



ENROOT

REVITALIZE: Raspberry Mint White Peony Tea

TEA RITUAL

Our 20-hour slow and revitalizing cold brew combines the unopened leaf buds of white peony tea with aromatic peppermint leaves, coconut water and vibrant raspberries.

TASTING NOTES

“The Raspberry Mint White Peony Tea is a tea lover’s dream with assertive tannins and a bold finish. The berries and mint are subtle, yet present.”

-*Chef Hari Pulapaka*

Ingredients:

Organic sparkling cold brew white peony and peppermint tea, coconut water, raspberry purée and lemon juice



 25 calories

 5g sugar



FOOD PAIRING

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PAIR WITH

Bold, fatty or rich foods
(like a full-bodied red wine)

EXAMPLES

Parmesan cheese
Aged gouda cheese
Walnuts
Pâtés

Charcuterie
Hearty stews
Blackened fish
Meaty pizzas
Beef jerky

Grilled burgers
Ribeye steak
Braised short ribs
Sausages

Avoid: spicy dishes, vinegars,
sugary desserts

FEATURED RECIPE

Keralan Vegetable Stew
by Chef Asha Gomez

ABOUT REVITALIZE

Organic white peony tea is distinguished by being plucked in bud sets of one or two leaves and a silvery, unopened bud. Harvested in the spring, this tea has a sophisticated mouthfeel and honey-like viscosity and a slightly stronger body than Silver Needles.

A powerful antioxidant, organic peppermint leaves deliver vigor with its bright, uplifting aroma. This tea has historically been used to aid digestion and as a relaxant.

In season May through August, sun-loving organic raspberries offer free radical-fighting properties, while bringing a sweet and tart harmony to any recipe.

Consumed for centuries in tropical countries around the world, nourishing organic coconut water serves as a hydrating elixir with electrolytes.

Zesty lemon adds a little ray of sunshine, while offering antioxidants and Vitamin C, known to help strengthen the immune system.

BEST SERVED COLD OR ICED + GENTLY MIXED

