG

Alishan High Mountain Oolong Tea

Pantenger Jade Oolong is naturally grown at a high elevation (4200 to 4600 FT) single estate in the Alishan tea producing region of Taiwan. At this altitude, maturation of the tea leaves is slow, the flavor concentrates and develops a unique flowery aroma. Tea bushes receive direct sunlight in the morning and water from the misty clouds in the afternoon, the ideal situation to grow one of the finest teas in the world.

Oolong is the most complex tea to make. The process starts at the tea garden where only the most talented tea pickers choose the best leaves. Then at the tea factory, the tea master selects the right level of oxidation and crafts the tea to obtain a refined flavor and aroma.



Pantenger Jade Oolong is a 15% oxidized, full-bodied tea with a buttery smooth texture. It has a rich floral character and the brew is balanced, sweet and fresh. The liquor is golden yellow. It can be infused up to 5 times.

Pantenger Jade Oolong is supplied in airtight tins to protect the tea from oxidation. We hope the natural harmony of our tins and the purity of our tea will invite you to take a moment of your day to hold your own tea ceremony and enjoy quality time.

Oolong comes from the Chinese word wulong, meaning “Black Dragon”, because the tea leaves resemble a mythological dragon.

Pantenger Jade Oolong is available in Loose Leaf and biodegradable pyramid bags.





AMBER OOLONG

Alishan High Mountain Competition Grade Oolong Tea

Pantenger Amber Oolong is naturally grown at a high elevation (4200 to 4600 FT) single estate in the Alishan tea producing region of Taiwan. At this altitude maturation of the tea leaves is slow, the flavor concentrates and develops a unique flowery aroma. Tea bushes receive direct sunlight in the morning and water from the misty clouds in the afternoon, the ideal situation to grown one of the finest teas in the world.

Oolong is the most complex tea to make. The process starts at the tea garden where only the most talented tea pickers choose the best leaves. Then at the tea factory, the tea master, one of the most successful competition players in the industry, selects the right level of oxidation and crafts the tea to obtain a refined flavor and aroma.



This batch of tea has undergone repeated long slow roastings at low temperatures.

Competition grade tea is more concentrated, since the stems and any overly matured leaves have been removed.

Pantenger Amber Oolong is a 40% oxidized, full-bodied, complex character tea with a creamy smooth texture. It has a rich orchid character and the brew is balanced, sweet and fresh. The liquor is amber. It can be infused up to 5 times.

Oolong comes from the Chinese word wulong, meaning “Black Dragon”, because the tea leaves resemble a mythological dragon.

Pantenger Amber Oolong is available in Loose Leaf and biodegradable pyramid bags.





DARJEELING FIRST FLUSH FTGFOP1

Pantenger Darjeeling First Flush tea is cultivated on a single estate in the heart of Darjeeling, facing the permanently snow-capped Mount Kanchenjunga (28,169 FT), the third highest mountain in the Himalayas, the tea garden lies at an altitude of 4000-6500 feet and is an idyllic place to grow one of the finest teas in the world. The temperature range, rich soil, and pure water descending from the high mountains give the tea a unique and unforgettable aroma.



The cold winter weather makes the tea bush dormant for several months. With the arrival of the spring the tea bushes receive constant baths of intense sun and rain and awake and flush with new leaves. The first harvest starts from late February to early March. At high altitude, maturation of the leaves is slow; the flavor concentrates and becomes extremely aromatic.

Brewed Pantenger Darjeeling First Flush is golden in colour with a flowery, apricot and peach aroma. It is fresh, sweet, light and aromatic.

Pantenger Darjeeling First Flush is available in Loose Leaf and biodegradable pyramid bags.





DARJEELING SUMMER HARVEST FTGFOP1

Pantenger Darjeeling tea has a subtle muscatel aroma characteristic of the summer harvest. The translucent copper liquor hints at its delicate nature. Cultivated in the heart of Darjeeling, facing the permanently snow-capped Mount Kanchenjunga, the third highest mountain in the Himalayas, the tea garden lies at an altitude of 4000-6500 feet and is an idyllic place to grow one of the finest teas in the world. The temperature range, rich soil, and pure water descending from the high mountains give the tea a unique and unforgettable aroma.



Tea bushes require water to be drained fast and the steep slopes of the tea garden are natural protection against the monsoon rain floodings. Soil composition is slightly acidic. Rainfall: the average annual precipitation is 121.7 in.

