
ENCHANT^{EA}

ARTISANAL TEAS

PREMIUM HANDMADE TEA CATALOGUE

BRAND STORY

WONDER AWAKENED

Step into the enchanting realm of Enchantea, home to the world's most delectable artisanal teas. Carefully cultivated and handcrafted, our tea leaves harmonise into a perfect symphony of flavours and aromas, captivating your senses. Uncompromising in quality, Enchantea is the exquisite choice for discerning tea enthusiasts. Immerse yourself, unwind, and relish the dream cup of Enchantea.





CEYLON BLOOMING FLOWER

• White Tea • Dimbulla •

Ceylon Blooming Flower from Dimbulla is a visually stunning white tea, crafted using delicate silver tips. Each hand-shaped bundle features White tea buds wrapped around a vibrant globe amaranth flower, forming a natural work of art that slowly blossoms during infusion. Gently dried and sun-kissed, this tea brews into an elegant cup with soft floral tones, sweet soothing notes, and a refined, mellow character.

Net Weight - 30g ± 2g



STEP 1
Place one blooming
flower in a cup



STEP 2
Pour 220 ml of
boiling water (100 °C).



STEP 3
Brew for
7 minutes



DRAGON BALL BLACK TEA

• Black Tea • Nuwara Eliya •

Dragon ball is a striking, hand-crafted Ceylon black tea from the Nuwara Eliya region, made from the bud and one tender leaf of the TR12043 clone. Each tea ball is hand rolled, a traditional technique that preserves the integrity of the leaf and allows it to unfurl gracefully during infusion. Infuse one dragon ball in 250 ml of water at 100 °C for five minutes to produce a bright orange cup with a subtle reddish glow. The taste is robust and well-rounded, offering a rich, satisfying body highlighted by prominent treacle notes that linger.

Net Weight - 25g ± 2g



STEP 1
Place one ball
in a cup



STEP 2
Pour 250 ml of
boiling water (100 °C).



STEP 3
Brew for
5 minutes



SUNFLOWER TEA

• Black Tea • Avissawella •

A truly delicate black tea, the sunflower Ceylon black tea is grown in the Avissawella region, and is crafted from the tender two leaves and a bud of the distinguished 2043 clone. Harvested from young, tender growth, this tea reflects exceptional quality, offering superior flavor, aroma, and natural antioxidant richness. Brew at 100 °C for 5 minutes to unveil a light yellow cup and a fresh, slightly floral profile that is clean, bright, and refreshing. As the tea blooms during infusion, it delivers both a graceful visual display and a refined, uplifting drinking experience.

Net Weight - 60g ± 4g



STEP 1
Place one blooming
flower in a cup



STEP 2
Pour 350 ml of
boiling water (100 °C).



STEP 3
Brew for
5 minutes



OPA/OP1 TEA COIN

• Black Tea • Dimbulla •



Tea coin, a true artisanal expression of Ceylon black tea from Dimbulla, made from two leaves and a bud, carefully handpicked and shaped into distinctive coin forms through a gentle drying process. Brew at 100 °C for 5 minutes, for a shimmering golden copper cup that captures the true soul of Dimbulla's seasonal character. This cup is sure to be an experience that draws out the magic held within every carefully crafted leaf.

Crop year - 2020-43

Net Weight - 60g ± 4g



STEP 1
Place one tea
coin in a cup



STEP 2
Pour 500 ml of
boiling water (100 °C).



STEP 3
Brew for
5 minutes



BUTTERFLY PEA & GREEN TEA DISK

• Green Tea •

This handcrafted butterfly pea & green tea coin is a captivating and refreshing infusion, combining Ceylon green tea with vibrant butterfly pea flowers. Shaped into a compact disk, the tea slowly unfurls during brewing, releasing a fresh, aromatic cup with clean vegetal notes from the green tea balanced by the soft, soothing character of the butterfly pea. Naturally rich in antioxidants, Brew for 3 minutes at 70 °C, for a golden-green brew that can transform with a touch of citrus. Light and uplifting, this tea offers a true sense of calm

Crop year - 2020-43

Net Weight - 20g ± 2g



STEP 1
Place one tea
disk in a cup



STEP 2
Pour 300 ml of
hot water (70 °C).



