



Chinese Tea

Tea, a drink pioneered by the Chinese, is brewed by infusing tender buds picked from tea trees in boiled water after baking. Legend has it that tea was first discovered by Emperor Shennong, who tasted hundreds of herbal medicines to test their medicinal power in southwest China. Tea was originally used for detoxification and meant to be

chewed in the mouth. Later, people began to steep it in water.

Today, people all over the world are showing special interest in Chinese tea. Clearly, this is not just because the drink's thirst-quenching and mind-refreshing effects, but also because its unique healthcare functions and the cultural profoundness in the art, etiquette and customs of tea.



Chinese Flower Tea

Chinese Flower Tea is a unique class of Chinese tea. It subdivides into Flower Tea and Scented Tea.

Flower Tea is a simple concept that dried flowers are used, without much processing, to make tea. Scented Tea uses green tea, red tea as base and mix with scent of flowers.

Chinese Flower Tea has light to medium flavor and medium to strong aroma.



a typical example of Chinese flower tea - chrysanthemum

Chinese Red Tea



Red leaves and red tea color, it's characteristic of Red Tea's fermentation process.

There are 3 subclasses of Chinese Red Tea - "Kung Fu Red Tea", "Ted Tea Bits" and "Small Species Red Tea".

Chinese Red Tea has low aroma and medium flavor.

One of the 10 most famous teas of China - the Chi Men Red Tea

Chinese Yellow Tea



Yellow Tea has yellow leaves and yellow tea color. It's an uncommon class of Chinese tea.

Flavor is mild and refreshing.

Chinese Yellow Tea

Chinese Green Tea

Green Tea is the most natural of all Chinese tea classes. It's picked, natural dried, and then fried briefly (a process called "killing the green") to get rid of its grassy smell. Fermentation process is skipped.

Green Tea has the most medical value and the least caffeine content of all Chinese tea classes. Aroma is medium to high, flavor is light to medium.

About 50% of China's teas are Green tea.



A tea called "bird's tongue". Each little cup of this tea consists of hundreds and perhaps thousands of small, tender new shoots. The work put into picking this tea is enormous.

Chinese Black Tea



Chinese Black tea produces a full body of amber when brewed. Black tea undergoes withering (drying), left to ferment for a long while, and then roasted. Black tea leaves become completely oxidized after processing.

Black tea has a robust taste with a mild aroma. It contains the highest amount of caffeine in Chinese tea classes.

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Chinese White Tea

White Tea is sometimes considered a subclass of Green Tea. It is only withered and then roasted. It gets its name from the white down on the leaf buds. It has very low caffeine content.



Longevity Eyebrow KING

Chinese Oolong Tea

Oolong Tea is half way between green tea and black tea in a sense that it's half-fermented. It's also called "Qing Cha" (grass tea). Typical Oolong Tea leaves are green in the middle and red on the edges as a result of the process to soften tea leaves.



Snow Flake Lone Bush

Oolong Tea leaves are withered and spread before undergoing a brief fermentation process. Then Oolong Tea is fried, rolled and roasted.



The best tool for brewing Oolong tea - the YiXing Teapot.

Oolong Tea is the chosen tea for the famous Kung Fu Cha brewing process. It's the serious Chinese tea drinker's tea. Aroma ranges from light to medium. Beginners in Oolong Tea should be careful as even though flavor is only mild to medium, the tea could be very strong.

Chinese Compressed Tea

Most Chinese Compressed Tea uses Black Tea as base tea. It's steamed and compressed into bricks, cakes, columns and other shapes.

Compressed Tea has all the characteristics of Black Tea. It can be stored for years and decades. Aged Compressed Tea has a tamed flavor that Compressed Tea fans would pay huge price for.



a piece of tea is broken off from a Chinese tea cake

