

New York Tea Society
Educational Series

DISCOVERING YUNNAN

A small, light-colored speaker icon is positioned between the words 'DISCOVERING' and 'YUNNAN', indicating that there is audio content associated with this section.

YUNNAN – COURSE OVERVIEW

LESSON 1: *Yunnan...The Land...The...People...The Tea*

LESSON 2: *The OLD Famous Tea Mountains*

LESSON 3: *The NEW Famous Tea Mountains*

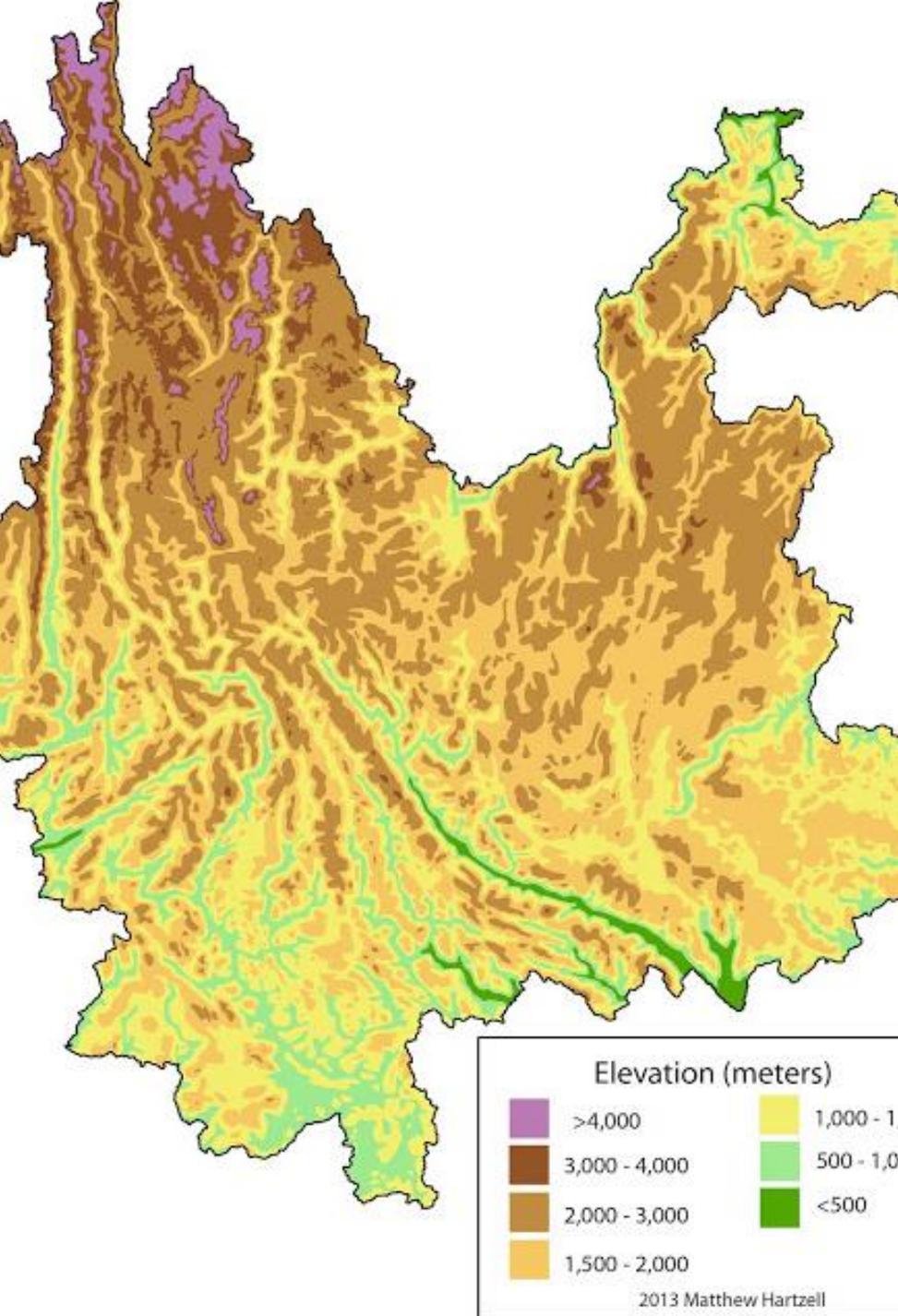
LESSON 4: *Other Notable Information*



GEOGRAPHY

- Yunnan is bounded by;
 - Tibet to the northwest
 - The province of Sichuan to the north
 - The province of Guizhou to the east
 - The province of Guanxi to the southeast
 - Laos and Vietnam to the south/southeast
 - Myanmar (Burma) to the southwest/west
- Yunnan literally means “Cloud South,” it denotes its geographical location which is south of the Yun(Ling) mountain range.
- The capital of Yunnan is Kunming.
- Yunnan's area is 152,000 sq miles,
 - Slightly smaller than the state of California (163,695 sq miles).
- Yunnan's population was 48.3 million as of 2018.
 - Slightly more than the state of California (39.56 million)



