

# Light Roast Yushan High Mountain Oolong Tea

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

Region: Dongpu, Taiwan  
Elevation: 1400m

Oxidation: Light  
Roast: Unroasted

**Flavor:** *Sweet/savory pastry aroma. Soft silky mouth feel with notes of chamomile and sage. Soothing, nutmeg/cardamom finish.*

## BREWING GUIDE:

 9g

 300ml

 95°C

 3 minutes

## GARDEN

This batch of tea was harvested from a certified organic tea farm in the remote village of Dongpu, in southern Nantou County, Taiwan. It is an isolated plot of tea above a gorge which is the source of a hot spring. The daily sunshine and fog, along with significant diurnal temperature offer ideal climate conditions. We brought this batch of tea to our most respected elder tea artisan in Lugu to lightly roast. We find it delectable!

## TASTING NOTES

Batch #51 is the winter produce from an isolated organic farm in Dongpu, the northern trailhead for Taiwan's highest peak —Yushan, or Jade Mountain. The leaves were significantly oxidized, making them suitable for the light roasting that was done by an elder Oolong Tea master in Lugu.

The leaves brew an exceptionally substantial, smooth, balanced tea with a very satisfying savory/sweet profile. The brewed leaves put forth fresh, buttery green leafy aromatic notes, like sauteed

Swiss Chard. The tea is viscous, with an evenly balanced complexity of warming spices and unrefined sugary notes — cardamom, palm sugar, and butternut squash come to mind.

Both the richly sweet flavor profile of the lightly roasted leaves and the slightly yellow hued appearance of the brewed leaves are signs of the Green Leafhopper. And given that the second half of the winter growing season had no rain, and temperatures remained warm, it's likely the leaves were "bug-bitten" on this organic farm, and the constituents in the leaves remained until harvest.

It's an amazingly balanced composition that can withstand concentrated brews. But we recommend starting a bit light on the leaf:water ratio to capture the more subtle aromatic and flavor notes. You can always brew stronger later, we like to remind ourselves!

This batch of tea is special due to the microclimate high up in a remote mountain gorge, and the fact that it is organically cultivated with no other



# eco-cha TEA CLUB

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farming in the vicinity. It was also roasted by our favorite traditional Oolong Tea master — because we wanted this singular batch of organic winter harvest to receive the treatment it deserved!

We look forward to hearing about your experience of this batch of tea being shared in the first month of the Lunar New Year. And be sure to put up your red door paper for prosperity and good luck!

### THE STORY OF THIS TEA

Batch #51 of the Eco-Cha Tea Club was sourced from an organic High Mountain Oolong Tea farm located at the trailhead to Taiwan's highest peak — Yushan, or Jade Mountain. This plot of tea is situated high up in a gorge that is the source Dong Pu Hot Springs.

At about 1400m, this farm has the rare luxury of an uphill source of irrigation at this elevation. There is a waterfall further up the gorge, and small tributaries into the gorge on the side slopes. The tea farm gets morning sun, and is socked in with fog most afternoons. The diurnal

temperature variation is more extreme than most micro-climates at this elevation. This temperature variation is the primary asset of high elevation tea farms in terms of tea quality.

The farm is allowed to become overgrown with weeds between harvests, and then cut back to become fertilizer, along with leaves gathered from desiduous trees. There is no development above the farm other than an outdoor hot spring and a small guest house run by the same family that owns and manages this tea farm that was established almost 30 years ago, and transitioned to organic over 10 years ago. The tea trees are Qing Xin Oolong strain, with some grown from seed produced by the trees on the farm. So there are variants of the strain as a result of naturally growing from seed. The leaves of these variants are larger and rounder than the original cloned strain.

The pristine, isolated environs of this farm make it a prized source of organic high mountain tea in Taiwan. Originally, the winter crop was reserved to be sold as raw produce to an organic tea brand, but the growing conditions this past winter



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produced so little yield that the deal was forfeited. This is why we were fortunate enough to procure enough to share with the Eco-Cha Tea Club!

Not only were we fortunate enough to procure part of the recent winter harvest, but it was also sufficiently oxidized to be suitable for a light roasting. We decided to call on our favorite tea maker, Grandpa Liu (with the help of his grandson) to do the roasting for us. We specifically requested a light roast — just enough to remove any remaining moisture in the leaves, and bring forth the flavor constituents within. We discovered a subtle bug bitten influence in the flavor profile after the roasting. It's a batch of tea that has been a long time coming from this source, and we are proud and honored to share it!