

Code : 307

Mandarin Jasmin - Loose tea



80°C



3 minutes

Harvest : Mecanical harvest



Process : Harvest-Withering-Fixation-Rolling-Drying-Sieving-Scenting-Drying

A green and strongly tea perfumed jasmine. A perfect cup to enjoy alongside Chinese cuisine.

CHINA



Dry leaves : Whole, twisted, dark green leaf

Colour of the liquor : Yellow, light green

Main flavour : Astringente (Intensity: Moderate)

Main aromatic family : Flowery (Intensity: Intense)

Aromatic notes : White flower

Attack : Floral (white flower)

Middle notes : Floral

Persistance : Astringency

Brewing advice : Brew 2g of tea in 150ml of water at 80°C

Cup : White flower

Specificity : 2 scenting for this grade

Moment for tasting : Depending on your caffeine sensitivity

Food Pairing : With a red fruit or chocolate tart

Storage advice : Away from air, light and humidity