

Light Roast Phoenix Village Oolong Tea

Harvest: Small batch
Season: Spring 2018

Region: Lugu, Taiwan
Elevation: 750m

Oxidation: Light-medium
Roast: Light roast

Flavor: *Fresh scones with notes of warming spices.
Smooth, balanced, soothing character. Mildly savory, lasting finish.*

BREWING GUIDE:

 8g

 300ml

 95°C

 3 minutes

GARDEN

This batch of tea comes from Phoenix Village, just above Dong Ding Mountain in Nantou County. This village is renowned for its traditional tea making. Our most respected elder artisan of this community supervised the withering and oxidation phases in the making of this batch of tea. He was kind enough to offer us the remainder of his share in this day's harvest, which happened to be just enough to share with the Eco-Cha Tea Club.

TASTING NOTES

Phoenix Village is located just above Dong Ding Mountain, and is home to the densest population of traditional tea artisans in Taiwan. Our friend's father, who is a recognized elder of this tradition, supervised the initial processing stages of this batch of tea.

The truth is, our favorite batches of traditionally made Taiwanese Oolongs have come from this community of family owned farms in the foothills of

Phoenix Mountain in Lugu Township. We've been told it's the soil, and the mid-elevation climate that is most conducive to making a traditionally made Oolong Tea. But in our own perception, it's the expertise that comes from generations of tea making that results in the character of tea that we love the most.

This batch of tea was processed as a traditional Dong Ding Oolong Tea. But when Grandpa Liu roasted it once, he decided that the flavor profile and overall character of tea offered something unique, so he wisely went no further. And so it is that we tasted a particularly impressive light roast Oolong Tea just in time to procure the remainder of this batch.

The aroma is strikingly reminiscent of fresh scones, cinnamon and brown sugar. The brewed tea offers a thick, smooth mouth feel, with notes of Swiss Chard sauteed in butter. Overall, it has a balanced, sweet and mildly astringent character, with pronounced buttery, brown sugar and savory dark green

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leafy vegetal qualities. In sum, it's the definition of satisfying! It has the clean, refreshing characteristics of any quality Oolong Tea, but it is so pleasant in its delivery! We find it to be simply delectable.

THE STORY OF THIS TEA

Phoenix Village, and the neighboring Yonglong village, are home to the highest population of traditional Oolong Tea makers in Taiwan. Grandpa Liu, now 83, is an elder among these artisans, and our most revered representative of this local tradition. We recently visited Mr. Liu when we hosted a visitor from Italy who was keen on experiencing the local tea culture. Our guest was truly elated to be served tea by a true artisan of the trade. Mr. Liu served us three different teas that were all locally harvested this past spring. They varied only in their degree of oxidation and roasting. And the one that was sufficiently oxidized, but only lightly roasted, immediately impressed us.

Everything about how this locally grown tea was harvested and processed was

well done in the perception of Eco-Cha's sourcing director, Andy. And when he told Mr. Liu that he liked the middle one of the three teas the most, Grandpa Liu shared that he supervised the solar withering stage of its processing. This initial stage of Oolong Tea making sets the course for all the subsequent steps. The sufficiently mature leaves were properly "coaxed along" in their withering and oxidation process, and the care and decisive measures taken throughout the curing process resulted in an exceptional batch of Light Roast Oolong Tea from the heart of Oolong Country in Taiwan. Grandpa Liu also roasted this batch himself after procuring a portion of the batch from his neighbor and old friend.