

Ceylon Tea: Plucking Tea at Lumbini in Sri Lanka

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Last week we introduced you to Lumbini. This week, we must tell you more about their Make Your Own Tea program. Yes, you can pluck your own tea and go through hands-on processing yourself and take home a fresh and finished batch of tea made by you!

The Tea House Times visit to Lumbini with the Sri Lanka Tea Board this past January was magical. There is no other way to describe it. If you have any interest in tea and especially if you are in the business of tea, plucking and processing your own tea is something you must do at some time during your life. Just as a wine connoisseur may dream of stomping grapes, we tea people adore the leaf and will do just about anything to experience tea in every way.

The video below demonstrates how to properly pluck tea leaves. Special thanks to Mohan Selladurai at Lumbini for showing us how to properly pluck tea leaves and for his incredible demonstration and tasting session of award winning Lumbini teas. Please enjoy the video clips below taken during our visit at Lumbini followed by some of our favorite photos and memories of this magical day.



Pluck two leaves and a bud or three leaves and a bud as long as it is fresh new growth and not mature.



Sweet memories of plucking tea at Lumbini!! Simply magical!

Gayana Samaraweera, Sri Lanka Tea Board

Gail Gastelu, The Tea House Times

Linda Villano, SerendipiTea





Gail, Mohan, Linda and our prized, personally created, Lumbini Tea!!

Love it!! Delicious!

Learn more about the Make Your Own Tea program at Lumbini.

See also <http://www.lumbinitea.com>

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Sri Lanka Tea Board

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