The Second Flush is the summer harvest and for two weeks during this period, an extraordinary natural event takes place in just a few Darjeeling tea gardens. A small insect similar to a grasshopper, called a jassid, is attracted by the fully hydrated summer tea leaves. The jassid drinks the sap causing the leaves to stop growing, which concentrates the flavor. It also triggers oxidation and the release of fragrant enzymes which are what give the tea its flavor of muscat grapes and copper color.

Pantenger Darjeeling Summer Harvest is available in Loose Leaf and biodegradable pyramid bags.

NON
GMO





(2500 TO 6500 ft) • LOOSE LEAF GREEN TEA • BOOSTS ENERGY AND FOCUS

PANTENGER
HIMALAYAN
GREEN



HIMALAYAN GREEN

Pantenger Organic Himalayan Green Tea has a delicate fresh and nutty aroma characteristic of high altitude tea plantations. The pristine golden liquor hints at its delicate character. Cultivated on a single estate in the Lesser Himalayas, facing the permanently snow-capped Mount Kanchenjunga (28,169 FT), the tea garden lies at an altitude of 2500-6500 feet and is an idyllic place to grow one of the finest green teas. The temperature range, rich soil, and pure water descending from the high mountains give the tea a unique character.



The cold winter weather makes the tea bush dormant for several months. With the arrival of the spring, the tea bushes receive constant baths of intense sun and rain and then awake and flush with new leaves. The “First Flush of Spring” is the first harvest of the year, and the leaves contain three times more theanine than the second or summer harvest.

Pantenger Himalayan Green tea is brimming with powerful antioxidants to detoxify the body, calm the mind, boost the immune system and burn fat, for healthy-looking skin, sharper focus, and unbeaten stress relief.

Pantenger Himalayan Green is available in Loose Leaf and biodegradable pyramid bags.





EARL GREY

Pantenger Earl Grey is a blend of the finest Ceylon OP leaves from Dimbula province in Sri Lanka, and the most delicate organic bergamot oil from Calabria.

Pantenger Ceylon tea is organically grown and only the best leaves are handpicked before being carefully processed to preserve their characteristic aroma of citrus and dried fruit. The liquor is deep translucent copper in color, and the blend with bergamot oil enhances the aroma and makes a perfect afternoon tea.

Legend goes that in 1803, Lord Grey's retinue rescued a boy from drowning in a Chinese river. The boy was the son of a prominent tea merchant who, to show his gratitude, sent the Earl a special blend of tea. When the Earl was running out of tea, he asked Twining's to replicate it.



The company composed a tea using black tea leaves and bergamot oil and named it Earl Grey in his honor.

It is very unlikely that the tea received by the Earl Grey contained bergamot oil since there is no such fruit in China. However, there is an exquisite Chinese tea called Ju Pu Cha that contains tea leaves inside a fruit similar to a little orange. The bergamot is a citrus with a pear shape and its flavor is something in between an orange and a lime.

At present, Earl Grey is the most famous scented tea in Europe and America. Each company has its own recipe, from the mass produced tea bags that contains synthetic bergamot flavor to the more sophisticated that use fine tea leaves and bergamot essential oil. Pantenger Earl Grey is one of the finest examples of its class.

Pantenger Earl Grey is available in Loose Leaf and biodegradable pyramid bags.







JASMINE WHITE TEA

Dragon Pearls

Pantenger White Dragon Pearls is organically grown on a single estate in the Chinese province of Yunnan at 5000 ft above sea level. Considered the most refined of the Jasmine teas, it is crafted in a two-step method of processing and scenting.

Processing: the leaves and buds are carefully hand-picked during spring. At the tea factory, they are dried on bamboo mats in the open air for three days then heated for several hours to achieve the desired dehydration. The white tea process is simple yet the most difficult to perfect. The result is a lightly oxidized, sweet, floral, and fresh tea.



Scenting: this stage begins in summer when the Jasmine flowers are ready to bloom. Each afternoon, the most talented jasmine pickers identify which buds are due to flower that night. At the tea factory, the dried white tea is then blended with the jasmine petals for four hours to allow the leaves to absorb the aroma. The following morning, the petals are removed by hand. The process is repeated for four to seven days. Finally, the tea is shaped into pearls to lock in the jasmine aroma.

Brewed Pantenger White Jasmine Dragon Pearls tea is clear silver in colour with a fresh and floral aroma. It is sweet compared to the bitter jasmine teas made with green tea leaves.

Drink Pantenger White Dragon Pearls for a calming and relaxing brew. Contains high levels of antioxidants and amino acids.

Pantenger White Jasmine Tea is available in biodegradable pyramid bags.

