



eco-cha
TEA CLUB

Charcoal Roasted High Altitude Oolong Tea

Harvest: Hand-picked, med. batch
Season: Fall 2018

Region: Songboling, Taiwan
Elevation: 2000m

Oxidation: Medium
Roast: Medium roast

Flavor: *Fruitwood, mild smoke aroma.
Rich, smooth, roasted character. Tobacco, molasses finish.*

BREWING GUIDE:

 8g

 300ml

 95°C

 3 minutes

GARDEN

This batch of tea was procured from a local tea merchant and master roaster. He has sourced tea from this high altitude farm on Hehuan Mountain for many years. He consults with the farmer both in farm management and in the processing of a day's harvest that he supervises and has made to order. This batch was well oxidized in order to withstand extensive roasting using longan wood charcoal.

TASTING NOTES

Batch #42 of the Eco-Cha Tea Club is from the fall 2018 harvest of a plot of tea in Cuifeng in Ren Ai Township, northern Nantou County, at about 2000m elevation. This day's harvest was supervised by our friend to be oxidized significantly more than the standard High Mountain Oolong produce, with the intent of charcoal roasting it.

Tea grown at high altitude is known for its substantial composition and smooth texture, particularly when the leaves have been sufficiently oxidized. This batch of tea offers that creamy texture

and subtle complexity of flavor as a base, with a pronounced charcoal roasted component at the forefront. The charcoal roast is prominent in the first few brews, and the underlying complexity of the tea flavor comes through more and more with each brew.

As the fire-roasted smokiness subsides, the rich mellow character of the tea becomes more prominent. And from here, it's a steady substantial roasty, creamy extravaganza! This tea has some serious endurance, so don't stop at the fourth or fifth brew. With a 1:20 ratio, these leaves will offer multiple brews of lasting flavor and substance.

THE STORY OF THIS TEA

This month's batch of tea being shared with the Eco-Cha Tea Club is from the fall harvest of a tea farm above 2000m elevation, on the Hehuan Mountain range. The place name Cui Feng is renowned for its High Mountain Oolong Tea, which is normally processed as a lightly oxidized unroasted tea.

It is with great sadness and sense of loss that we must convey that our friend and

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mentor in tea Mr. Zhuang recently passed away, shortly after we reserved this batch of tea with him. So we are unable to provide the usual specific footage of the source of each monthly batch of tea that we share with the Eco-Cha Tea Club.

Mr. Zhuang told us that he had been cooperating with the farm that this month's batch of tea was harvested from last fall for many years. He reserved this day's harvest to be significantly oxidized, in preparation to be charcoal roasted. He also told us over a year ago that he was just about done with his many years of charcoal roasting tea —due to the extensive time and attention it demands.

In contrast to roasting tea in the modern ovens that are widely used, charcoal roasting must be attended to continuously, whereas ovens can be left alone for hours at a time. He said he was just too busy with his wholesale business to commit days-on-end to charcoal roasting. Little did we know at the time that indeed, this batch of tea we share this month is the final batch of Mr. Zhuang's charcoal roasting career.

We feel that the constitution of these tea leaves that were grown at high altitude with optimal farming methods, and crafted by some of the top tea producers in the industry, is what makes this batch so special. We cherish both the knowledge and the quality tea that Mr. Zhuang generously shared with us. We will miss him dearly.