STEP 3
Brew for
3 minutes



ROSES & GREEN TEA DISK

• Green Tea • Sabaragamuwa •



Handcrafted from the Sabaragamuwa region, comes a gently processed Ceylon green tea and fragrant rose petals tea coin. Shaped into a compact disk, the tea gradually opens during brewing, releasing a fresh, floral bouquet balanced by the clean, smooth character of green tea. Brew for 3 minutes at 70 °C, for a cup that is light and refreshing, with soft rose fragrance enhancing the natural sweetness of the leaves. Soothing, this tea is ideal for moments that call for calm indulgence.

Crop year - 2020-43

Net Weight - 20g ± 2g



STEP 1
Place one tea
disk in a cup



STEP 2
Pour 300 ml of
hot water (70 °C).



STEP 3
Brew for
3 minutes



ENCHANTEA TEA COIN

• Black Tea • Dimbulla •



From the misty regions of Dimbulla, this handcrafted Ceylon black tea coin is witness to traditional craftsmanship and careful attention at every stage of production. Made entirely by hand, the process begins with select seedlings that are carefully plucked, then gently withered, shaped, and slowly dried into distinctive coin forms, preserving its true character. Brew at 100 °C for 5 minutes to reveal a vibrant red cup, offering a balance of floral notes with gentle caramel sweetness. This tea is sure to deliver a refined cup that reflects both its origin and artisanal making.

Crop year - 2020-43

Net Weight - 50g ± 2g



STEP 1
Place one tea
coin in a cup



STEP 2
Pour 350 ml of
boiling water (100 °C).



STEP 3
Brew for
5 minutes



LOVELY BLACK TEA HEART

• Black Tea • Avissawella •



A charming heart-shaped Ceylon black tea grown in Avissawella, made from the tender two leaves and a bud of the 2043 clone. Only tender, young growth is harvested to ensure excellent quality, flavor, aroma, and natural antioxidant richness. Brew at 100 °C for 5 minutes, to produce a clear red cup that is fresh and floral in character. Smooth and refreshing, this tea soothes the mind without strong bitterness, making it a comforting choice for any moment of the day.

Crop year - 2020-43

Net Weight - 40g ± 2g



STEP 1
Place one tea
heart in a cup



STEP 2
Pour 500 ml of
boiling water (100 °C).



STEP 3
Brew for
5 minutes



TEA FLOWER

• Herbal Tea • Nuwara Eliya •

A rare and exquisite Ceylon black tea offering from the Kandy region, the tea blossom is crafted from blossoms that appear only at the very end of the plant's harvesting cycle, an event that occurs just once every four to five years. Brewed at 80 °C for five minutes, this brew produces a bright golden yellow cup with a luminous clarity. The taste is mellow and refined, turning into a graceful bouquet of floral notes with a complex yet gentle taste profile. Soft on the palate, tea blossom delivers a truly unique experience, celebrating the fleeting beauty of the tea plant in bloom.

Crop year - 2020-43

Net Weight - 20g ± 2g



STEP 1
Place 2g in
a cup



STEP 2
Pour 250 ml of
hot water (80 °C).



STEP 3
Brew for
3-5 minutes



TEA CAKE

• Black Tea • Nuwara Eliya •

A refined expression of artisanal Ceylon black tea from the highlands of Nuwara Eliya. Carefully hand plucked from the PK2 clone, the leaves undergo natural withering, hand rolling, and artisan guided oxidation before being gently dried and hand sorted to preserve their delicate character. Brew at 100 °C for 5 minutes, for a luminous golden brown liquor, with a bright amber and copper hue. Medium bodied and perfectly balanced, the cup has elegant floral notes, complimented with gentle smokiness. A clean and aromatic finish, for an inviting cup that lingers.

