



*Around the World*



aurile

.....  
SELECTION







# aurile

.....  
SELECTION



Welcome on a trip around the world! Sometimes we can't even imagine how beautiful the places are that are waiting for us in different corners of our wonderful green planet. We have travelled the world to seek out the flavours and aromas that we want to share with you. We've enclosed them in our coffees and teas from the Aurile Selection series.

Now we want to take you on this journey as well. Sit back and take some time for yourself. Let yourself be carried away to 14 different corners of the world where we can discover a love and passion for colours and flavours. Get to know the places where the most wonderful aromas come from. Fall in love with their landscapes and climate. Try to discover their secrets. Feel the rays of the sun on your face and the warm wind across your cheeks.

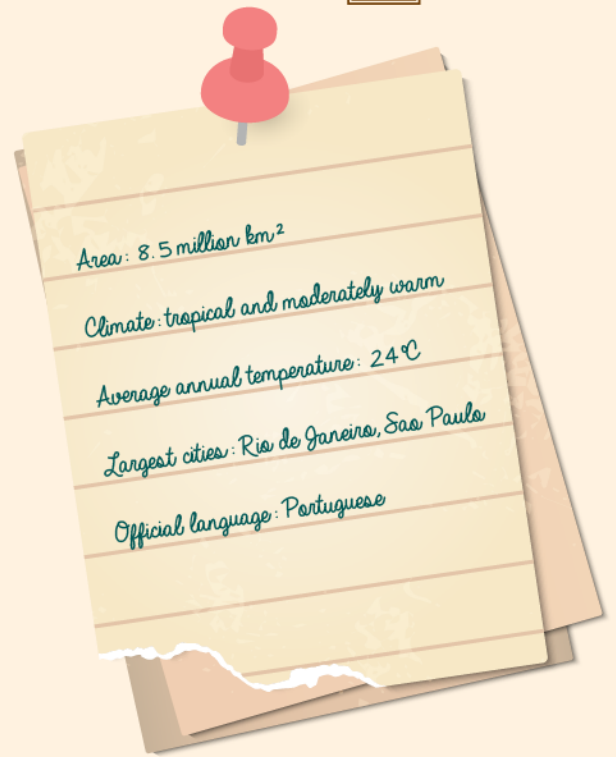
*Let's go for an adventure!*





# Brazil

Welcome to Brazil! We are in the largest country in South America which is also one of the largest and most populous countries in the world! Brazil is located in the eastern part of the South American continent, and its coast is washed by the cool waters of the Atlantic Ocean. The second longest river in the world, the Amazon, also flows through Brazil. It's in Brazil that part of the largest rainforest in the world is located - the Amazon Forest.



## Brazilians also love coffee.

Did you know that Brazil produces 1/4 of the world's coffee? But that's not all! Brazilian coffee is also considered the best coffee in the world! Why?



Brazil has three climate zones: equatorial, subtropical, and temperate. They create specific conditions perfect for coffee growing.

Brazilian coffee has a wide variety of flavours, mainly in the Arabica variety. You will find chocolate, nuts, and various fruits on your flavourful journey.

The Amazon - the largest river system in the world, the second longest river in the world.



It would certainly take a long time to see all of Brazil. The country is vast and extremely interesting. It's inhabited not only by people, but also by many specific plants and animals. It's estimated that there may be as many as 4 million different species in Brazil! It's worth visiting Brazil during the carnival season. This is where the largest Carnival Festival in the world takes place. Brazilians love singing, dancing, music, and colours - and football of course! Everyone plays and cheers here!





Amazonian Forest in Brazil  
- the green lungs of our planet.

The vast majority of the entire production, about 75%, comes from small, local farms. They are run by farmers who put all their heart and passion into their work.

*And so unofficially  
- this is probably  
the secret to  
the outstanding flavour  
of their coffee!*

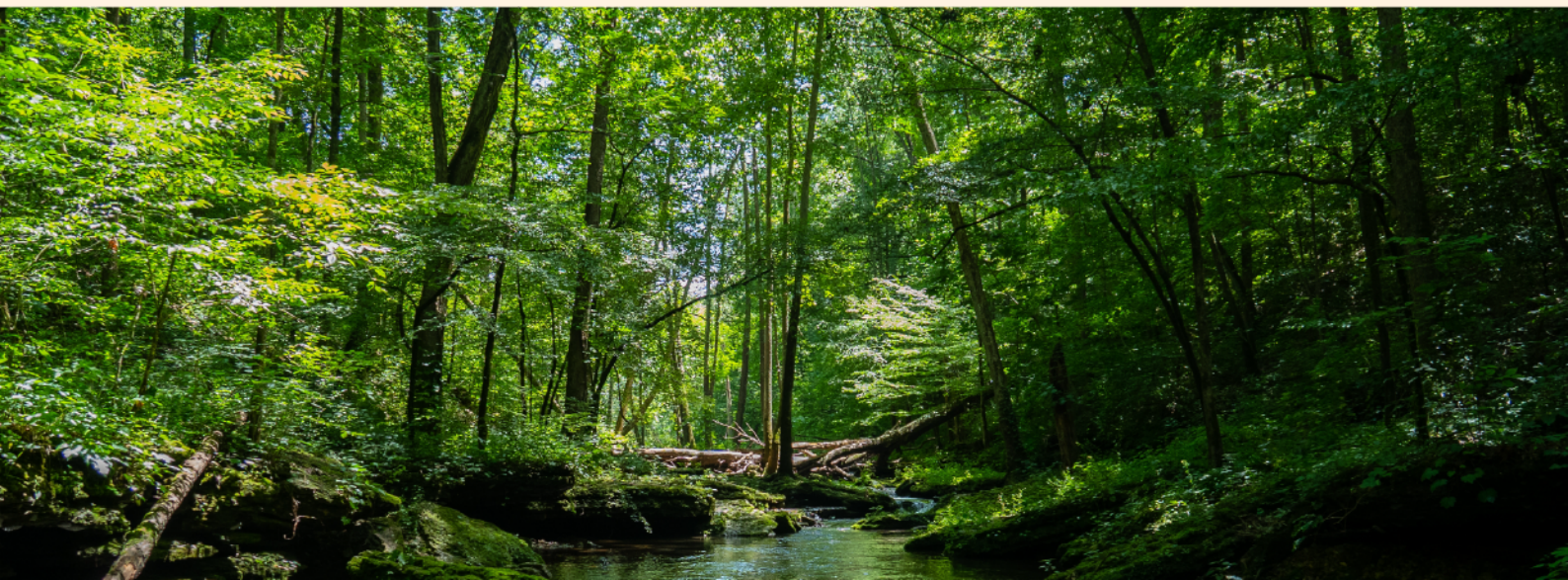


Christ the Redeemer Statue  
- towers over Rio de Janeiro,  
one of the new seven wonders of the world.

