

The art of preparing mate

Each mate lover prepares his own.

Here we only intend to provide the classical steps to serve a "good bitter mate".

Once the yerba begins to "loosen", the straw is turned around.

After shaking off the mate, the finest yerba remains on top.

The thickest pieces of yerba remain at the bottom and prevent the straw from clogging.

Water must be poured onto the straw.

THERMOS

Keeps water temperature for about five hours.

It consists of a vacuum dual-glassed thermal flask.



SOME MATE MODE



Large gourd typical mate from Misiones, Paraguay and south of Brazil.



Gourd lined with bull testicle skin used in Chubut and very common in Uruguay too.



Holy wood made of aromatic wood, used in the provinces of Chaco, Formosa and Misiones.

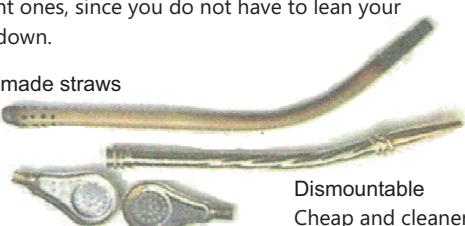


Cane-made provides mate with a special flavor; very common in the North.

STRAWS

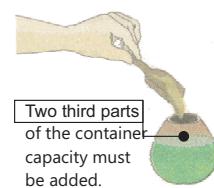
Curved straws are more comfortable than straight ones, since you do not have to lean your head down.

Cane-made straws



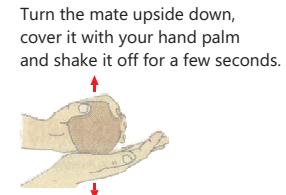
Dismountable Cheap and cleaner

PUT THE YERBA IN



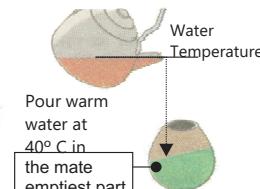
Two third parts of the container capacity must be added.

SHAKE THE MATE OFF



Turn the mate upside down, cover it with your hand palm and shake it off for a few seconds.

THE FIRST MATE



Pour warm water at 40° C in the mate emptiest part.

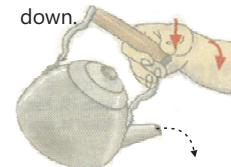
INSERT THE STRAW



Cover the straw top hollow to prevent clogging due to incoming air and then pour in hot water at 80°C.

HOW TO SEIZE THE TEAPOT

- Place your hand in inverted position on the handle angle.
- Press your thumb and gently turn your wrist down.



Incorrect way
More strength is exerted on the wrist.
The pouring is not accurately controlled.

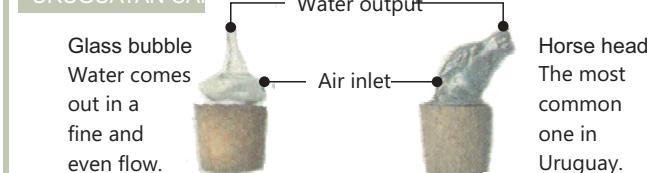
MATE BY REGION



Features Additions

① Bitter. Holy wood mate used.	Orange skin, burnt sugar, camomile.
② Bitter. In summertime the cold variety -Tereré- is preferred.	Orange skin, coffee, mint.
③ Usually sweet served in a gourd.	Orange skin, sugar and cardoon.
④ In Córdoba boiling water is used.	Dry orange skin, peperina, tala, and burnt sugar.
⑤ Mate is drunk seven or eight times a day, generally bitter.	Sugar.

URUGUAYAN CUP



Water output
Glass bubble
Water comes out in a fine and even flow.
Air inlet

Horse head
The most common one in Uruguay.