Crop year - 2020-43

Net Weight - 25g ± 2g



STEP 1
Place one tea
cake in a cup



STEP 2
Pour 500 ml of
boiling water (100 °C).



STEP 3
Brew for
5 minutes



BLUE TEA

• Herbal Tea • Dimbulla •

From Dimbulla, comes the herbal blue tea, a captivating infusion that blends delicate blue butterfly pea flowers with aromatic lemongrass, for a naturally vibrant and refreshing experience. Prized for its antioxidant qualities, this tea brews into a mesmerizing deep blue cup with gentle citrus notes. A touch of lemon or lime juice reveals its hidden side, transforming the cup into a striking shade of purple. Brew at 100 °C for 1-1.5 minutes and enjoy a cup that delights the eye as much as the palate. The only product in our range presented in a tea bag, offering convenience while maintaining good-quality herbal ingredients.

Crop year - 2020-43

Net Weight - 5g ± 0.5g



STEP 1
Place 1 tea
bag in a cup



STEP 2
Pour 150 mL of
boiling water (100 °C).



STEP 3
Brew for
1-1.5 minutes



SILVER TWIST

• White Tea • Dimbulla •

Silver curl, a true expression of high grown white tea from Dimbulla, crafted from sun-drenched buds delicately curled by hand. Brew at 100 °C for 5 minutes, for a light golden brew, that is naturally sweet and elegantly balanced, with a soft and lingering finish. A journey of character and charm with every sip.

Crop year - 2020-43

Net Weight - 20g ± 2g



STEP 1
Place 2g in
a cup



STEP 2
Pour 150 mL of
boiling water (100 °C).



STEP 3
Brew for
5 minutes



GOLDEN CURL

• White Tea • Dimbulla •

A richly expressive white tea from the misty highlands of Dimbulla. Plucked using the traditional two leaves and a bud method, only the finest shoots are selected to capture the highest concentration of essential oils and flavor compounds. Leaves are delicately hand rolled into their signature curls, then carefully fermented to develop gentle sweetness and floral depth. The natural sun drying process of the tea, reveals a distinctive golden sheen and a smooth finish. Brew at 100 °C for 3 - 4 minutes, for a rich, golden cup that is full-bodied yet refined, offering a luxurious white tea experience.

Crop year - 2020-43

Net Weight - 20g ± 2g



STEP 1
Place 6g in
a cup



STEP 2
Pour 150 mL of
boiling water (100 °C).



STEP 3
Brew for
3 - 4 minutes



WHITE PEONY

• White Tea • Avissawella •

From Avissawella, comes the white peony. A refined Ceylon white tea celebrated for its purity and elegance. Crafted through a labor intensive harvesting process, where only the most tender growth is selected, using only the immediate leaf below the unopened tip of the 2043 clone, to ensure exceptional quality. Brew at 100°C, for 3-4 minutes for a pale yellow to golden cup with soft clarity. Fresh on the palate, this tea offers the drinker a clean smooth finish with subtle floral notes, making it a true expression of premium white tea craftsmanship.

Crop year - 2020-43

Net Weight - 30g ± 2g



STEP 1
Place 3g in
a cup



STEP 2
Pour 150 mL of
boiling water (100 °C).



STEP 3
Brew for
3-4 minutes



PINK TEA

• White Tea • Avissawella •

The delicately handcrafted Ceylon Pink tea from Avissawella, made using a traditional two leaves and a bud plucking technique from the 2043 clone. Only tender, young growth harvested to ensure quality, superior flavor, aroma, and natural antioxidant richness. The leaves are carefully hand plucked and hand rolled, preserving their individual character. Brew at 80 °C for 2 minutes to for a unique, aromatic and gentle cup that is floral, offering a mild and soothing finish.

Net Weight - 20g ± 2g



STEP 1
Place 2g in
a cup



STEP 2
Pour 150 ml of
hot water (80 °C).