NON
GMO





ROSE TEA

Pantenger Rose Tea is a blend of the finest Ceylon OP leaves from Uva province in Sri Lanka and the most delicate organic rose petals from Morocco.

Pantenger Ceylon Rose tea is organically grown at an altitude of 4000 to 5000 feet and only the best leaves are handpicked before being carefully processed to create one of the finest teas in the world.

The liquor is a deep translucent copper color, and the blend with organic rose petals and natural rose essence makes a perfect floral afternoon tea.



Roses have always captivated humanity, from Emperors like Cleopatra to poets like Keats and Milton, and designers like Coco Chanel (Chanel N°5 is made of rose essential oil). Roses enhance moments, places and people. A table is more elegant with a rose. A place is more beautiful with a bunch of roses and any person is more attractive when wearing a rose perfume.

During the Ming dynasty rose tea fascinated The Emperor and it became celebrated by the elites. Chinese Porcelain with roses started to be crafted and soon become well appreciated the world over.

“It is the time you have spent on your rose that makes her so important”

Antoine de Saint-Exupéry

Drink Pantenger Organic Rose Tea to enhance a pleasant time whether alone or with friends.

Pantenger Rose tea is available in Loose Leaf and biodegradable pyramid bags.

NON
GMO







MANGO TEA

Pantenger Rwandan Black Mango Tea is a blend of the finest Rwandan OP leaves from Rukeri and the most delicate marigold petals and mango pieces.

Pantenger Rwandan Mango tea is cultivated organically in the heart of Central Africa. Located almost on the equator and close to Lake Kivu in western Rwanda, the tea garden is an idyllic place to grow one of the finest orthodox teas.



The abundant rainfall and rich volcanic soil give the tea a uniquely fresh and sweet aroma. The liquor is a deep translucent copper color, and the blend with mango makes a perfect sweet fruit tea.

Pantenger Rwandan Mango Black is an afternoon tea. It has been composed to refresh and relax and resemble a tropical place. The mango pieces combine well with the tropical Rwandan black tea. The Mango and Peach essence give the blend a little punch. The marigold flowers make the tea prettier and only add a little acidity to balance with the sweetness of the mango pieces.

Drink Pantenger Mango tea hot or iced. Contains caffeine.

Pantenger Mango tea is available in Loose Leaf and biodegradable pyramid bags.

NON
GMO







RASPBERRY TEA

Pantenger Rwandan Raspberry Tea is a blend of the finest Rwandan OP leaves from Rukeri and a balanced combination of raspberry, hibiscus, rosehip, raisins and currants.

Pantenger Rwandan Raspberry tea is cultivated organically in the heart of Central Africa. Located almost on the equator and close to Lake Kivu in western Rwanda, the tea garden is an idyllic place to grow one of the finest orthodox teas. The abundant rainfall and rich volcanic soil give the tea a uniquely fresh and sweet aroma. The liquor is a deep translucent copper color, and the blend with raspberry essence makes a perfect afternoon tea.



Pantenger Raspberry Tea has been composed to create a warm moment. The fresh and fruity black tea leaves combine well with hibiscus that gives the tea a red colour. The rose hip, raisins and currants give sweetness and balance the acidity of the hibiscus and the raspberry essence.

Drink Pantenger Raspberry tea hot or iced. Contains caffeine.

Pantenger Raspberry tea is available in Loose Leaf and biodegradable pyramid bags.







SENCHA

Pantenger Sencha Green Tea is organically grown in Kagoshima Prefecture in Japan by a ninth-generation family-owned tea estate that has accumulated over 250 years of artisan expertise.

The “First Flush of Spring” is the first harvest of the year, and the leaves contain three times more theanine than the second or summer harvest. Pantenger also contains high levels of antioxidants and amino acids.

Pantenger Sencha has a delicate aroma of cut grass and seaweed with a floral aftertaste. Aromas will vary with temperature. For best results, infuse at 170°F to 180°F for 1 minute.



Pantenger Organic Sencha is brimming with powerful antioxidants to detoxify the body, calm the mind and boost the immune system, for healthy-looking skin, sharper focus, and unbeaten stress relief.

Drinking Sencha is a great way of keeping in shape. The combination of antioxidants and L-theanine boosts metabolism and helps to convert fat cells into energy. Sencha can also help reduce appetite and increase fat burning during exercise.

Pantenger Sencha is available in Loose Leaf and biodegradable pyramid bags.





• 100% ORGANIC • 28 BIODEGRADABLE PYRAMID BAGS • BOOSTS ENERGY AND FOCUS

PANTENGER
GENMAICHA



GENMAICHA

Pantenger Genmaicha is organically grown in Kagoshima Prefecture in Japan by a ninth-generation family-owned tea estate that has accumulated over 250 years of artisan expertise.

