

SPARKLING
SINGLE TEA ORIGIN
SAICHO

**Saicho is a luxurious, non-alcoholic,
Single Origin Sparkling Tea.**

Our namesake Saicho was a well-recognised monk from Japan. After studying with Tiantai priests in China he returned to Japan in the year 805, bringing back not only Buddhist teachings but also tea seeds. He is known for planting the first tea trees in Japan and thus defining a core part of tea culture known today.



We take this spirit of defining tea drinking culture forward to proudly bring you Saicho, a range of single origin, cold brewed, sparkling teas.

Each of our teas are meticulously selected from the finest tea gardens across China, India and Japan. The tea is then cold brewed to extract a refined, balanced, complex yet delicate flavour.

Explore a new way to experience tea with Saicho.

SPARKLING
SINGLE TEA ORIGIN
SAICHO
JASMINE

Our Jasmine green tea is grown in the mountains of Fuding in Fujian province, China at an altitude of approximately 500m. The tea leaves (Fuding Big White Leaf cultivar) are harvested by hand in early spring, dried and stored until the summer when the jasmine flowers are in bloom. The flowers are picked at midday when they are tightly closed against the sun. The blossoms are laid on top of the tea leaves and as they dry and cool, the flowers open, releasing their fragrant scent onto the highly absorbent tea leaves. The flowers are then removed by hand in the morning. The tea is blended with new jasmine flowers over several nights until the aroma is perfectly balanced. Finally, the tea is dried to remove any moisture from the tea leaves.



TASTING NOTES

The tea has a delicate floral aroma and notes of apple sherbet, lychee and vanilla.

FOOD PAIRING

Pairs well with spicy salads or creamy desserts.

BOTTLE FORMATS

750ml & 200ml

INGREDIENTS

Cold Brewed Jasmine Tea (90%), White Grape Juice From Concentrate, Acid (Citric Acid), Vitamin C, Natural Oak Wood Flavour, Carbon Dioxide.

“Saicho Jasmine has a pronounced floral character with rose petal, creamy texture and refreshing spicy finish. Reminds me of the texture of a Kabinett Riesling but with bubbles. I would match it with poached lobster served with a lemon verbena reduction. The acidity and bubbles of the tea cut well through the sweet meat of the lobster.”

Matteo Montone – Wine Director at Berners Tavern, London.

SPARKLING
SINGLE TEA ORIGIN
SAICHO
DARJEELING

Our Darjeeling black tea is grown in the foothills of the Himalayas in Darjeeling, India. The tea is harvested in the summer to develop its unique Darjeeling muscatel flavour.

Darjeeling is a town situated on the slopes of the Himalayas and has some of the highest tea gardens in the world. At almost 2,000 metres above sea level, the tea leaves grow more slowly which, along with the region's loamy soil and pure mountain air, develops a unique muscatel flavour, redolent of muscat grapes.

Darjeeling is often referred to as the "Champagne of teas" due to its deep fruity and floral flavour. There are four periods of cultivation (or flushes) every year, which each have unique characteristics. This particular tea is hand-picked in the summer when the muscatel flavour is at its most pronounced.



TASTING NOTES

The tea has notes of mandarin, ginger and wood spice and gentle, dry tannins.

FOOD PAIRING

Pairs well with grilled meats and roasted vegetables.

BOTTLE FORMATS

750ml & 200ml

INGREDIENTS

Cold Brewed Darjeeling Tea (93%), White Grape Juice From Concentrate, Acid (Citric Acid), Vitamin C, Carbon Dioxide.

"Saicho Darjeeling has aromas of ripe yellow plums, golden apple skin and blonde tobacco. At the palate there is a fine mousse with good texture, tannins and a fruity finish. Perfect with seabass ceviche served with avocado, tomatoes and ginger sauce. The tannins and the bubbles counterbalance the oiliness of the dish, while cleansing the palate."

Matteo Montone – Wine Director at Berners Tavern, London.

SPARKLING
SINGLE TEA ORIGIN
SAICHO
HOJICHA

Our Hojicha tea is grown at an altitude of approximately 200m in Shizuoka Prefecture, the largest tea producing area in Japan, where more than 40% of the country's tea is grown. The mild climate and diverse terrain make it ideal for tea cultivation. This Hojicha is made by roasting second flush Sencha green tea, a process which changes the colour to a deep reddish brown and produces a toasty, nutty flavour.

The tea was originally developed in the 1920s by a Kyoto tea merchant as a way of making use of leftover leaves, stems, stalks and twigs. Merchants around Japan soon started to roast Hojicha near their shop entrances, attracting customers with its wonderful toasted aroma



TASTING NOTES

The tea has notes of nori seaweed, roasted hazelnut and delicate smoke, with dry and woody tannins.

FOOD PAIRING

Pairs well with mushroom risotto, sushi and seafood.

BOTTLE FORMATS

750ml & 200ml

INGREDIENTS

Cold Brewed Hojicha Tea (93%), White Grape Juice From Concentrate, Acid (Citric Acid), Vitamin C, Carbon Dioxide.

"Saicho Hojicha has aromas of orange zest, roasted hazelnut, smoke and mushroom. It is rich, full bodied, with a round texture and a slightly bitter after taste. Perfect to match with a roasted duck served with mushroom puree. The tea's aromas profile naturally complement the character of the dish."

Matteo Montone – Wine Director at Berners Tavern, London.