

# Sri Lanka: Ceylon Tea Growing Regions

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(*Ceylon Tea Growing Regions* by Linda Villano - find an expanded, detailed article on this topic in the March/April 2017 issue of *The Tea House Times*)

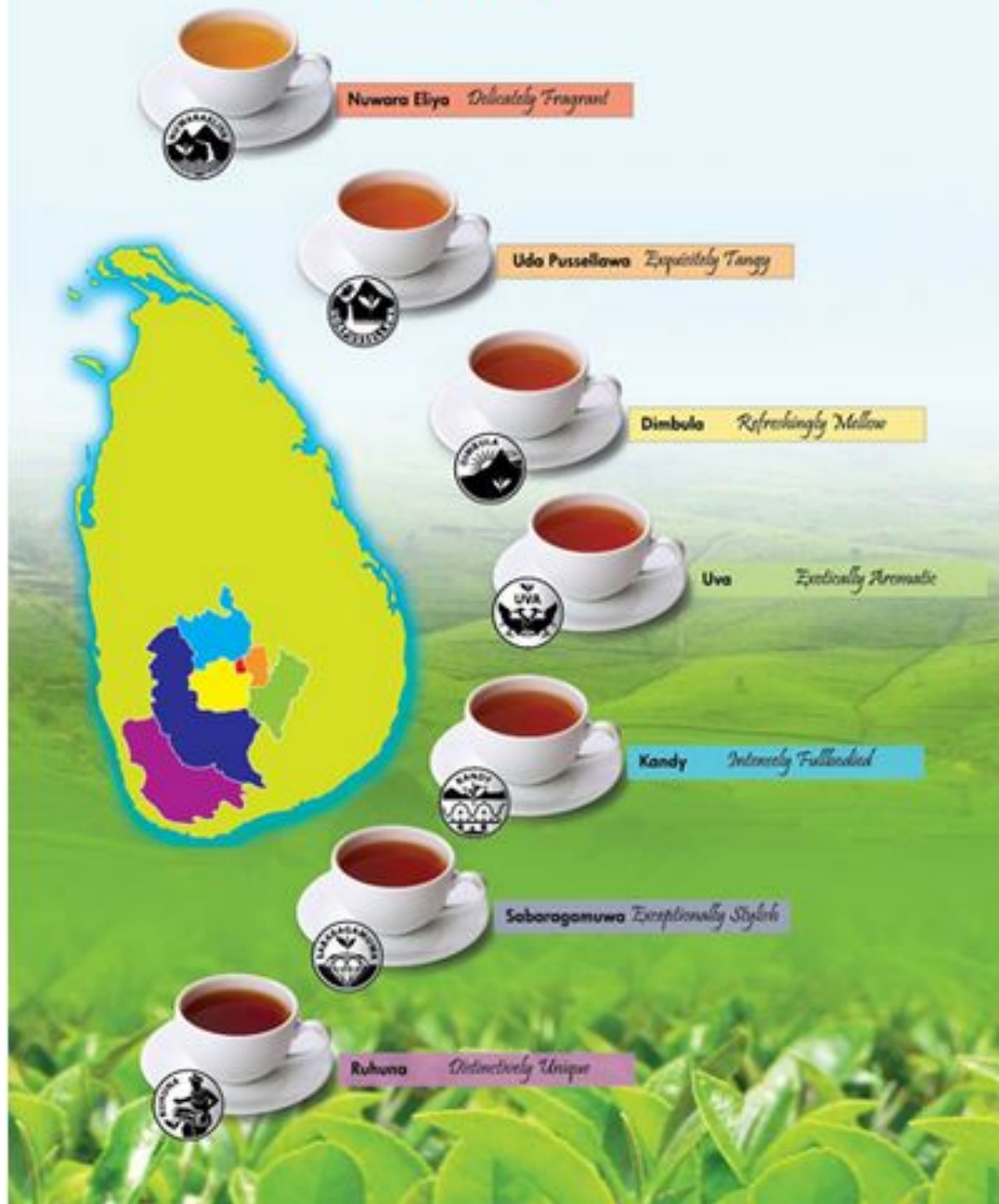
Upon reading about or hearing Bordeaux or Tuscany or Napa mentioned it's quite likely that wine immediately comes to mind. When specialized agricultural products are discussed, it's inevitable that growing regions are key to the conversation. Such references provide a sort of short-hand for specific characteristics and flavor profiles associated with the products. This is the case for specialty tea as well.

Sri Lanka, formerly known as Ceylon, is celebrating "150 Years of Tea". It's no wonder that after so many years of constant production this island nation has perfected the art of specialty tea.

In Sri Lanka seven tea-specific growing regions are identified by seven unique region-specific Geographical Indicators (GI). The Sri Lanka Tea Board (SLTB) regulates and promotes the quality and purity of all Ceylon Tea and ensures that all tea from these seven regions is marked accordingly.

Refer back to Gail Gastelu's interview with Sri Lanka Tea Board Chairman, Rohan Pethiyagoda, to hear pronunciations of each region. - [Find video here.](#)

# SPECIALITY REGIONAL TEAS



**Nuwara Eliya:** The highest of Ceylon High Grown tea is from this mountainous region boasting elevations of up to 6,200 feet above sea level. Characterized by delicately fragrant leaves that steep to a light copper colored liquor, this is a refined aromatic cuppa.

*Uda Pussellawa:* Another High Grown region with elevations of 3,000-5,000 feet above sea level. Wet and moist conditions make for a cuppa that is darker than most Ceylon Tea, described locally as a distinctly tangy.

*Dimbula:* Another High Grown region, elevations of up to 4,000 feet above sea level make for a reputedly refreshingly mellow cuppa with bright, golden orange color.

*Uva:* This region has both High and Medium Grown tea with elevations ranging from 2,000-5,000 feet above sea level. Thomas Lipton first planted here so the taste many Americans associate with black tea is from Uva.

*Kandy:* The first tea growing region in Sri Lanka, Kandy is considered Mid-Grown at elevations of 2,000-4,000 feet above sea level. The liquor is copper colored and full bodied with pronounced flavor.

*Sabaragamuwa:* This Low Grown tea region has elevations of about 2,000-2,500 feet above sea level. The tea is smooth and very strong.

*Ruhuna:* Another Low Grown tea region with elevations of about 2,000-2,500 feet above sea level makes a dark, rich cuppa tea with depth and character.

With such range and diversity, there is certainly a Ceylon Tea to suit every individual's taste and mood. For more about Ceylon tea and the seven tea growing regions, find a feature article in The Tea House Times March/April issue 2017.

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