The fine sencha leaves are blended with roasted organic rice. Enjoy a nutty aroma with hints of roasted rice that balance well with the more bitter Sencha tea notes.

Japanese legend tells us that in the 15th Century, a servant dropped a few rice kernels hidden in his sleeve while serving tea to a Samurai during a war committee. Offended, the Samurai beheaded the servant with his sword and then drank the tea.



However, surprised to find that the rice enhanced the tea instead of ruining it, and remorseful for his cruelty, he decided to call the tea Genmai, after the servant.

Pantenger Genmaicha Green tea is brimming with powerful antioxidants to detoxify the body, calm the mind and boost the immune system, for healthy-looking skin, sharper focus, and unbeaten stress relief.

Drinking Pantenger Genmaicha is a great way of keeping in shape. The combination of antioxidants and theanine boosts metabolism and helps to convert fat cells into energy. Genmaicha can also help reduce appetite and increase fat burning during exercise.

Pantenger Genmaicha is available in Loose Leaf and biodegradable pyramid bags.

NON
GMO



MATCHA



MATCHA CEREMONIAL GRADE

Pantenger Matcha Ceremonial Grade is the highest grade of matcha available in Japan and is used for the Japanese Tea Ceremony. It is organically grown in Kagoshima Prefecture by a ninth-generation family-owned tea estate that has accumulated over 250 years of artisan expertise.

The tea leaves are grown under shade for three weeks before the first flush of spring, leaves are hand picked, then powdered using traditional granite stone mills. The “First Flush of Spring” is the first harvest of the year, and the leaves contain three times more L-theanine than the second or summer harvest. Pantenger Matcha contains high levels of antioxidants and amino acids.



The 20 days of shade force the plant to overproduce chlorophyll, which is what makes the tea a vibrant emerald green. Low quality matcha is pale and yellowish. Pantenger Matcha is milled using granite stone mills. The result is a silky texture.

The L-theanine produced by an excess of chlorophyll gives Leopard Matcha a sweet taste and aroma of fresh grass. Low quality matcha tends to be bitter and astringent.

Matcha Ceremonial Grade is available in a 1 Oz. tin.



MATCHA FINE CULINARY GRADE

Leopard Fine Culinary Grade is a genuine high quality matcha. It is organically grown in Kagoshima Prefecture by a ninth-generation family-owned tea estate that has accumulated over 250 years of artisan expertise. It can be used to make a healthy breakfast, smoothies and lattes. It can also be served in the traditional way with hot water.

Pantenger Organic Matcha is brimming with powerful antioxidants to detoxify the body, calm the mind, boost the immune system, and burn fat. Drink Pantenger Matcha for healthy-looking skin, sharper focus, and unbeaten stress relief.

Source of antioxidants: At the plantation which grows the leaves destined to be ground into matcha, the tea plants are kept in shade for twenty days before the first flush of spring. This absence of light multiplies the amount of antioxidants and polyphenols in the tea leaves.



Compared to green tea, matcha contains much more EGCG, a natural antioxidant that combats free radicals which are the main cause of skin aging and inflammation associated with oxidative stress.