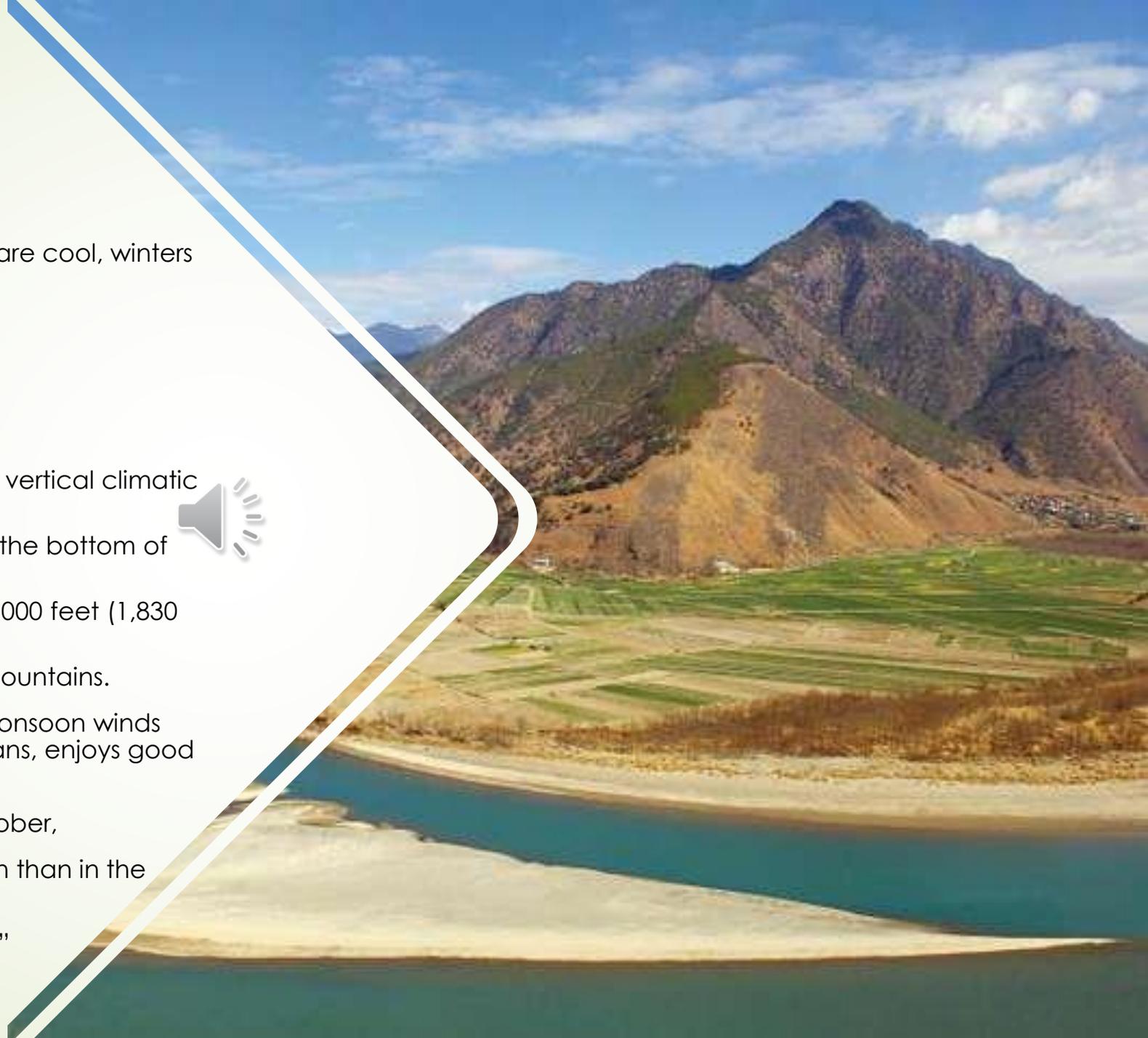


ELEVATION

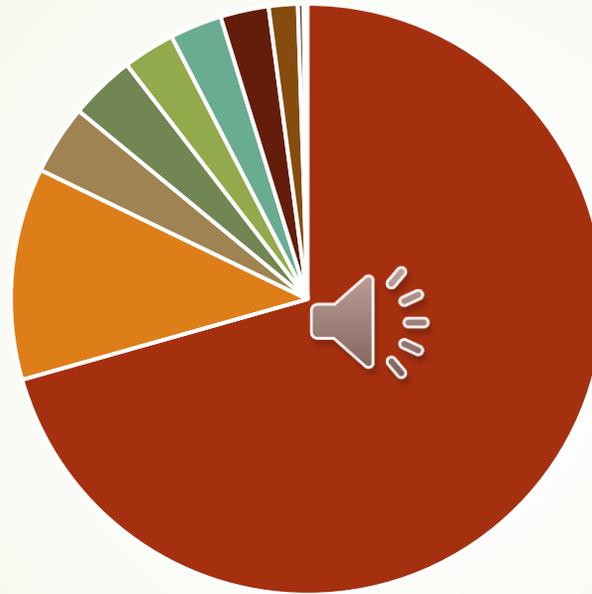
- Yunnan is situated in a mountainous area, with its highest elevation in the northwest (6,740 m/ 22,110 ft), and its lowest elevations in the southeast.
- Most of the population lives in the eastern part of the province.
- In the west, the altitude can vary from the mountain peaks to river valleys by as much as 3,000 metres (9,800 ft).
- Yunnan is rich in natural resources and has the largest diversity of plant life in China. Of the approximately 30,000 species of higher plants in China, Yunnan has perhaps 17,000 or more.
- Yunnan's reserves of aluminum, lead, zinc and tin are the largest in China, and there are also major reserves of copper and nickel.

CLIMATE

- ▶ Eastern Plateau Region
 - ▶ Because of the high elevation, summers are cool, winters are mild.
 - ▶ June–July temp average 71 °F (22 °C),
 - ▶ Dec–Jan temp average 48 °F (9 °C).
 - ▶ Annual growing season of 10 months.
- ▶ Western Canyon Region
 - ▶ High mountains and deep valleys create vertical climatic zones.
 - ▶ Sultry heat with high humidity dominates the bottom of the valleys,
 - ▶ A temperate zone prevails at 6,000 to 11,000 feet (1,830 to 3,350 metres)