STEP 3
Brew for
2 minutes



SILVER NEEDLES

• White Tea • Kuruwita •

A truly exquisite white tea crafted exclusively from the tender buds harvested by small scale farmers in the Kuruwita region. Handpicked in the early morning and gently processed, the buds are shade withered and gradually sun-dried, allowing their natural character to remain beautifully intact. Brew at 80 °C for 3 minutes, for a floral cup with bright citrus notes and a soft hint of jasmine. A true elegant expression of white tea, shaped by tradition, patience, and careful craftsmanship.

Crop year - 2020-43

Net Weight - 20g ± 2g



STEP 1
Place 2g in
a cup



STEP 2
Pour 150 ml of
hot water (80 °C).



STEP 3
Brew for
3 minutes



WARNAGALA WILD TEA

• Black Tea • Waranagala •

Warnagala wild tea, a rare black tea harvested from ancient tea trees that have grown freely for over 147 years in the Adam's Peak forest. Each leaf is carefully hand plucked with respect for its untouched natural habitat, ensuring the forest remains undisturbed. Brew at 90 - 100 °C for 5 minutes, for bold, deeply expressive cup with earthy depth and natural wild honey sweetness, revealing the true wild character of the leaves. Experience a limited-production tea shaped by history and heritage.

Net Weight - 20g ± 2g



STEP 1
Place 2g in
a cup



STEP 2
Pour 150 mL of
boiling water (90 - 100 °C).



STEP 3
Brew for
5 minutes



GOLDEN TIPS

• White Tea • Ruhuna •

From Ruhuna, comes an exquisite, small batch of white tea golden tips, crafted exclusively from fully mature, tender buds of the TRI 2043 clone, hand plucked at peak ripeness. Grown through natural cultivation, the leaves undergo extended, low-temperature natural withering followed by careful hand rolling, slow and gentle drying, and manual sorting and grading. Brew at 100 °C for two minutes to produce a clear yellow cup with delicate honeyed notes and a soft, refined aroma. This tea is a true reflection of craftsmanship and patience, offering a truly luxurious experience.

Net Weight - 25g ± 2g



STEP 1
Place 2.5g in
a cup



STEP 2
Pour 150 mL of
boiling water (100 °C).



STEP 3
Brew for
3-5 minutes



SILVER TIPS

• White Tea • Dimbulla •

A classic high grown white tea from Dimbulla, white tips are crafted exclusively from tender unopened buds prized for their purity and finesse. Hand plucked and minimally processed, these silvery tips preserve their natural freshness and delicate character. Brew at 100 °C for 3 - 5 minutes for a pale, luminous cup that is smooth, offering a gentle sweetness with soft floral notes and a clean finish. An expression of white tea in its purest form
Crop year - 2020-43

Net Weight - 25g ± 2g



STEP 1
Place 2.5g in
a cup



STEP 2
Pour 150 mL of
boiling water (100 °C).



STEP 3
Brew for
3 - 5 minutes



DUNBAR

• Black Tea • Hatton •

From the misty hills of Hatton, comes Dunbar, an elegant hand crafted black tea that reflects the purity and refinement of its high-grown origin. Carefully plucked at dawn from tender buds, the leaves are gently naturally dried, hand rolled, and artisan grade oxidized to preserve their delicacy. Brew at 100 °C for 3 - 5, to reveal a bright, clear amber gold liquor, with soft copper hues. Highly aromatic and medium in strength, the cup is a refined character with delicate floral notes and a smooth finish.
Crop year - 2020-43

Net Weight - 25g ± 2g



STEP 1
Place 2.5g in
a cup



STEP 2
Pour 150 mL of
boiling water (100 °C).