Coffee trees grow here in the sun, but also with adequate humidity. This allows the coffee beans to ripen evenly. The growers carefully select the beans as they want to preserve the reputation that Brazilian coffee has as the best coffee in the world.

Coffee is black gold here. It is cultivated at altitudes of 400-1200 m above sea level, therefore it is distinguished by its mildness and relatively low acidity.

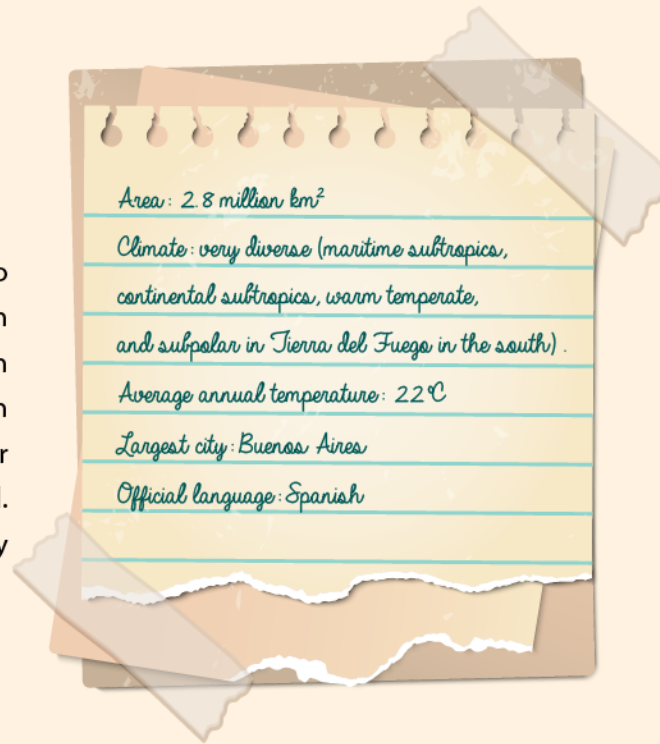
Brazilians love coffee! Did you know that in Brazil coffee is even given to children? Brazilians know coffee production very well, and they share it with everyone!





# Argentina

We're flying to beautiful Argentina. Argentina borders Brazil and also has access to the Atlantic Ocean. It's the second largest country in South America after Brazil. The beautiful, majestic Andes are found on the west side of the country, including Aconcagua, the highest peak in South America at 6,959 m above sea level. The country is famous for its high-quality beef, which is in demand all over the world. But be sure to watch out for the crocodiles here, as they are not very people-friendly!



*In Argentina, hardly any coffee or tea is drunk.*



Argentina is a large and very diverse country. It stretches vertically through the entire continent of South America, which explains such a diversity in climate here. Both the lowest and highest temperatures in the history of South America were recorded in Argentina. The oldest and also the largest dinosaur fossil was found here. Most people in Argentina live in big cities, with only 12% of the population living in the countryside. If you love to dance, you must know that the passionate tango comes from Argentina.

*Yerba mate is the drink of choice here! Argentina is the world's largest producer of this specialty!*

Argentina is beautiful and diverse.





More than 60% of the yerba mate market is hand-harvested in the Misiones and Corrientes regions.

The high production and absolutely exquisite quality of yerba mate from Argentina resulted in the product being awarded the Designation of Origin certificate. This certificate provides legal protection, but also certifies the quality of the product, in this case originating in Argentina.

A lot of yerba mate is drunk in Argentina! We can count that consumption is as much as 100 liters per person per year! Argentines drink yerba mate several times a day.



Yerba mate is absolutely essential here!

*Argentines drink yerba mate mainly because of cultural traditions. But we can drink this infusion because it is delicious, interesting in taste, and very healthy!*

**Yerba mate:**

- ✓ reduces appetite, making it easier to lose weight;
- ✓ supplies vitamins and minerals;
- ✓ stimulates and improves concentration;
- ✓ strengthens the immune system;
- ✓ reduces the risk of heart disease and lowers cholesterol.

Yerba mate from the Aurile Selection series are selected herbs and perfectly matched leaves and twigs. This selection is ideal for repeated brewing to enjoy the taste and effects of yerba mate for as long as possible. Feel the atmosphere! Taste Argentina!





# Peru

It takes just over four hours to fly from Argentina's Buenos Aires to Lima, the capital of Peru. Welcome to Peru in the west of South America, with its coast surrounded by the waters of the largest ocean in the world - the Pacific Ocean. Peru is the third largest country in South America with a rich, centuries-long history. In Peru, we can also find high peaks of the Andes, among which the highest is Huascaran at 6,768 m above sea level. Besides the mountains, there are also canyons. And these are the two deepest canyons in the world! Or maybe you like tomatoes and potatoes? Peru is their homeland.



*Coffee from Peru is a real symphony of flavors!*



*Coffee beans grown in Peru are consistently in the top ten of the best in the world. Peruvians, however, are more willing to share their coffee with other countries as it mainly goes for export.*

The impressive Titicaca lake, known as the highest lake in the world, is located in Peru at an altitude of 3812 m above sea level. 25 rivers flow into the lake! In turn, the second longest river in the world known to us from Brazil - the Amazon, begins its course here in Peru. Peruvians are no strangers to mountain life as the highest city in the world is located here. Over 30,000 people live at an altitude of 5,100 meters above sea level.



Machu Picchu is located in Peru - the best preserved Inca city. It is one of the New Seven Wonders of the World.





Much of the Peruvian coffee cultivated today comes from the first Arabica strain.

In 1993, a special National Coffee Production Board was established in Peru. It carefully guards the quality of the beans, which is why there is no chance to be disappointed with Peruvian coffee.

Almost 90% of Peruvian Arabica comes from plantations situated very high, even 1500-2000 m above sea level! Coffee trees grow there in a dry, mountain climate.

Coffee beans come from small plantations of 2-3 ha in Peru. They do not use pesticides and enjoy crystalline air in high mountain conditions. That is why Peruvian coffee is considered organic. Few coffees in the world can boast of this fact.

The ripe fruit of the coffee tree is harvested from March to October. The berries are processed wet, then after removing the pulp, the beans are dried in the sun on special raised beds ensuring free air circulation for even drying.

The taste of this coffee is an adventure! It is the scent of crystal clear wind that envelops the peaks of the Andes and then gently brushes over the stones in the largest canyons of the world. Thanks to the Aurile Selection series, you will feel its strength, also enjoying the notes of ripe citrus fruit and milk chocolate.

**Colca Canyon in Peru**  
- the deepest canyon in the world. Its edges reach 4,388 m!





# Honduras

In our journey around the world, the closest to us from Peru is Honduras. Welcome to Central America! Honduras is a tiny country where you can find places of otherworldly beauty. Interestingly, there are over 100 airports here! It is a country of legends and fairy tales that you will hear a lot about.