 - ▶ Freezing winds envelop the tops of the mountains.
- ▶ Yunnan, under the influence of rain-bearing monsoon winds blowing from both the Pacific and Indian oceans, enjoys good precipitation (nearly all of it as rainfall).
- ▶ The bulk of the rain falls from May through October,
- ▶ The rain is heavier in the western canyon region than in the eastern plateau region.
- ▶ Average annual rainfall in Kunming is about 49"



DEMOGRAPHICS



- | | |
|-----------|----------|
| ■ Han | ■ Yi |
| ■ Bai | ■ Hani |
| ■ Zhuang | ■ Dai |
| ■ Miao | ■ Hui |
| ■ Tibetan | ■ De'Ang |

- Yunnan is the province with the largest population of minorities, with 25 of them having more than 5000 members
- Among them 16 are indigenous (including Bai, Dai, Naxi, Hani, Lisu, Lahu, Wa, Jingpo, Bulang, Pumi, Achang, Nu, Jinuo, De'ang, Durung, etc.).
- Among the 25 ethnic minority groups, the biggest population is Yi and the smallest one is Dulong
- The ethnic minorities spread around Yunnan with their own communities and live together over vast areas while some live in individual concentrated communities in small areas.
- Due to different groups, the traditional customs, cultures, languages, construction styles and clothes are colorful and distinctive.

