

**Designer: PLANTATION**

A Hong Kong favorite, this aged Classic Ripe Puerh has a silky smooth consistency with a grounding, earthy flavor. As a fermented tea, Classic Ripe Puerh is full of healthy microbes, making it the perfect digestive aid after a heavy meal. The Tea Bars are pressed into a compact chocolate bar shape for easy portioning and brewing. To brew, simply break off a square, add hot water, and enjoy!

Ripe Puerh is fermented in a process called wet-piling (渥堆), where the tea leaves are left in humid conditions for microbes to do their work. The finished product is full of healthy probiotics that help digestion — which is why it is often paired with dim sum. It is also shown to help improve blood sugar control and lower cholesterol levels.

Because the tannins are broken down in the fermentation process, Ripe Puerh has no bitterness or astringency. It's a delightfully mellow and relaxing tea that can be drunk in the evenings. You can also keep it for many years, as it ages well.

This 90g bar has 12 squares of tea and you can brew each square 5-6 times, depending on the size of your brewing vessel.

Dimensions: L12 x W8 x H1.5 cm

Primary Material: Food

Primary Color: Black

Customization: This product is not customizable.