*Honduran coffee is grown at high altitudes, which means that it matures more slowly, thus slowly absorbing the minerals and nutrients in the soil.*

Area: 112.5 thousand km<sup>2</sup>

Climate: tropical in the lowlands, equatorial on the coast

Average annual temperature: 21°C

Largest city: Tegucigalpa

Official language: Spanish

Honduras has exceptionally good conditions for growing coffee trees. Interestingly, coffee cultivation is of particular importance to women, and many plantations employ exclusively women. This is to strengthen women's position in the country and provide them with jobs, support, and a source of income. About one million people produce Arabica in the whole of Honduras. Today, Honduras is in the top ten most important coffee producing countries.



In Honduras, coffee trees usually grow right next to banana trees, taking advantage of their shade and protection from the scorching sun.

The trees grow on wonderfully green mountain slopes, in perfectly fertile soil, with adequate access to water from the abundant rainfall.

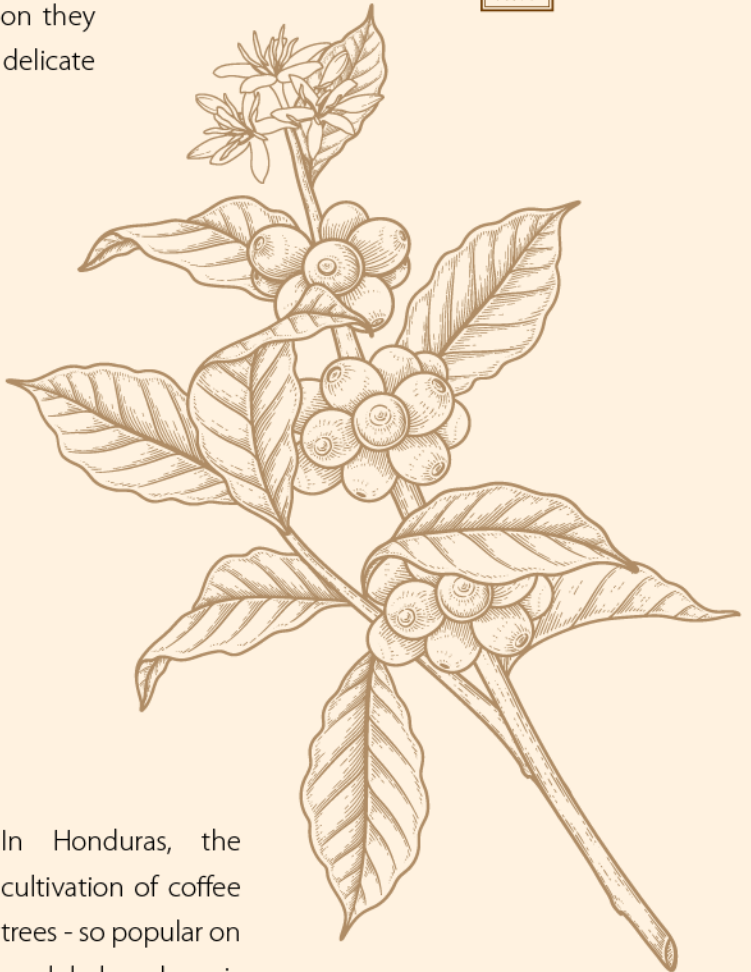
*This guarantees its intense and exceptionally distinctive flavor.*





The coffee trees are grown in Honduras at an altitude of 1100-2000 m above sea level. Their taste and aroma depend on the region they come from. In the Aurile Selection series, Honduran coffee is delicate and pleasantly sweet.

Coffee growing in these conditions receives the prestigious Strictly High Grown distinction. It signifies that the trees are grown in crystal clear air, without the need for spraying pesticides.



In Honduras, the cultivation of coffee trees - so popular on a global scale - is limited to small agro-ecological farms, using various processing methods, most often the wet method.



Women work on coffee plantations in Honduras, emphasizing their important role in the country.

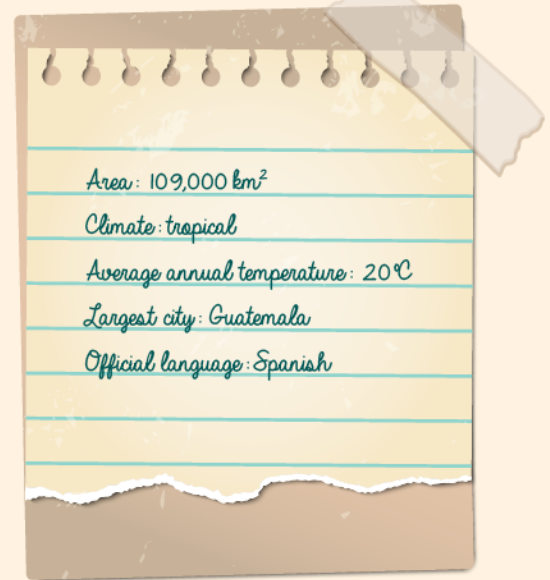
Mountain peaks in Honduras. Coffee grows there in crystal clear air.





# Guatemala

We've left Honduras, but our next trip is shorter, to neighboring Guatemala. Welcome to the Mayan country where chocolate comes from, where you will find as many as four active volcanoes, and with the Pacific Ocean on the west side and the Caribbean Sea on the eastern side. Here you can still meet people dressed in traditional Mayan costumes, from which the cultures of Guatemalans draw to this very day.



*Did you know that the word "Guatemala" comes from the Nahuatl language and means "place of many trees"?*



Beautiful and dense forests make up 40% of Guatemala's territory. In addition, it's a country of eternal spring where greenery never disappears. We also mentioned the four active volcanoes in Guatemala. It is worth noting, however, that apart from them, there are still as many as 29 dormant or extinct volcanoes. You can climb most of them!





Some anecdotes say that Guatemalan veins run with coffee instead of blood.

*In Guatemala, teething babies eat biscuits dipped in coffee.*

Guatemala is the largest coffee producer in Central America, eighth largest in the world.

The tropical climate - slightly cooler in the highlands than in the lower parts of the country, adequate, stable temperature ranging between 22°C during the day and 18°C at night, varied terrain, rich flora, complex microclimate, as well as moist air and fertile volcanic soil create perfect conditions for the cultivation of coffee trees with a different flavor profile.

*Guatemalans love coffee!  
They drink it several times a day, and its intensity may be several times greater than that of coffees drunk by Europeans.*

*Moreover, in Guatemala children drink coffee too!*



The slow-maturing seeds are extremely hard, which in turn results in a high sugar content, giving the coffee beans a sweet taste.

Due to the terrain, almost all crops are harvested by hand, and the most common harvest time is from December to March.

Guatemala is beautiful and varied, just like the Aurile Selection coffee that comes from this place. It's a wealth of flavors and a caress for the senses, with an intensity not to be found in Europe. If you want to try the taste of sunny Central America, find a moment for yourself with a cup of delicious Guatemalan coffee.