HISTORICAL BACKGROUND



- ▶ The region now known as Yunnan was inhabited by indigenous groups that were beyond the reach of Han Chinese civilization, though they did acknowledge Chinese suzerainty under the Qin (221 BC–207 BC) & Han dynasties.
- ▶ The Yizhou prefecture was set up by the Han in 109 BC.
- ▶ Under the Tang dynasty (618–907), a Dai kingdom known as Nanzhao, flourished in the Dali region.
 - ▶ Nanzhao was 1st sanctioned as a bulwark against Tibetan incursions
 - ▶ Nanzhao eventually threatened Chinese power, which declined during the Five Dynasties (Wudai) period (907–960) and the Song dynasty (960–1279).
- ▶ This state of affairs came to an end during the Yuan (Mongol) dynasty (1206–1368).
 - ▶ The Mongols destroyed Nanzhao in 1253, and named the area Yunnan, they made it a province of Yuan China in 1276.
- ▶ To resettle Yunnan, which had been depopulated by warfare, the governor brought in large numbers of Hui (Chinese Muslims) from northwestern China.
 - ▶ The Mongol conquest drew Yunnan into the orbit of Chinese affairs but failed to reduce local interethnic tension between Han and non-Han minorities.
- ▶ Rulers of the Ming dynasty (1368–1644), seeking to tighten their control over the province, used military units to promote migration of the Chinese people from the Yangtze River valley to Yunnan.
 - ▶ During this time, Yunnan was governed through a system of hereditary *tusi*—that is, local leaders serving as agents of the Chinese magistrates.
- ▶ This policy of indirect rule was continued under the Qing dynasty (1644–1911) & the republic (1911–49)
- ▶ From the Yuan dynasty onward, the area was part of a central-government sponsored population movement towards the southwestern frontier, with two major waves of migrants arriving from Han-majority areas in northern and southeast China.
- ▶ As with other parts of China's southwest, Japanese occupation in the north during World War II forced another migration of Han people into the region. These two waves of migration contributed to Yunnan being one of the most ethnically diverse provinces of China, with ethnic minorities accounting for about 34 percent of its total population.

THE TEAS OF YUNNAN

- *Green Tea*
- *Dian Hong*
- *Yue Bai Guang*
- *Pu'er*
 - *Sheng*
 - *Shou*





YUNNAN TEA HISTORY

- ▶ The ethnic Pu people in Yunnan began to grow tea and served it as tribute to the emperors as early as in the Chinese Shang and Zhou Dynasties.
- ▶ In the West and East Han Dynasties, tea was grown in river valleys and by the mountain trails of Yizhou.
- ▶ In the Three Kingdoms Period, The Nanzhong tea-seed was widely popularized.
- ▶ In the Tang Dynasty, tea produced in Xishuanbanna was marketed to Dali area and became the favorite drink of the noblemen of the Nanzhao Kingdom.
- ▶ In the Song Dynasty, Pu'er County became a famous market for trading tea and horses.
- ▶ In the Yuan Dynasty, tea had become the most important commodity in the transactions undertaken by people of all ethnic groups.
- ▶ In the former part of the Qing Dynasty, the reputation of Pu'er tea reached its climax. The years starting in 1926 and ending in 1936 which were on the eve of the War of Resistance Against Japan marked the most prosperous period of production and sales of Yunnan tea, during which more than 5,000 tons of tea were yearly sold to Szechuan and Tibet, while over 500 tons were exported to foreign countries.



Ancient Tea Trees



► **Jinxiu Tea Tree (cultivated, 3,200 years)**

Presumably the oldest tea tree, located in Xiangzhujing, Fenqing county, Lincang. Estimated over 3200 years old. It is the largest ancient cultivated arbor tea tree found in the world. The tea tree is 10.6 meters high, its trunk is 1.84 meters in diameter. Today it is strictly protected as living fossil of ancient tea trees.

► **Qianjiazhai No.1 Tea Tree (wild, over 2,700 years)**

Qianjiazhai No.1 Tea Tree is located at Qianjiazhai in Zhenyuan on Ailao Mountain. Found in 1991, The tea tree, has a height of 25.6 meters. It is the largest ancient wild arbor tea tree in the world. It was listed in Guinness World Records in 2001.

► **Mengku Da Xue Shan No.1 Tea Tree (wild, 2,700 years)**

Mengku No.1 Tea Tree is located in the Yuku town on the peak of Mengku's Da Xue Shan (2200-2750 meters above sea level). With a age of 2700 years, Mengku No.1 Tea Tree is 16.8 meters high and its trunk is 3.1 meters in diameter.

► **Bangwei Tea Tree King (Transitional, 1,700 years)**

The old tea tree, transitional from the wild to cultivated tree, is located at Bangwei Village, Fudong Town, Lancang County, Yunnan Province. Grown at 1900 meters above sea level, the arbor tea tree king is 11.8 meters high and its trunk is 1.14 meters in diameter. The ancient tea tree of Bangwei is the only ancient transitional tea tree in the world and provides a scientific basis for all kind of tea culture research.

► **Yuxi Yunanjiang Wild Tea Tree (wild, 1,700 years)**

Yunanjiang Wild Tea Tree Twins is located in the Nanxi virgin forest near Manlai Town, Yuanjiang County. They are the best-preserved thousand-year-old wild ancient tea trees. The bigger arbor tea tree king is 12.2 meters high and its root trunk is 1.2 meters in diameter.



