

# Award Winning Traditional Dong Ding Oolong Tea

Harvest: Hand-picked  
Season: Winter 2016

Region: Alishan, Taiwan.  
Elevation: 1300m

Oxidation: Medium  
Roast: Medium

**Flavor:** *Crisp autumn foresty aroma. Smooth, balanced, complex nutty character. Mildly roasted, heady finish*

## BREWING GUIDE:

 8g

 350mL

 95°C

 3 minutes

## GARDEN

This batch of tea was harvested from the Alishan region and were oxidized about twice as much as High Mountain Oolong. The leaves were roasted by one of the most skilled roasters in the local industry. He entered several separately roasted batches of the same harvest in this local competition, one of which received 4th place out of more than 900 total entries. The remainder of all entered batches were mixed together to comprise this month's Tea Club batch, the bulk of which ranked within the top 8% of all entries.

## TASTING NOTES

The sufficiently oxidized leaves from Qing Xin Oolong tea trees in an ideal climate (Alishan) at well over 1000m elevation were roasted repeatedly with expert scientific assessment of their constituency throughout the process to bring out the desired character of a traditionally made Dong Ding Oolong Tea. The aroma exuding from the minimally moistened leaves on the first "rinse brew" is a crisp "autumn" character, with subtle roasty notes. The flavor in subsequent repeated brews is an amazingly balanced,

yet complex profile of roasted winter vegetables with their sweet, tangy notes over a smooth, rich roasted character. And these leaves have brewing endurance. Seven or eight balanced infusions can be got from about 8g of tea leaves in a 150ml teapot, starting at about 50 seconds, and increasing about 15 seconds with each brew beyond the 3rd brew.

As a singular tea type, we just keep coming back to a well made Dong Ding Oolong for one of the most reliably satisfying character and flavor profiles. And this batch was selected and roasted by a friend who happens to be the most respected professional competition player and master roaster we know. Due to his continued success in virtually all of Taiwan's competitions within the roasted Oolong category, he has been invited to conduct seminars for tea makers from all over Taiwan. He is a leading professional in the art of roasting tea. And we are lucky enough to be offered his award winning batches to share with our Tea Club members.

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### THE STORY OF THIS TEA

Our friend who is a top player in virtually all of central Taiwan's tea competitions received 5 awards placing within the top 8% of an overall 900 plus entries, one of which was 4th place! We have the privileged access to the minimal remainders of these batches that are entered for competition. It just so happens that this amounted to just enough tea to share with our Eco-Cha Tea Club members.

This batch of tea leaves was sourced from a farm in the northern Alishan region at about 1300m, harvested on November 5, 2016. This was divided up into several entry-sized batches and roasted separately. One of these entries achieved 4th place, another in the top 2%, and 3 others ranked within the top 8%. The remainders of these 5 entries comprises this month's Tea Club batch. So while we are calling it "Second Category Prize" tea (within the top 8%), it also includes some of first two higher ranking entries.

Beyond the fact that the standard of quality in this competition represents our personal favorite — Traditional Dong Ding Oolong, we determined this batch especially worthy of sharing based on its source. The same batch of freshly made tea was divided into several smaller batches and roasted separately. The subtle differences in the outcome of each separately roasted entry batch were tasted by leading professionals and ranked at 4th place, top 2%, and top 8%. We see this as testimony to the decisive finesse involved in the roasting process. On a given day, each roasted batch from the same harvest will have a different outcome. And it is the skill of the master roaster to determine how to navigate each individual roasting process.