# Mexico

Welcome to Mexico, located in the southern part of North America. The vast area of the country is surrounded by the Gulf of Mexico to the east and the waters of the Pacific Ocean to the west. The beautiful beaches stretching on both coasts and the varied landscape of majestic mountains, vast deserts, and wild jungles delight. The cuisine also charms as the unique Mexican flavors are likely to stay in your memory forever. Although the main language is Spanish, we can also come across 68 local languages spoken by the inhabitants of different parts of the country.

For centuries, the Aztec civilization lived and developed in Mexico. Already in their time, a sport was known that closely resembles today's football. In the capital of the country – Mexico City, we find the ruins of the city of Teotihuacan, which is most likely at least 2500 years old! As much as 30% of the whole country is covered with dense forests, making it a perfect place for those who love to commune with nature.



Mexicans love their coffee. It's estimated that they produce about 4 million bags a year (60 kilograms per bag), and consume half of it themselves. Only 2 million bags are exported. Almost all of Mexico is located over 1000 m above sea level, which creates great conditions for growing coffee. Mexico is a place famous for some of the most beautiful beaches in the world, rich haciendas, delicious tequila, and multicolored costumes - and of course coffee, as one of the world's top ten producers.

**A decaffeinated product!**

To this day, coffee beans are grown on small farms, harvested by hand, and wet-processed.



Mexico City  
- the ruins of the city of Teotihuacan





The Mayan homeland is definitely worth visiting - the tastes and aromas will stay with you forever.



Thanks to the improvement of soil quality, the coffee trees can easily mature in the shade of other trees, which has a very positive effect on the aroma and taste of the brew.

If you love the taste and smell of coffee, Mexico will surely delight. The aroma of the fresh brews can be smelled everywhere as coffee-drinking is almost a ritual for the locals.

But here we have a surprise for you! The taste and smell of coffee can also be enjoyed by those who do not like caffeine or cannot consume it. This version of Aurile Selection coffee is decaffeinated. The caffeine has been removed in a natural process that does not compromise the black gold flavor.



In Mexico, white sands on the beaches and black gold on the trees.

*That's why you can enjoy it without worry!*

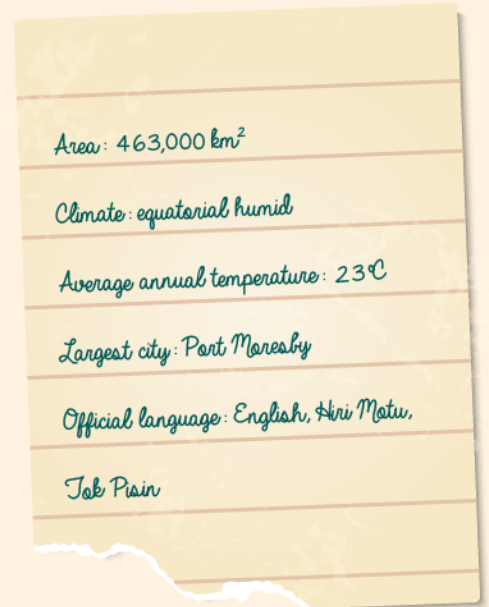




# Papua New Guinea

Welcome to the other side of the Pacific Ocean, the largest ocean in the world. We've landed in Papua New Guinea, one of the least explored countries in the world, where impressive views and landscapes merge with an extremely rich and diverse culture. Here in Papua New Guinea, despite the low population density, we can find as many as 850 native languages spoken by the Guineans! After Australia, Papua New Guinea is the largest country in Oceania.

Papua New Guinea is located in the eastern part of New Guinea and in the neighboring archipelagos, mainly the Bismarck Archipelago and the Solomon Islands. It's a colorful country full of unexpected surprises. It's estimated that 11,000 species of plants, 250 species of mammals, and 700 species of birds live here. In addition, Papua New Guinea lies along the Ring of Fire. This means that there are several volcanoes here that still erupt. The colors of the country can also be found underwater in the unbelievably beautiful coral reef which is under protection. As much as 63% of the country's area is covered by forests.



## Why is coffee from Papua New Guinea so special?



95% of coffee producers are small growers. Only 10% of the inhabitants have access to the Internet, and 55% have a telephone. They are completely devoted to the coffee cause. They care for their gardens with absolute passion, devoting their entire lives to them.

There are no farms in Papua New Guinea, just coffee gardens.





The scattered islands of Papua New Guinea, surrounded on all sides by the ubiquitous sea water, have a level of humidity ideal for the cultivation of coffee trees.

The location of the plantations at appropriate heights (1300 to 1800 m above sea level) and the volcanic qualities of the area are beneficial for the seedlings.

Geographical conditions severely limit animal farming, therefore the only fertilizer available are the branches and leaves of the coffee trees.

Original coffee from Papua New Guinea is quite difficult to find in Europe, which is why it is such an interesting product.



Coffee trees here have excellent conditions to grow and bear delicious fruit.

In the Aurile Selection series, coffee from Papua New Guinea is mildly fruity, with a delicate aroma of milk chocolate. It is a journey into the world of color, into a world of unity that resounds with diversity. Feel the full life of the mysterious island and enjoy it with all its might!



The colorful indigenous culture is something incredibly inspiring.

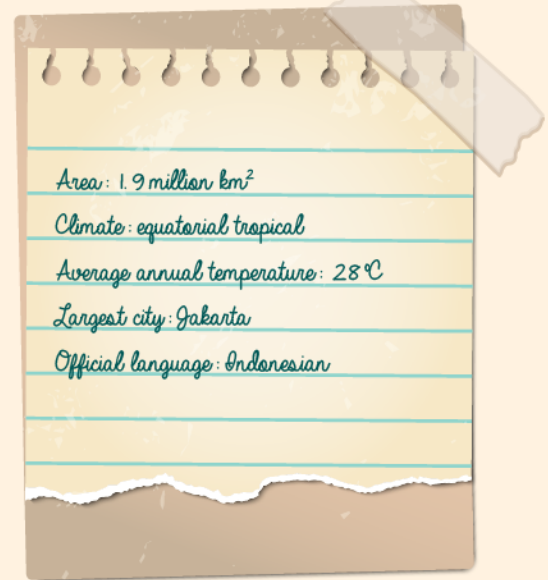
The coral reef in Papua New Guinea is really impressive.





