

# Tea wine

Bioutilization of lower/secondary grade teas especially tea stalk and tea dust for manufacturing of highly valuable tea wine. Tea wine is prepared by adding specific proportion of sugar and is matured over a period of one year. This wines is rich in antioxidants.



Low grade tea



Tea wine

The wine can be made sweet or dry on demand and the alcohol content can also be varied. Extensive organoleptic evaluation of the wine and its unique flavour makes its widely acceptable

Total Polyphenols	2.5-3.0 mg/ml
Antioxidant capacity	1.5-2.0 $\mu$ g/ml
Alcohol content	10-12%

## Contact:

**Director**

**CSIR-Institute of Himalayan Bioresource Technology**

**PO Box 6, Palampur-176061(HP)**

**Tel: +91-1894-230411; Fax: +91-1894-230433; E-mail: [director@ihbt.res.in](mailto:director@ihbt.res.in)**

**Website: <http://www.ihbt.res.in/>**