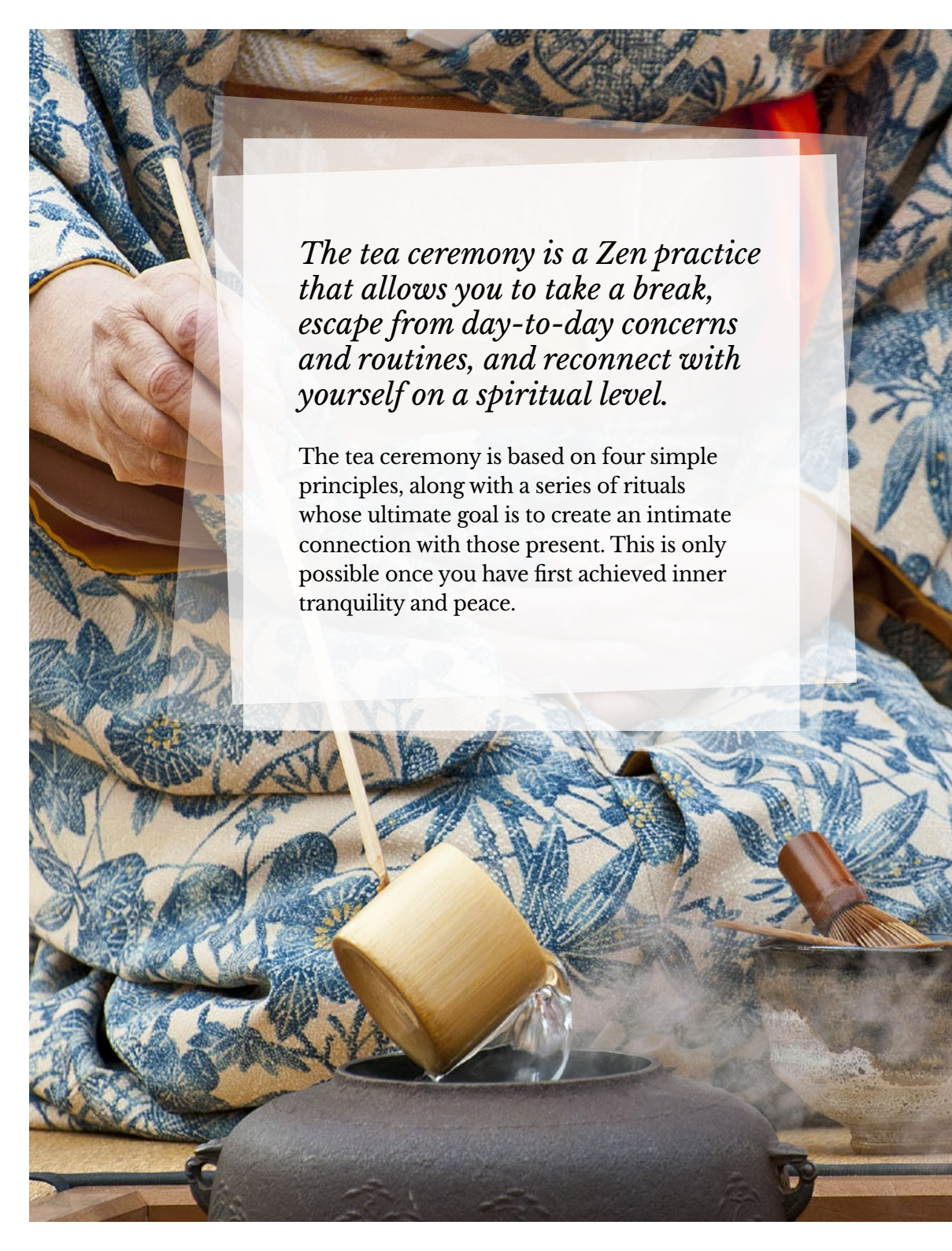
Promotes mental alertness and calm: Used for more than seven hundred years by the Japanese to hone their focus and stay awake during meditation, Matcha contains L-theanine, an amino acid also found in green tea. L-theanine works in two ways, by helping to combat tension and stress and by increasing concentration and focus.

Stronger immune system and weight loss: The combination of vitamins, polyphenols, EGCG, antioxidants, and L-theanine gives a natural boost to the immune system, helping protect the body from bacteria and viruses.

It also speeds up the metabolism and assists in converting fat cells into energy. Matcha can help reduce appetite and increase fat burning during exercise.

Matcha Fine Culinary Grade is available in a 3 Oz. tin.





The tea ceremony is a Zen practice that allows you to take a break, escape from day-to-day concerns and routines, and reconnect with yourself on a spiritual level.

The tea ceremony is based on four simple principles, along with a series of rituals whose ultimate goal is to create an intimate connection with those present. This is only possible once you have first achieved inner tranquility and peace.

The first principle is Harmony: the tea room is designed to coordinate harmoniously with the environment, and is always adorned with seasonal flowers. The décor and even the utensils must be in the same harmonious tones. The entrance to the tea room lies through a garden, in which there is always running water, flowers, and fish. The purpose of this environment is to entice you to relax.

The second principle is Respect: every guest, irrespective of their status, must bow upon entering the tea room to show their respect for the host. All utensils must be in sight, and the host must serve the tea so that every guest can watch him doing so. The idea is to create a spiritual and deconstructed environment.

The third principle is Purity: this means forgetting the mundane concerns of day-to-day life. It can be achieved by looking at the flowers, ceramics, calligraphy, and of course, the rituals being performed as the tea is served.

The final concept is tranquility, but this can only be achieved once the guests have let themselves be fully taken over by the first three; then, and only then, can they truly epitomize tranquility.

We hope the natural harmony of our teapots and the purity of our matcha green tea will invite you to take a few moments out of your day to hold your own tea ceremony and enjoy quality time, whether alone or with friends.



PANTENGER

by Leopard LLC