GREEN TEA

- Although it is rare, green tea is produced in Yunnan
- The green tea produced in Yunnan is only 1% of the overall green tea production in China.
- 48% of the tea produced in Yunnan is pu'er.
- The raw tea material collected from the mountains of Yunnan, bring in a better price if it is processed into pu'er tea.
- Yunnan green tea is rougher and more astringent than green tea from other parts of green tea producing regions, due to the use of the large leaf assamica variety of *camelia-sinensis*.
- Yunnan green tea is usually sold for a less expensive price than other green teas.



DIAN HONG

- Dian Hong is black tea from the province of Yunnan. Dian, is both an older name for Yunnan and still used as a short version, and Hong, is simply “red”. Therefore, Dian Hong appropriately translates to “Yunnan Red”.
- Dian Hong was “discovered” in 1938 during the Sino-Japanese war. Because black tea production close to the East coast of China was hindered by the Japanese invasion, China had to look elsewhere for production. Tea was a crucial export to help China obtain foreign support against the Japanese. At this point Feng Shaoqiu, a tea expert from the China Tea Trade Company and responsible for the popularity of Keemun black tea, was tasked with the mission of finding a new region for producing black tea. Sheltered in the Southwest of China, he discovered that the tea from Fengqing, Yunnan was an ideal area to start producing black tea for export. China wasted no time and began exporting Dian Hong in 1939.
- What makes Dian Hong special is that it is produced from the large leaf variety tea tree indigenous to Yunnan. Dian Hong has a unique appearance thanks to the presence golden, strand-like tips in the tea.



YUE GUAN BAI

- Yue Guan Bai is an unusual white tea from the Jinggu area of Yunnan Province.
- The appearance is the first thing one must notice – each leaf has a fascinating ‘white’ side but the other side is a deep, rich ‘purple/red’. This is because of character traits of the tea bush varietal that is used to make this tea – *Camellia taliensis*.
- *Camellia taliensis* is a relative of *Camellia sinensis*, the cultivated tea bush. Both thrive in the mountainous broad-leaf evergreen forests of Yunnan Province, northern Burma and parts of Thailand, where *Camellia taliensis* has been consumed for centuries by local people.
- Yue Guan Bai is a true regional Yunnan specialty. It does not quite fit the exact characteristics of traditional white tea manufacture.
- This tea is processed very simply with a short light withering that promotes slight oxidation followed by air drying to keep the leaf as open and flat as possible. This slight natural oxidation imparts a flavor to this leaf that is reminiscent of a very mild black tea.



MAOCHA

- In the broad context of processing teas, the term maocha refers to an unfinished stage: wilted, partially roasted, or otherwise not fully dried and finished. While this unfinished tea might be tasted to gauge the development of flavor or sold to third party roasters, it is almost never offered for sale to consumers, since it is not preserved for storage.
- In recent years, pu'er producers have found a market for sheng teas that are not yet aged. With leaves that are still green in color, these teas are referred to as maocha, or unfinished tea, despite the fact that they are fully dried.
- Rather than putting them into storage for ten years before finding a buyer, these teas are now sold as-is to the consumer market. While some pu-erh drinkers value these green versions for their existing flavor, others may buy them as an investment, with the intention to age them independently.



PU'ER (*sheng*)

- *Sheng*, or “raw” pu'er are so named because they are fermented naturally over a long aging period.
- This naturally fermented style is rumored to have roots in the Tibetan tea trade, dating back to the Tang Dynasty. For portability, teas from Yunnan and neighboring tea regions were pressed into bricks or cakes, and fermented naturally during the months-long journey to Tibet. On the steppe, the fermented teas were stewed and combined with yak butter to create a nutritionally valuable beverage.
- In Yunnan, however, where the teas were harvested and crafted, the indigenous people stewed freshly wilted tea leaves, known as *maocha*.
- Ripened *sheng* puer, as we know them today, aged and brewed without additives, were popularized in Hong Kong by immigrant populations after the Chinese civil war. Teas imported from Yunnan began their fermentation process during travel and storage, and as the economy grew in the 1960s and 70s, aging became an integral part of the pu'er crafting process. The humid aging environment in Hong Kong facilitated the fermentation process, creating rich, dark teas, with earthy flavor notes like peat and camphor.



PU'ER (*Shou*)

- In the late 1970s, demand for pu'er teas began to outpace the supply from traditional aging processes. To keep up, tea makers developed a technique to accelerate fermentation and imitate well-aged sheng teas. This new style was called shou, or “cooked” pu'er.
- To make shou pu'er, the green maocha is heaped into a large pile. Tea makers often mix in a small amount of a previous batch of tea to introduce desirable microbes, and then the leaves are left to ferment. This process works a lot like composting, with the dense pile producing heat that encourages fermentation. The leaves are then turned regularly until they are fully fermented, at which point they may be pressed into cakes, already ready to drink.

