

Ceylon Tea: Company Profile - Mlesna

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Through The Tea House Times' coverage of Ceylon tea and Sri Lanka, we continue to report on our trip from January. Today, please enjoy a company profile on Mlesna Teas and their description of the different and unique tea growing regions of Sri Lanka. Find more photos of our visit with Mlesna in our Facebook photo gallery [here](#).

MLESNA

Launched in 1983, the Mlesna brand of fine tea in exquisite gift packaging was created by Euro-Scan Exports (Pvt) Ltd.

In no less than 34 years Mlesna has a growing clientele of more than 50 countries. Australia, Greece, Italy, India, Japan, South Korea, Latvia, Malaysia, Maldives, Russia, Singapore, Taiwan, USA, Ukraine and the Middle East are just a few of the nations in which the brands' presence is felt.

With a product list exceeding 3500 items, Mlesna has achieved international stature in superior quality teas and exquisite packaging, thus servicing a niche market for speciality teas.



The outstanding quality of Mlesna products intends to represent only the best in quality, which is proven by the 82 awards Mlesna has to its accreditation. Among this array of achievement, Mlesna has obtained 9 World Star awards for Packaging Excellence and Superior quality products – awarded by the World Packaging Organisation. Mlesna has also been recognised as a Superbrand and has been awarded Superbrand status.

With the connoisseur in mind, Mlesna has a product range to cater to all tastes, ages and nationalities. Be it tea bags or loose leaf, black teas, green teas or speciality teas, Mlesna provides the consumer/connoisseur with a tea to suit the mood and taste of every individual. Thus Mlesna will always remain true to its promise, Naturally the Best.

For further information please visit www.mlesnateas.com

TEA GROWING REGIONS OF SRI LANKA

Agro-climatic districts and regions for black tea

Nuwara-Eliya

A fragrant, mild aromatic tea with a very light cup; a tranquil drink for the connoisseur and a soothing cup. This region produces flavourful bright teas throughout the year. However the better seasonal hints of quality are found in the first quarter of the year from January to April where the western winds and monsoon help produce better teas.

Udapussellawa

This unique geographical location provides the cup with flavourful character during the Eastern season and strong full bodied teas during the western season. A refreshing cup for any time of the day. This region is in a unique position managing to get the best of the North Eastern winds and thus having 2 times of the year – November to January and June to September when it produces the best quality from this region.

Dimbula

Cultivated at elevations in excess of 5900 feet above sea level, the Dimbula region produces rosy, bright, flavoury teas – from the cream of Ceylon's tea gardens. An ideal cup with or without milk. The cool dry western winds help this region to produce very bright teas with a copery hue and the quality season can last from September till March and April.

Uva

Grown at a height of 6000 feet above sea level, teas from the Uva region brew a strong, astringent and a medium to coloury cup best consumed with milk – crisp and refreshing.

The “quality season” is at its best from July to September which is the period of the south-west monsoon.

Kandy

Teas from this mid-grown region at 2000 – 2800 feet above sea level, liquors sweet, strong and thick in fresh water. Consume, preferably with milk, to enjoy a thick cup. Often the first quarter of the year produces better quality teas.

Sabaragamuwa

The Sabaragamuwa province is home to the Sinharaja rainforest. Teas from this region brew strong and thick. A refreshing beverage when brewed with sliced fresh ginger and

bee's honey. This is a region which enjoys monsoon weather during the April – May period and again September through November which gives this region a double advantage in quality.

Ruhunu

Ruhunu teas grow at low altitudes of 0 – 2000 feet above sea level, yielding very strong coloury teas. This strong tea is enjoyed with and without milk. Add honey or sweetening if desired

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