# Indonesia

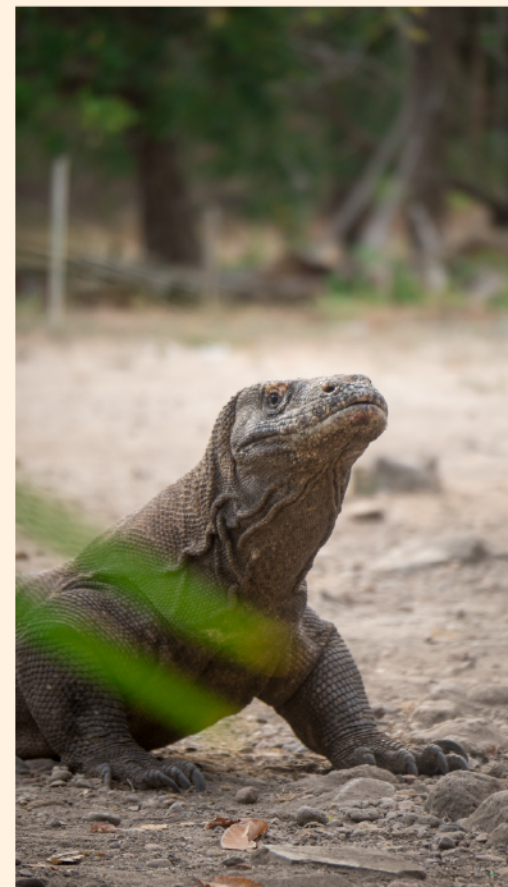
Our journey to Indonesia from Papua New Guinea is not far, so welcome to Indonesia - a place of hidden wonders of nature. In Indonesia, experience volcanoes, waterfalls, rainforests, caves, rice fields, deserted island, empty beaches, and an impressive cultural diversity. You'll want to come back here. You'll want to breathe in the colors. Did you know that Indonesia is the largest island country in the world? It's estimated that there are about 17,000 islands within its borders! About 6,000 of those are inhabited. Indonesia is surrounded by the waters of the Pacific Ocean and the Indian Ocean.



*Indonesia is also one of the largest coffee producers in the world.*



In Indonesia, there is a lot to see and a lot to scare you! The most volcanoes in the world are located here - about 500! Out of this group only 140 are active. No wonder after all, Indonesia lies in the Pacific Ring of Fire. Earthquakes often occur here too, although they're usually small. Don't be afraid of the world's largest lizard - the Komodo Dragon! This is the only place in the world where these animals live in the wild, but it's definitely better to look at them from a distance. Almost half of the country is made up of gorgeous tropical forests.







The equatorial climatic conditions prevailing here, along with the volcanic soil, create suitable conditions for coffee trees.

Coffee trees are grown on small plantations and the fruit is harvested by hand, making it possible to carry out a precise selection. Only the most ripe fruit is selected.

While the world's coffee plantations use two of the most common processing methods - dry or wet, in Indonesia the more complicated and time-consuming wet-hulled process, more commonly known as "Giling basah", has become popular. It consists in partial drying of the coffee tree fruit to obtain 30-35% humidity. Then the grains go through a mechanical husking and after that a long-term drying. Blue-green grains result from this unusual treatment, leaving the grains with a characteristic heavy taste of a strongly herbal and earthy profile with chocolate and tobacco notes. In addition, the coffee processed this way is almost completely devoid of any acid aftertaste.



Indonesia's landscapes are breathtaking.

*Indonesia is absolutely beautiful and delightful. You will feel it in the aroma of their coffee.*

In the Aurile Selection series, coffee from Indonesia has a slightly fruity aftertaste with a hint of dark chocolate. You will be transferred to the world of one thousand and one islands, where colors, flavors, smells, and a warm breeze of tropical winds permeate.

The Komodo dragon is called the last living dragon. Apparently, it rarely attacks people, but it's better not to find out. It can weigh up to 200 kilograms and measure 3 meters long!



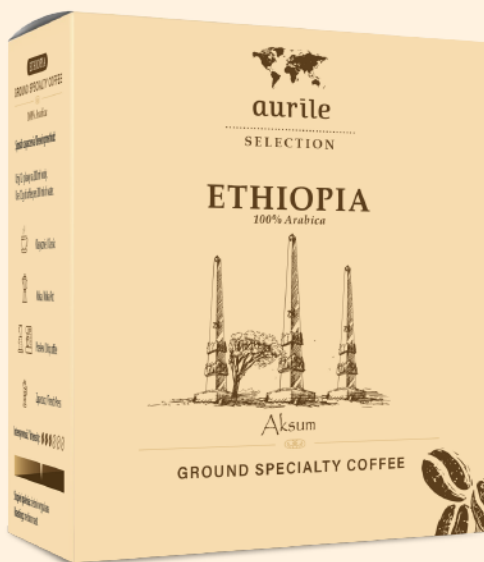


# Ethiopia

Our next journey is very long and will take us about 13-14 hours to reach our destination. We are leaving Oceania and going to Africa! Welcome to Ethiopia! This is a country where you can truly feel the atmosphere of the African continent. Here you will find traditional villages of indigenous people, endless deserts that impress with their majesty, as well as wild, untamed nature. The local tej, a honey wine, is considered to be the oldest alcohol in the world. In Ethiopia, time flows differently. The Ethiopians even have their own watches and calendars which are quite different from ours. The Great African Rift, visible from space, is also located in Ethiopia!



*Ethiopia is also the home of coffee.*



The coffees from Ethiopia are full-bodied and slightly less acidic.

The amazing thing is that in Ethiopia, the methods of growing coffee and processing its beans have hardly changed since the 10th century. Imagine that! They have been doing it the same way for 1000 years.

Eating meals together is an important part of Ethiopian culture. If an Ethiopian has chosen the most delicious morsel and wants you to have it, then just enjoy! This is how he shows you friendship and affection. Located high in the mountains, the town of Lalibela houses a complex of 11 churches carved in the rock. Their history dates back to the 12th century and is also called the eighth wonder of the world.

*Ethiopian coffee is considered one of the best in the world.*

Legend has it that coffee was first discovered by an Ethiopian shepherd boy named Kaldi. One day he noticed his goats jumping up and down after eating red fruit that he did not know. He decided to take a closer look. He took the beans home, made a drink, and thus discovered the stimulating properties of coffee.





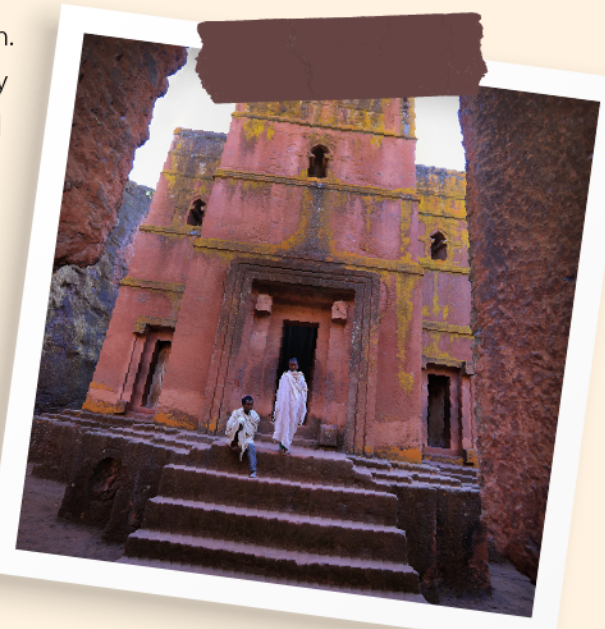


Ethiopia is the true climate of Africa.