• Lincang

• Mengku

- Bingdao
- Da Xue Shan
- Chuangjiang Mengku
- Mengku Rongshi
- Dahusai
- Xiaohusai
- Nanmei
- Bangma

• Yongde

- Mangfei
- Wujia Zha
- Yongde Ziyu
- Muyechun

• Bangdong

- Xigui
- Nahan

• Fengqing

- Dasi

WHERE'S THE TEA?

• Pu'er

- Jingmai
- Bangwei
- Jiangcheng
- Jinggu
 - Xiao Jinggu
 - Yangta
 - Kuzhu
 - Wenshan
 - Lao Wushan
 - Fengshan
 - Malongshan
- Wuliang
- Alio
 - Qianjiashai
- Kuzhu
- Lao wushan
- Kunlu

• Xishuangbanna (West)

• Bulang

- Lao Banzhang
- Xin Ban Zhang
- Banpen
- Lao Man'e
- Jie Liang

• Nannuo

- GaoshanBanpo Lao Zhai
- Duo Yi Zhai
- Ya Kou
- Ba Ma

• Mensong

- Naka
- Man Lu

• Hekai

• Pasha

• Bada

- Zhang Lang

• Xishuangbanna (East)

• Mangzhi

• Gedeng

• Manzhuan

- Gaoshan Zhai
- Xiangming

• Yiwu

- Luoshuidong
- Yibi
- Mahei

• Yibang

- Mansong
- Xi Kong

• Mansa

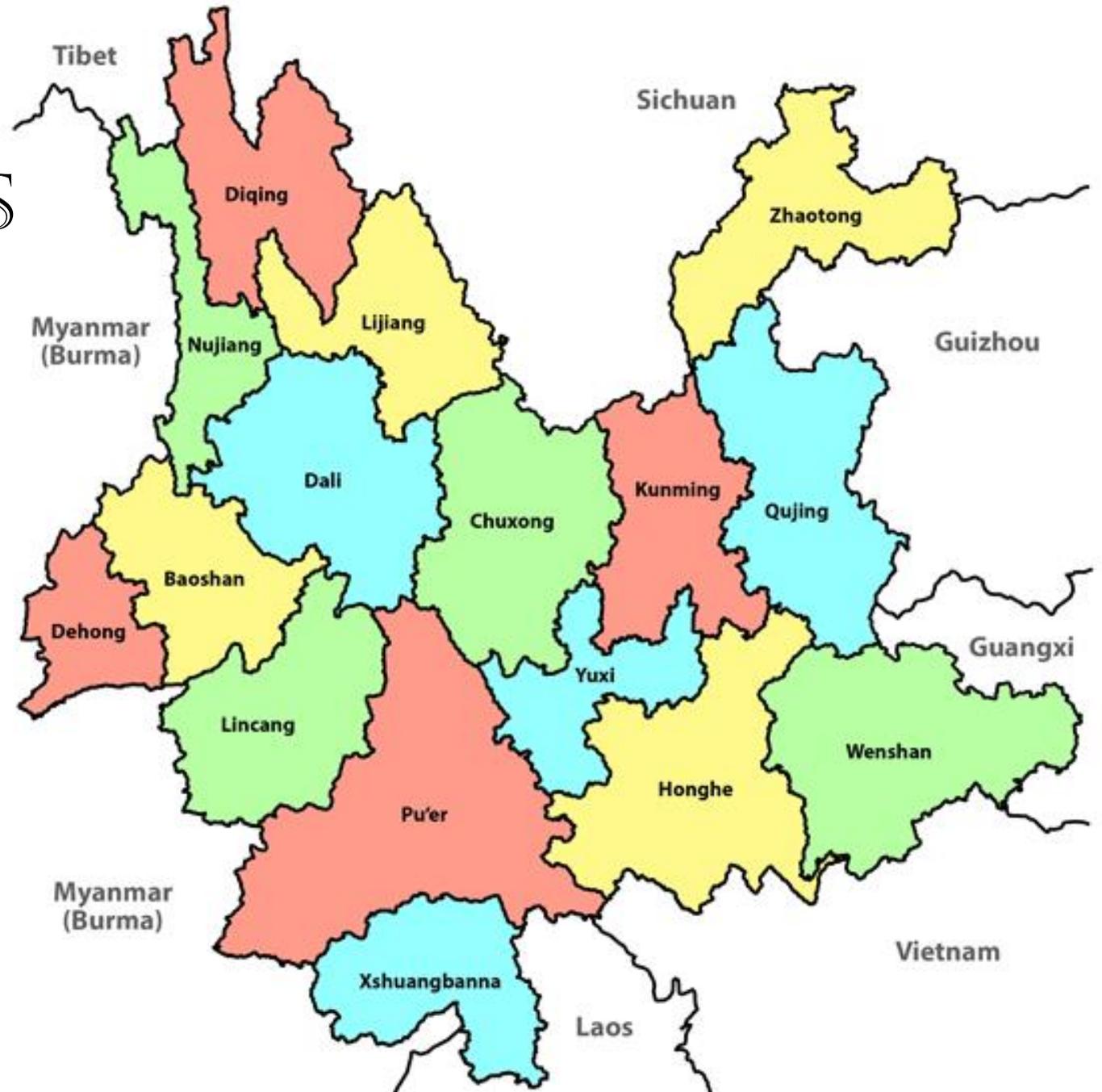
- Wan gong Zhai
- Yi Shan Mo
- Ding jia Zhai
- Zhangjia Wan

