

The logo for eco-cha TEA CLUB features the brand name in a clean, sans-serif font. A small green leaf icon is positioned between the 'o' and 'c' of 'eco-cha'. Below the brand name, the words 'TEA CLUB' are written in a smaller, all-caps font.

Cui Feng High Mountain Oolong Tea

Harvest: Medium batch
Season: Summer 2019

Region: Renai Township, Taiwan
Elevation: 1900m

Oxidation: Light
Roast: Unroasted

Flavor: *Soft pine, buttery, garden fresh aroma.
Balanced, buttered corn flavor with savory notes. Soothing, spicy/floral finish.*

BREWING GUIDE:

 8g

 300ml

 95°C

 3 minutes

GARDEN

Our friend has cooperated with this farmer for well over a decade, offering farm management and processing methods consultation. He has purchased their produce in full as part of this cooperation. This farmer manages three plots of tea in this area ranging from 1750-2100m elevation. The summer harvest has proved exceptional in most high mountain tea growing regions of central Taiwan this year.

TASTING NOTES

The prominent features of this batch of tea are the growing region, the farming methods, weather conditions on the day of harvest, and the degree of oxidation in the leaves in their processing. These factors offer us a premium quality High Mountain Oolong Tea.

The brewed tea offers a creamy, soft pine aroma with a smooth, savory/vegetal character that is very satisfying. It has a lingering, thick yet mild floral aftertaste, with a touch of heady spice. It's this integrated composition that we have come to

appreciate most about High Mountain Oolongs. When there is sufficient complexity, combined with a thick, smooth constitution that actually shines the most after it has cooled down, it rates high on our Oolong score chart!

We found this batch of tea very much worth sharing in order to represent what we have determined to be some of the best quality produce available from the High Mountain Tea industry here in Taiwan. We are also inspired to introduce our tea club members to the more sustainable option of sourcing crops from these prestigious areas at their second harvest — between the highly marketed spring and winter harvests. Seasonal distinctions are becoming less consistent with the changing climate — the tea farmers know more about this than any of us tea lovers! So it's about supporting the sources, and allowing us to understand the local tea culture more fully — providing us with the skill of discernment.



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THE STORY OF THIS TEA

Batch #47 of the Eco-Cha Tea Club was procured from our ongoing source of Da Yu Ling High Mountain Oolong. The proprietor of our local tea packaging facility and tea wholesaler has cooperated with this farmer who manages the farms in both Cui Feng and Da Yu Ling for many years. Our friend has consulted in both farm management and tea processing in order to have reliable produce from two of Taiwan's most prestigious place names for High Mountain Oolong Tea.

Cui Feng is located on the southwestern slopes of He Huan Mountain range, between the Qing Jing Farm scenic area and the pass at Wuling. Da Yu Ling is on the northeastern side of this range, but they are not very far apart, as the crow flies. It is said that the climate, based on the northeastern wind patterns that circulate through the area referred to simply as the "northern line", provides Da Yu Ling with the prime tea growing conditions. But the more we learn about the micro-factors of slope, soil, and sunlight exposure — the more we are

convinced that it depends at least as much on each individual plot of tea and how it is managed in determining the quality that it produces. Of course the processing of any day's harvest of tea is also a primary contributing factor to its quality.

In general, our friend has been committed to oxidizing the leaves from these high elevation farms significantly more than the standard High Mountain Oolong. We feel that this is a crucial factor in producing a distinctive quality of tea. And finally, sourcing these teas at the summer harvest is a sustainable choice, in order to offer some of the finest quality at a much more reasonable price than the overly promoted spring and winter harvests.

We are bereaved to acknowledge the loss of our friend and mentor who passed earlier this year. We fully intend to continue working with his family and the farmers they cooperate with to source these teas. The knowledge and experience that he openly shared with us will always be cherished.