



eco-cha
TEA CLUB

Tieguanyin Light Roast Oolong Tea

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

Region: Yonglong, Taiwan
Elevation: 700m

Oxidation: Medium
Roast: Light

Flavor: *Fruity, earthy aroma. Apricot, sugar cane, cocoa, and mineral notes. Sweet yet clean, dry finish.*

BREWING GUIDE:

 8g

 300ml

 95°C

 3 minutes

GARDEN

Batch #46 of the Eco-Cha Tea Club is a Tieguanyin Light Roast Oolong Tea from Yonglong Village in Lugu, Taiwan, just above Dong Ding Mountain. Yonglong is known for its rich soil which differs from other locales in Lugu Township. This family-run farm is now mostly managed by the son, whose father pioneered the cultivation of the heirloom Tieguanyin Tea strain in this region. They are traditional artisans of Dong Ding Oolong Tea.

TASTING NOTES

The leaves were harvested in June from a plot of heirloom Tieguanyin tea plants. They were cured in the local traditional fashion of Oolong Tea making. The leaves are at least 40% oxidized, and were roasted for about 14 hours.

The chunky nuggets of rolled and dried leaf show both their maturity and substance. This cultivar yields particularly thick leaf, which offers substantial composition in the brew. The significant oxidation and light roasting bring forth a rich, balanced, hearty

character of tea.

The texture on the palate is exceptionally thick and smooth. And the flavor profile is complex and multi-layered. Strong notes of freshly cut fruitwood, dried apricot, and toasted pecans are at the fore, followed by obvious mineral notes, and more subtle leather and tobacco undertones.

Yeah, there's a lot to notice in this brew! It's clearly got a bitter floor, but there's so much happening on that floor that the bitterness holds it all together, and the finishes it off with a clean, lingering aftertaste. This batch is a fine example of the local artisanal Oolong Tea making culture. The raw material of the leaves is a rarity in central Taiwan, and the tea makers are in the heart of Oolong Country in Lugu, the home of Dong Ding Oolong Tea.

THE STORY OF THIS TEA

The father, now in his mid-70's, planted a plot of "small leaf Tieguanyin" cultivar on his family land in Yonglong Village, Lugu over 30 years ago. A tea merchant promised to procure this tea on a



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seasonal basis. He was one of the first to plant this heirloom Tieguanyin strain in central Taiwan. It had previously only been cultivated in northern Taiwan, with deep roots in strains brought from China hundreds of years ago.

His son took clippings from this heirloom plot of tea, and brought them to a tea nursery to be propagated. He then planted the new saplings on small plots of family land. He first prepared these plots by having the soil dug at least 1.5m deep and overturned to provide more nutrient-rich soil for his new plantation. This is the kind of small scale, local farming — by definition sustainable in comparison with large scale modern tea production, that Eco-Cha strives to support. Oh, and it's also the epitome of local artisan tea culture!

At this small-scale, residential farming level — it's all about local culture. The Yonglong/Fenghuang community is literally the heart of traditional Oolong Tea culture in Taiwan. These rural farm communities, in conjunction with their predecessors in northern Taiwan, are where the world class tea culture has

been propagated for generations.

Eco-Cha has made these communities its playground for decades now. And this is how we get to share these single batch, local gems with our Tea Club members.