OOLONG - Taiwan

Taiwan is widely known as the source for the finest rolled oolongs in the world, and is the sole producer of numerous premium oolongs. Taiwanese oolongs run the gamut from very lightly oxidized to heavily oxidized and roasted, and the processing largely determines whether the flavor will be either floral or fruity.





DONG PIAN . 2013 organic

This tea was harvested just before the Spring Teas and is a limited variety and only harvested once per year. The growth period is short, using young leaves from high elevations, which are more tender. Nice chocolaty taste with a lingering aftertaste that rests on the palate. ALISHAN

Cup: 4 Pot: 6 Bulk 20z. 19



JINXUAN . 2013 organic

Jinxuan is one of the most popular oolong cultivars. Grown at an elevation over 5200ft, his tea exhibits a fuller body and creamy character, also due to being harvested from this last winter. ALISHAN

Cup: **3.25** Pot: **5.25** Bulk 20z: 15



PINGLIN Young Leaf BAOZHONG

organic

This Spring tea has a zesty, fresh fragrance, hints of floral and plenty of high notes. This tea is from the same producer as the Qing Xiang Baozhong above is a great example of how teas can be so different with different preparation techniques. Cup: **3.25** Pot: **5.25**

Bulk 20z. 20



PINGLIN Qing Xiang BAOZHONG organic

A light oxidized Baozhong from the premier Baozhong producing region in Northern Taiwan. This tea is more mellow and woody in flavor, compared to the Young Leaf version below.

Cup: **3.25** Pot: **5.25** Bulk 2oz: **18**



XIAO BAN TIAN HONEY DONG DING

A highly oxidized & unusually sweet oolong, this hand-roasted tea is like two teas in one. The honey & apricot sweetness of an Oriental Beauty & bold, fragrant smokiness of a roasted & rolled tea. Ideal for multiple infusions. Available in very limited quantities.

Cup: 4 Pot: 6 Bulk 20z: 20