• Gua Feng Zhai

• Youle

- Longpa
- Jinghong

YUNNAN PREFECTURES



LINCANG



LINCANG

1. Zhenkang County

1. Ma'an Shan

2. Yongde County

1. Mangfei

3. Fengqing County

4. Yun County

1. Baiying Shan
2. Dachao Shan

5. Linxiang

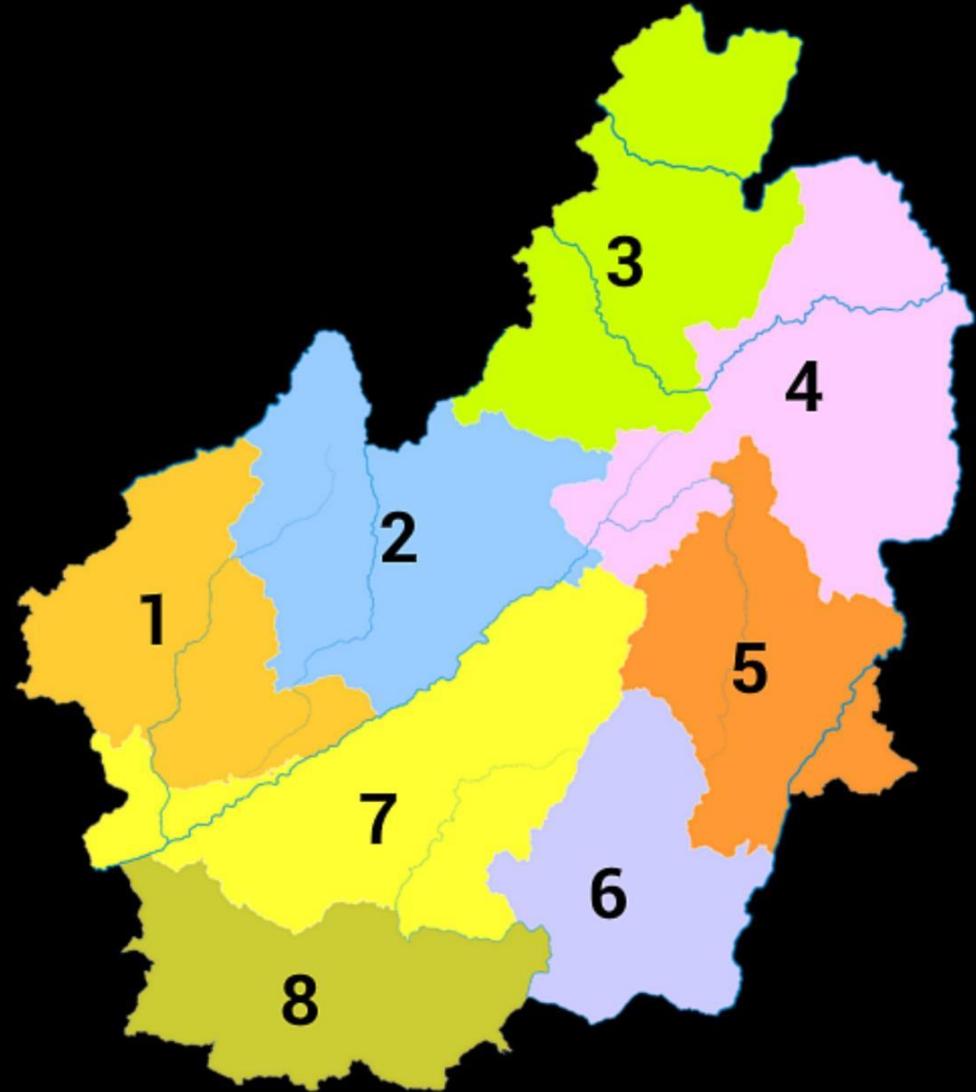
1. Manglu Xigui
2. Nanmeichu
3. Fengqing