During the ceremony, incense with a very specific smell (etan incense) is burned to ward off evil spirits. In Ethiopia, coffee is served everywhere, and it tastes just as good everywhere and anywhere you go.

You absolutely must try this! - the climate of Africa, a rich culture that dates back hundreds of years - the climate of unique landscapes drenched in the red of the setting African sun. Aurile Selection Ethiopia is a journey to this land - mildly fruity, with a hint of black tea and citrus.

Currently, the coffee drinking ceremony is a very important element of Ethiopian culture. Water is boiled in a jebena - a special jug with a long neck - or in a metal teapot. Meanwhile, coffee beans are roasted in a tin pan. The brewed drink is poured into small cups without a handle, with a good amount of sugar at the bottom. You should drink three of these cups. Each round has a name and assigned properties. The first one, 'abul', is enlivening and encourages conversation. The second, 'ton', is already weaker and rather puts you in a mood of reflection. The third, definitely the tastiest one, is called 'bereka', i.e. a blessing - after drinking it, you can finish the ritual.



And of course the motherland of coffee!

*You absolutely must try this!*





# Rwanda

We're staying in Africa and this time we travel to Rwanda. Welcome to one of the smallest African countries. Rwanda is located in the heart of the continent. It's sheltered from the north by volcanic hills, and from the west by the waters of Lake Kivu. 12 million people live here. We can visit the indigenous people of Rwanda in their villages, where they will gladly host us and share a bit of their culture with us including dance. In return, it is worth repaying even with a small gift for children. Interestingly, we should visit Rwanda in shoes, unless we want to get arrested. That's the penalty for walking barefoot. Luckily, the fine doesn't cost more than the cheapest flip-flops. But if we want to explore in footwear - it's definitely worth it. Impressive landscapes and a very rich flora and fauna are definitely the advantages of this place.

Area: 26.3 thousand km<sup>2</sup>

Climate: equatorial humid

Average annual temperature: 23°C

Largest city: Kigali

Official language: Kinyarwanda,

French, Swahili, English

*Rwanda is also known as the Land of a Thousand Hills because most of the country is covered with rolling grassy hills.*



Rwanda has the world's largest representation of women in parliament. 64% of Rwanda's members of parliament are women. In 2007, Rwanda became the first country in the world to ban the use of plastic bags completely. This is an eco-campaign that we love at FM World! Rwanda is only one of three countries in Africa where gorillas can be seen in their natural habitat. It can be an unforgettable experience! It is largely a rural country where 90% of the population is involved in agriculture and agricultural processing.

*The cultivation of coffee is one of the country's largest exports.*

39 ▶

7a



Coffee trees can bear delightful fruit here.

250UV ▶



Currently, around 400,000 Rwandans are involved in the cultivation of coffee beans.

Located in a mountainous area, Rwanda is the perfect place for coffee plantations. The western part of the country consists of thousands of highlands, ranging from 2500-3000 m, gradually sloping towards the west.



Wild gorillas in Rwanda  
- they have a real paradise here!

A humid, equatorial volcanic climate, fertile soils, and moderate temperatures are the geographic and climatic conditions of the five main regions where Arabica is grown in the noble Bourbon variety.

Rwanda's harvest season is in March and April. As is the case with most small farms, the fruit of the coffee tree is hand-picked, carefully selected, wet-processed in a nearby lake or river, then sun-dried for twenty days, and left for another month of aging.

An additional advantage of the crops is their 100% organic nature.

Remember your shoes  
when you visit these beautiful places!

The Rwandan coffee in the Aurile Selection series has a surprisingly refreshing taste. It is a picture of the most beautiful side of Rwanda - green, full of life, naturally beautiful. The atmosphere of this place is like a journey to freedom.







# aurile

.....  
**SELECTION**

We are leaving behind the world of aromatic coffee, which captivated us so much that we wanted to share it with you. All the beautiful, fascinating, inspiring countries and the culture of their people that make the products they create unique.

This time, we are going to Asia to explore the taste of teas that you will find in the Aurile Selection series. We will visit China, Korea, India, and Laos, which will delight us as much as the countries offering us black gold.

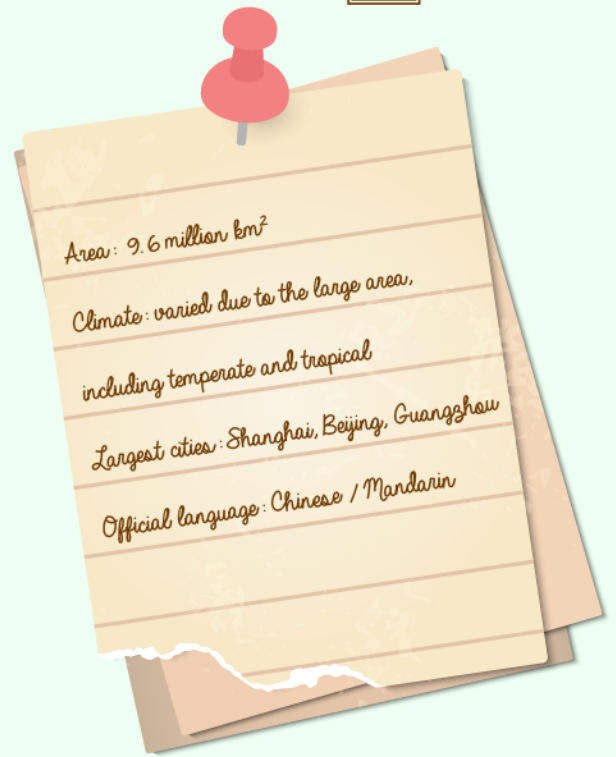


*This is another piece  
of great travel knowledge  
and experiences!*



# China

Welcome to China! This country is home to over 18% of all people in the world, a total of 1.4 billion people! It's also the third largest country in the world. The Chinese civilization has been built for over 5,000 years! No wonder that China is a treasury of folk knowledge, natural medicine, and a place of many inventions. The highest mountain on Earth - Mount Everest (8,848 m above sea level) is also located on the border between China and Nepal. It's also here that we can find one of the most famous buildings in the world – the Great Wall of China.



Red symbolizes good luck in China.

China is a huge country, but for the sake of simplicity it only uses one time zone. One of the most characteristic animals that lives in China is the beautiful giant panda. Interestingly, the panda lives only in China, although even there it is very difficult to see. It's habitat is the mountainous bamboo forests. In China, the panda is a symbol of strength and courage.



