ABOUT GI

Geographical Indications (GIs) are associated with the legacy of a product connected with a specific location having unique blend of nature, culture, tradition, and artisan. In India, there are several registered GIs and there are numerous GIs which are not yet registered officially, but are potential registerable GIs.

GI based on classes to Natural Goods, Food Stuff Manufactured Goods, Handicrafts or Agricultural Goods

GI based on uniqueness, weather, and terrain of the place of origin

Registered by the Authorized community of the GI

Economic empowerment to Artisans, Producers, and Manufacturers

> 512+ registered GIs and numerous unregistered GIs existence in India

Legal Protection from unfair usage

> Gl Sign or symbol indicating Geographical Origin or location

Social Uplifting and continuing the Legacy of the Nation

Prevents counterfeiting and ensures genuineness of products

Preservation of local Culture, Tradition, and Legacy



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DARJEELING TEA



Darjeeling, situated in the northern part of West Bengal, India, amidst the foothills of the Himalayas, is renowned for producing tea of exceptional quality. This globally acclaimed tea is celebrated for its distinctive aroma, vibrant appearance, and exquisite flavour, all of which stem from its unique geographical location and are impossible to duplicate. It is lighter and less astringent than most black tea, but more layered and complex than most greens.

Uniqueness

Darjeeling tea's unique and rare qualities stem from a variety of factors. Positioned on steep slopes at elevations ranging from 610 to 2134 meters, the tea gardens benefit from excellent natural drainage, which is essential given the region's abundant rainfall. Additionally, the alternating patterns of cloud cover and sunlight contribute significantly to the distinct character of Darjeeling tea. These environmental conditions imbue the tea with its exclusive organoleptic properties its taste, aroma, and mouthfeel which have garnered acclaim and loyalty from discerning consumers globally.



Method of Production

Darjeeling tea production begins with careful plucking and weighing of leaves. After withering to remove moisture, leaves are rolled to release juices and undergo controlled fermentation. This enhances flavour before final drying halts oxidation, preserving Darjeeling tea's unique qualities.



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