

Code : 3066

OOLONG QI LAN LOOSE 0,250



100°C



4 min

Process : Harvest-Withering- Checking- Oxidation - Rolling - Drying - Sieving

Rock Teas are deeply rooted in Chinese culture. They symbolize friendship and hospitality, often served during gatherings and celebrations. In appearance, all Rock Teas look the same, but you can tell them apart when brewed. Qi Lan offers a liqueur that is both floral and fruity (plum, jujube and cooked apple) with a roasting that makes it gourmet and comforting.

CHINA



Region : Jiangshi natural reserve, foot of Wuyi mountain

Harvest : Hand harvested

Production detail : Producers for generations, still traditional process

Date of harvest : End of April

Garden : 600-800m high, Jiangshi natural reserve, south of Wuyi mountain

Dry leaves : Large twisted leaves

Colour of the liquor : Amber



Main aromatic family : Fruity (Intensity: Intense)

Aromatic notes : Fruity, floral

Attack : Fuzing, floral

Middle notes : Floral (orchid), sweet, fruity (apricot, jujube)

Persistence : Slightly roasted and sweet

Texture : Silky

Brewing advice : Traditional brewing way : Prepare boiling water at 100 degree Celsius and a 110ml white porcelain covered bowl. Put 8-10g of Qi lan. Brew it for about 10-30 seconds and enjoy it. Then you can make multiple brewings like 30-40s for the 2nd infusion, 40-50s for the 3rd and 4th infusion. For european brewing : 2g/15cl for 4 min at 100°C.

Cup : Fruity (Jujube- plum), Floral (Orchid)

Specificity : Its name Qi Lan womes its cultivar name ans means rare Orchid in Chinese

Expert comments : To my opinion, the most floral of Wuyi Rock tea. Both sweet, floral and fruity, without astringency, it brings comfort during the winter period.

Precaution : 2g/15cl

Moment for tasting : Depending on your caffeine sensitivity.

Food Pairing : Apricot pie

Storage advice : Away from light, air and humidity.