China has also made a lot of inventions that are important to mankind, such as the compass, paper, printing, and gunpowder. The Yangtze River - the longest river in Asia - flows through China. Unfortunately, it's also the dirtiest in the world. If we go to a Chinese wedding, we will not see the bride in white, but in red. This color symbolizes good luck in China.

China is a country with a rich tea drinking culture and tradition. According to a popular legend, tea was discovered by the Chinese emperor Shennong in 2737 BC when a tea leaf accidentally fell into his bowl of boiling water. In a country with such a long history of tea drinking, it's impossible not to seek out one of our specialties - tea from the Aurile Selection series. Undoubtedly, China is the country where the deliberate cultivation of tea began.





Thousands of years of tradition in tea cultivation and production means that the tea is carefully produced, with a fantastic appearance and in various shapes - from rolled and flat leaves, through crescents and S-shapes, to small balls – some with more and some with less regular shapes.

We also know that from the 3rd to 1st centuries BCE, during the Western Han dynasty, tea drinking became popular among the Chinese elite. It was so valuable that it was considered an indispensable element of the deceased's belongings - tea was put into the tombs of the wealthy so that they would not run out of it even in the afterlife. Over time, it became a ritual gift offered to the bride's family as a confirmation of an engagement.



A sweet symbol of strength and courage – the giant panda.

Tea is produced in every Chinese province where conditions permit. However, there are a few leading ones where the most famous teas come from. One of them is Anhui in the eastern part of the country, landlocked, but well connected for centuries due to its location in the Yangtze and Huang He basins. The tropical monsoon climate and low mountains are perfect for growing tea. This is where Aurile Selection tea is grown.

Aurile Selection tea is complemented with the aroma of rose petals. During this process, 1 kg of flowers is used per 1 kg of dried tea. The flowers are mixed with dry tea, left for several hours, and then removed. The tea is dried again and at the end mixed with rose petals. As a result, after brewing, an amber infusion is created with a delicate floral flavor and aroma.

With this taste, you will feel the thousands of years of tea brewing and drinking tradition that is practiced in China. This is another journey to the land of aromas and unusual sensations for the taste buds. It's definitely worth experiencing.



The Great Wall of China is the longest building in the world.

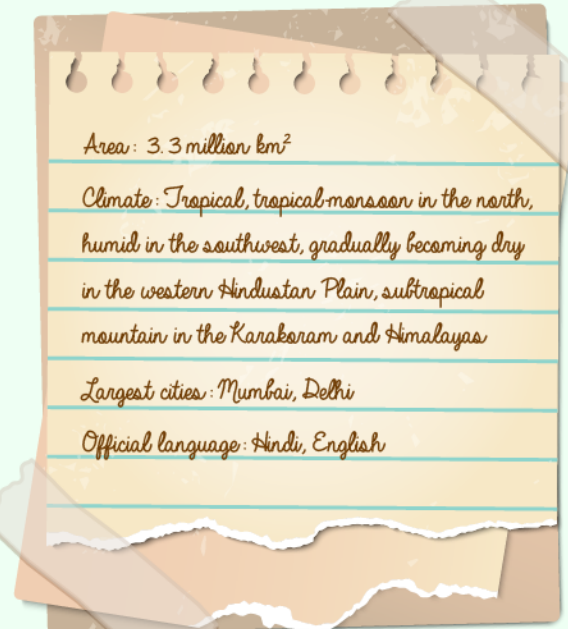




# Indie

We go straight from China to India. Welcome to India in South Asia, the seventh largest country in the world, surrounded by the waters of the Indian Ocean, the Arabian Sea, and the Bay of Bengal. Tastes, smells, and aromas are inseparably associated with India as it's a country of wonderful cuisine and extremely strong, memorable spices. India is one of the most populous countries in the world, with almost 400 people per square kilometer!

*Tea is loved in India and is actually drunk everywhere.*



India is an extremely interesting and colorful country – a real country of colors. Bollywood, one of the best-developed film industries in the world, rules here - full of color, music, and dance. In India, many visitors may be surprised by the cows that walk the streets freely. This animal is revered here and enjoys special privileges. We also have to be very patient in India as punctuality is not a virtue here. India is the largest democratic country in the world. Indian cuisine delights gourmets around the globe. One of the most well-known dishes is Masala Dosa, which is something like a pancake with potato stuffing and special seasonings.

*The name of this tea comes from a mountainous region located at the foot of the Himalayas.*

The foothills of the Himalayas are home to the best tea in the world.







In India, tea actually became popular with the rise of the British East India Company. Indian tea began to be exported. Since then, tea has gradually become a product, not only for the most wealthy, but for everyone.

Aurile Selection tea from India is Darjeeling tea - the most famous and highest quality tea from India. Even though it's considered the best tea in the world, Darjeeling accounts for less than 1% of all tea produced in India.



The colors of India are delightful.

*Travel to India through flavors and aromas.  
Enjoy the best tea in the world!*



Darjeeling tea leaves produce black tea in a unique style. Darjeeling first flush (spring harvest) stands out in particular, as it is a lightly oxidized, light tea with a flower meadow aroma. This is one of the most anticipated spring teas in the world. This is exactly the kind of tea brought to you in the Aurile Selection series.

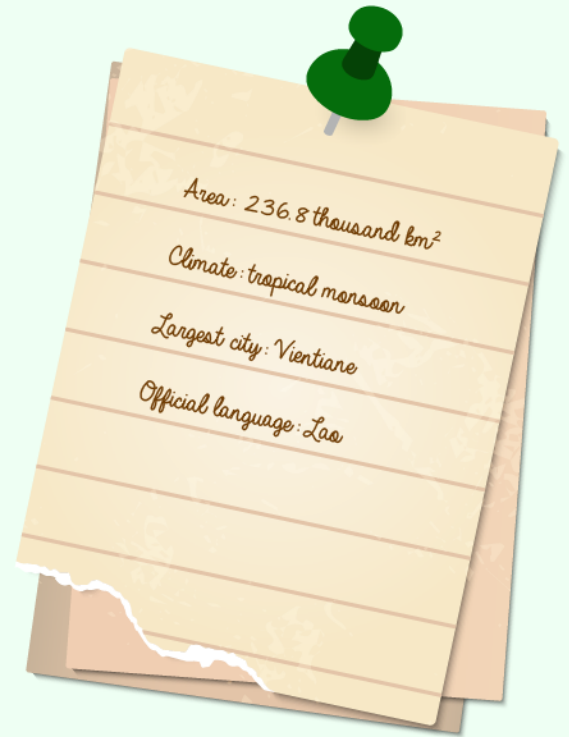
*Feel the atmosphere of the foothills  
of the highest mountains and their beauty  
and pride as well as their freedom.*





# Laos

Straight from India, we fly to Laos - a much smaller country on the Indochina Peninsula. In Laos, beautiful nature and centuries-old monuments charm. Lao culture is truly unique, as is the cuisine. The flavors and aromas will stay with us long after our trip has ended. More than half of this extremely interesting country is covered with dense forests. Although Laos has no access to the sea, there are over 4,000 small islands on the Mekong River that flows through the country. It's worth seeing them with all their stunning nature. Laos is also a natural home for many animals such as tigers, leopards, Indian elephants, and the Sumatran rhinoceros . We also have to watch out for poisonous spiders here!



