

Code : 720

BAI LIN BLACK - Loose tea (0.500)



90°C



4 min

Process : Withering - Rolling - Oxidation - Drying

The history of Bailin Congou begins in the 1950s. Congou or "Gongfu" means that this tea is hand-crafted with the leaf buds twisted into thin, tight strips, without being broken. The result is a tea slightly caramelized, cocoa, fruity liquor.

CHINA



Region : Hulin village, Panxi town, Fuding city, Fujian province

Harvest : Hand harvested

Date of harvest : May-June

Garden : 35 hectares at 750m altitude



Dry leaves : Curled leaves

Colour of the liquor : Amber

Main flavour : Sweet (Intensity: Moderate)

Main aromatic family : Gourmet (Intensity: Moderate)

Aromatic notes : Fruity, cocoa, caramel

Attack : Caramel (warm sugar), fruity, floral (osmanthus)

Middle notes : Fruity (baked apple, yellow fruit), cocoa

Persistence : Powdered

Texture : Powdered

Brewing advice : Brew 2g/15cl at 90°C for 4 min

Cup : Fruity, cocoa, caramel

Specificity : Fuding Da Bai cultivar

Expert comments : Like for Huoshan Black and Aram Black, I really enjoy this black tea for its sweetness. It has been one of my obsessions recently, sweetness!

Precaution : 2g /15cl

Moment for tasting : Depending on your caffeine sensitivity

Food Pairing : Apple pie

Storage advice : Store in cool and dry place, away from oxygen and light