



eco-cha TEA CLUB

Competition Grade Dong Ding Oolong Tea

Harvest: Hand-picked, small batch
Season: Spring 2019

Region: Yonglong, Taiwan
Elevation: 700m

Oxidation: Medium
Roast: Heavy

Flavor: *Toasted nutty, dense bready aroma.*

Rich, hearty, sweet/roasted yam character. Heady, tobacco/fruity finish.

BREWING GUIDE:

 8g

 300ml

 95°C

 3 minutes

GARDEN

This batch of tea comes from Yonglong Village, just above Dong Ding Mountain. Yonglong is known for its rich soil which differs from other locales in Lugu Township. This farm is managed by a father and son team who inherited their family tradition as artisans of Dong Ding Oolong. This day's harvest was entered into the Spring 2019

Fenghuang/Yonglong Community Traditional Dong Ding Oolong Tea Competition, and was awarded the top 2% Prize.

TASTING NOTES

This month's edition of the Eco-Cha Tea Club is from a batch of spring tea that was entered into the Yonglong Fenghuang Community's Traditional Dong Ding Oolong Tea Competition. This community also includes the neighboring Zhangya village on Dong Ding Mountain. Only the residents of these 3 villages are eligible to compete, but this community hosts some of the best Oolong Tea makers in the world, in our humble opinion!

These leaves were harvested by hand from the residential farm that is our ongoing source of Dong Ding Oolong Tea. They were also de-stemmed by hand and roasted extensively to meet the competition standard. The brewed tea has a bold roasted character that is balanced out by a rich, smooth textured and complex flavor profile. It is reminiscent of fire-roasted yams and butternut squash.

One of the notable characteristics of this batch of tea is the fact that it has a very bold roasted character, and yet the brewed leaves are still very supple and have significantly maintained their green appearance. This, along with the rich, luminescent color of the brewed tea indicate that the leaves were skillfully roasted.

THE STORY OF THIS TEA

This month's edition of the Eco-Cha Tea Club is from the same day's harvest of spring tea that our source received the Top 2% Award out of 750 odd participants in the spring 2019 competition. This month's batch of tea



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was prepared the same way as the award winning tea — removing the stems by hand and undergoing repeated roastings to meet the standard of quality set by this local competition. Only residents of this small community of traditional tea makers are eligible to enter this competition. But this is the heart of Dong Ding Oolong Country, and this community boasts the densest population of traditional Oolong Tea artisans in Taiwan, and probably in the world! This family of Dong Ding Oolong Tea makers has received First Place award, as well as consistently achieving high ranking awards annually, such as this year's. This is also our ongoing source of Dong Ding Oolong Tea.

The quality standard of this competition calls for a heavily roasted tea that is balanced out by sufficiently oxidized leaves. Proper oxidation offers a sweetness and smooth, substantial composition that can accommodate extensive roasting. When less oxidized leaves are roasted extensively, the flavor of the tea is a more monotone roasted quality that lacks complexity and balance.

This historical tea making area is unquestionably our favorite tea destination in Taiwan. There is such a rich resource of knowledge and skill in this community that has been making traditional tea for many decades.