*The tea that's created here is delicate and sweet. Despite the fact that it's a type of green tea, the color is black.*

An exceptionally mysterious place in Laos is The Plain of Jars. There are several thousand stone statues in the vast area, resembling pitchers or jars. The oldest of them can be up to 3,000 years old! Laotians are a very friendly, open, and outgoing people. At the same time, they love tradition very much and respect their personal space.

*The process of its creation is very long and unique on a global scale which is what makes tea from Laos so unique!*

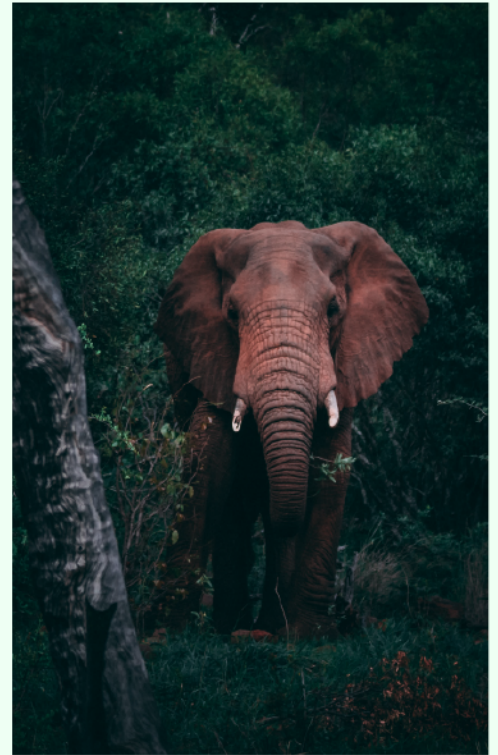


In such conditions, one of the tastiest and most unique teas in the world can be grown.





Laotian tea is specific and unique. The Aurile tea comes from the Lao province of Phongsaly, for which agriculture is the most important source of income. 80% of this province is covered by forests. It's situated quite high, and the weather is so specific that we can see four seasons in one day here.



It all starts with the leaves, which are carefully rolled in the first step of the tea-making process. Then they are subjected to fermentation. To make the process more efficient, the rolled tea leaves are wrapped in banana leaves.

*The tea is then dried giving the final result of leaves with an absolutely unique and unforgettable aroma.*

Laos is still quite a mysterious and rarely visited corner of the world, which in terms of culture, has a centuries-old tradition and natural beauty with a lot to offer. The taste of the tea that comes from Laos is a journey itself. Each one is a great adventure.

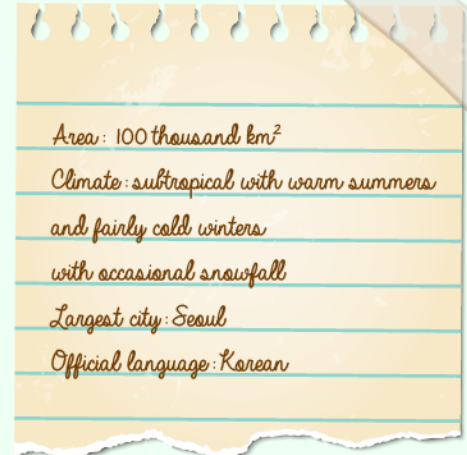
Laos and its nature can delight.  
It's also a beautiful home for many wild animals.





# South Korea

The last country we will visit on our coffee and tea tour is South Korea. So welcome to South Korea in East Asia, a mountainous and upland country where almost 53 million people live. South Korea is surrounded by the waters of the Yellow Sea and the Sea of Japan. We can see impressive Seoul - one of the largest and most modern metropolises in the world. This is beautifully combined in Korea with lots of greenery. Magnificent forests cover approximately 60% of the entire country!



*The number 4 is unlucky in South Korea, and it is strongly avoided, as well as red ink in writing.*



In South Korea, there are as many as 20 national parks, each of which deserves great interest. Nature is really impressive here. If you are familiar with Italian Rome and its legend of building on seven hills, you will surely enjoy the story of Seoul and its construction on as many as 26 hills! Discipline is a deeply rooted virtue in Korean culture. Perhaps that is why this country is very well developed in terms of modern inventions. Electronics can be really impressive here, and robots are increasingly beginning to accompany people in many spheres of life.

The tradition of growing and producing tea on the Korean Peninsula goes back 2000 years. Tea appeared in Korea earlier than in Japan. Tea growers say that tea connects with the heart and that is how they treat their profession - with heartfelt dedication, but also with great professionalism. The tea pickers work hard, but the working conditions and atmosphere are good and friendly. It's not uncommon to sing "to the tea" as it's something of a religious experience to work with it.

Jeju Island is amazing. It is even referred to as "Korean Hawaii".







Koreans are not afraid of experiments. This is probably the only place where you can find curiosities such as black matcha (prepared from black tea leaves), tea added to concrete (apparently concrete with tea is much more durable), or tea with the addition of gold.

Green teas from organic Korean plantations on the island of Jeju (where Japanese-style tea production began in the 1980s) are perhaps the most appreciated. It is a real discovery of recent years.

The raw leaves are placed in a round pan at a temperature of around 300°C (Koreans prefer higher temperatures than the Chinese), then the leaves are dried and rolled on special mats. These steps are repeated three times. At night, the tea is dried and the next day it is roasted again at a lower temperature, around 140 degrees.

Roasting is challenging as the leaves could burn if left in the pan too long. On the third day, the leaves are selected using a special device, a winnowing machine. The fan blows a stream of air that separates out the smaller leaves. In tea from Jeju Island, we can also find an interesting addition of roasted rice, which greatly enhances the unique taste of the tea!

The tea is packed in express bags, the proper leaves are checked and put aside. Finally, the tea is packed in bulk packages. This of course, like all other activities, is done manually.

It is unique in every possible sense of the word – a uniqueness that cannot be found in ordinary tea. In Aurile Selection, you discover something which is not easy to find.

*This uniqueness is a great strength, which encapsulates the taste, color, and aroma.*







# aurile

.....  
SELECTION

Travels are great, but the downside is that sooner or later you have to come home. Remember though that every time you hear the sound of the kettle and reach for one of the Aurile Selection coffees or teas, you are off again in search of adventure. This is a time only for you, when you visit the farthest corners of the world, and you are there completely.



*Explore the world.  
It's better than  
the best dream.*





aurile

SELECTION