STEP 3
Brew for
3 - 5 minutes



TEA HORN

• White Tea • Dimbulla •

A handcrafted expression of black tea from Dimbulla, made from the first tender leaf and bud, carefully rolled by skilled hands into a distinctive horn-like form. Each stage of the creation, is thoughtfully controlled to draw out the right amount of moisture while preserving the tea's, natural character. Brew at 100 °C for 7 minutes, for a cup that is golden yellow, with a soft, delicate profile with refined notes, inviting a slow tea drinking experience. Crop year - 2020-43

Net Weight - 15g ± 15g



STEP 1
Place one tea
horn in a cup



STEP 2
Pour 150 mL of
boiling water (100 °C).



STEP 3
Brew for
7 minutes



GREEN TEA CIGARS

• Green Tea • Kandy •

Green tea cigars, from the hills of Kandy, a distinctive handcrafted Ceylon green tea made from individual tender leaves of the TRI 2043 clone, each carefully hand curled into a cigar shape, with the silvery underside of the leaf on the outside, giving the dry leaf a beautiful bronze sheen. Brewed at 80 °C for 5 minutes, the tea yields a pale yellow green brew with a mild, grassy character. Unlike other green teas, the leaves of the tea cigars are minimally processed, shaped only by careful rolling, resulting in a clean cup that highlights the tea's natural freshness and sweetness.

Net Weight - 25g ± 2g



STEP 1
Place 2.5g in
a cup



STEP 2
Pour 150 mL of
hot water (80 °C).



STEP 3
Brew for
5 minutes



VANILLA TEA RODS

• Black Tea •



One of the most artisanal creations of Ceylon black tea, made from wild three leaf and a bud sets and shaped by hand into elegant rods. Delicately rolled and infused with a whole natural vanilla pod at its center, allowing the vanilla to slowly permeate the leaves during oxidation and drying process. Brew at 100 °C for 5 minutes, to enjoy a thoughtfully crafted cup, with a smooth and warming finish, with soft layers of natural vanilla intertwined with the gentle character of wild forest tea.

Crop year - 2020-43

Net Weight - 65g ± 4g



STEP 1
Place one tea
rod in a cup



STEP 2
Pour 350 ml of
boiling water (100 °C).



STEP 3
Brew for
5 minutes



ORGANIC GREEN/ BLACK TEA

• Green Tea •



Enchantea Ceylon Organic Teas are a celebration of purity, provenance, and quiet luxury. Grown in pristine highland gardens and carefully handpicked, our organic black and green teas are cultivated without chemicals or artificial inputs, allowing the true character of the leaf to shine through. Each cup offers a naturally refined flavor profile, rich aroma, and a clean, lingering finish a sensory experience that feels both grounding and enchanting. Crafted for discerning tea lovers, Enchantea Organic Teas embody our commitment to sustainability, wellness, and timeless elegance in every sip.



STEP 1
Place one tea
bag in a cup



STEP 2
Pour 150 ml of
boiling water (100 °C).



STEP 3
Brew for
3-5 minutes

Item	Loadability (Without Pallet)		Loadability (With Euro Pallet)		Loadability (With Normal Pallet)	
	20ft	40ft	20ft	40ft	20ft	40ft
Enchantea Artisanal Tea	1900mc's	4550mc's	1331mc's 11 Pallets	2783mc's 23 Pallets	1450mc's 10 Pallets	2900mc's 20 Pallets

Item	Packing	Loadability Without Pallet		Loadability With Euro Pallet		Loadability With Normal Pallet	
		20ft	40ft	20ft	40ft	20ft	40ft
Enchantea Organic Tea Bags	2g x 25tb x 30pkts	2200 mc's	5250 mc's	1584 mc's 144 x 11 pallets	3312 mc's 144 x 23 pallets	1700 mc's 170 x 10 pallets	3400 mc's 170 x 20 pallets

CREDIBILITY





Anverally & Sons (PVT) Ltd.
No. 30, Hendala Ferry Road, Colombo 15, Sri Lanka
Phone: +94 112 5555 94 | +94 112 5555 97
Email: salman@anverally.com | www.anverally.com
Whatsapp: +44 75 87 45 60 40