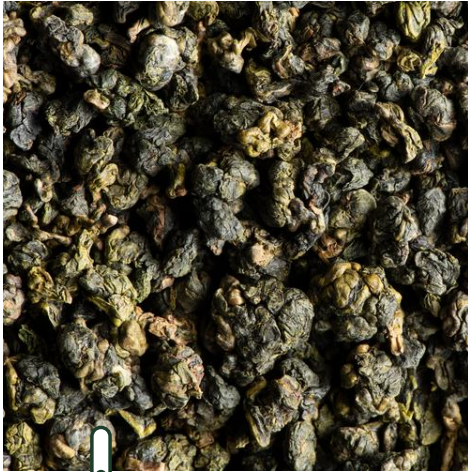


Code : 775

THE OOLONG 4 SEASONS - Loose tea (0.250)



100°C



4 min

Region : Songbolin, Mingjian district, Nantou region

Harvest : Hand plucked

Date of harvest : March

Garden : High mountain tea (Gao Shan) grown at an altitude of 400m in the Mingjian/Nantou region.



Process : Oolong having undergone 15% oxidation

The leaves used in this batch are from the Si Ji Chun variety (Four Seasons in Taiwanese). They have a fresh, light, spring blossom aroma (hence the full Chinese name, which translates as "Four Season Spring"). Discovered by chance, this variety "grows" all year round, which is unique in Taiwan. The rich soil combined with the daily fog produces ideal conditions for growing tea.



Dry leaves : Green pearl

Colour of the liquor : Green amber infusion

Main flavour : Sweet (Intensity: Light)

Main aromatic family : Flowery (Intensity: Moderate)

Aromatic notes : Fresh, vegetal and toasted

Attack : Vegetal and floral (Lilac flowers)

Middle notes : Buttered and sweet

Persistence : Springtime freshness

Texture : Smooth

Brewing advice : You can make several short infusions (1 minute). This will give you a new olfactory experience.

Cup : Fresh, herbal flavours give way to slightly roasted notes and buttery smoothness (Similar to Jin Xuan).

Specificity : Named after the cultivar (Si Ji Chun in Taiwanese) used to make this tea, which was discovered in the 1980s.

Expert comments : This oolong offers an experience rich in aromas. It combines vegetal, floral notes with sweet, slightly milky notes.

Moment for tasting : All through the day

Food Pairing : White meat and/or white fish.