6. Shuangjiang County

1. Bannuo
2. Bingdao
3. Donguo
4. Daxue Shan

7. Gengma County

8. Cangyuan County





LINCANG

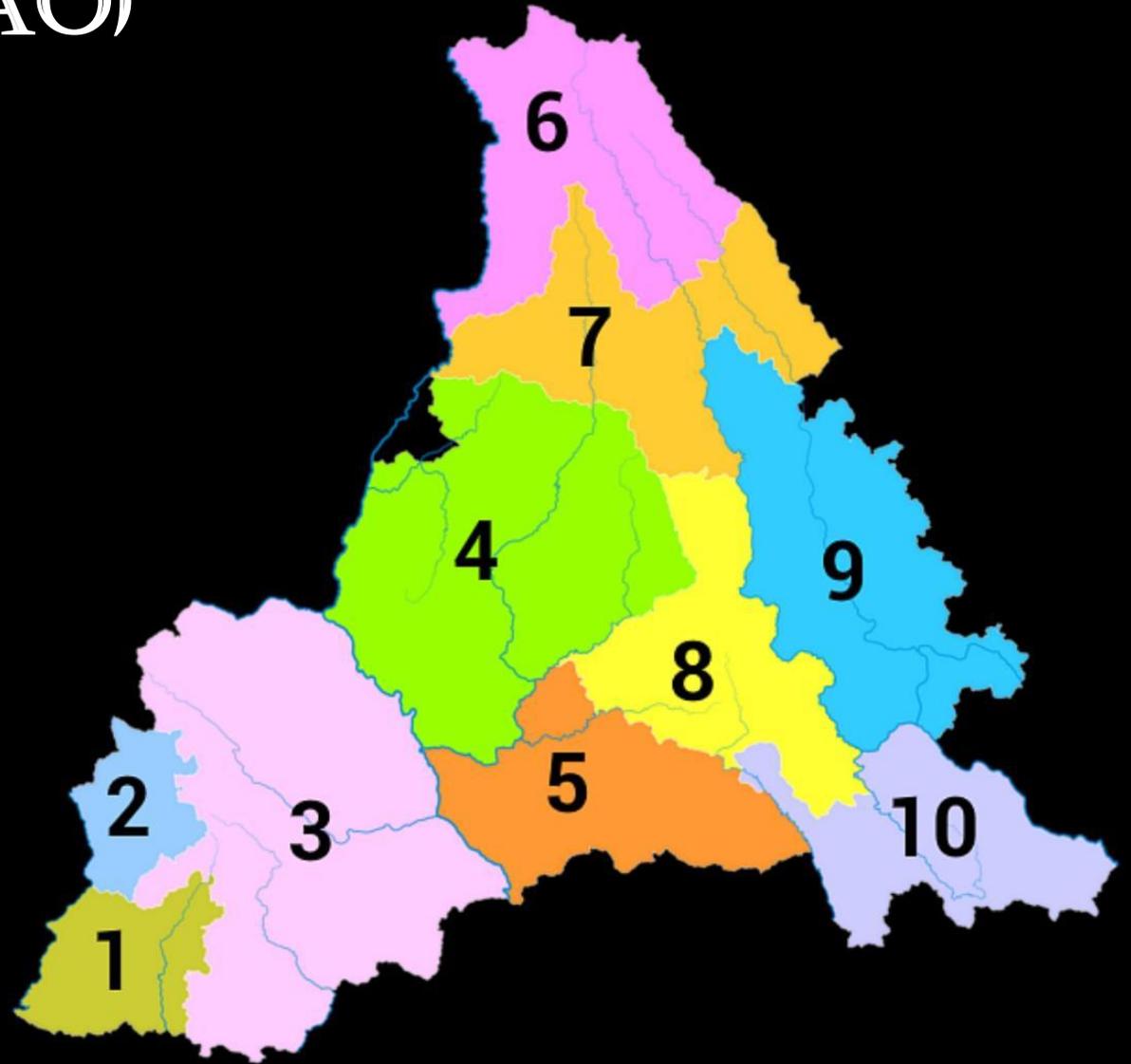
- Lincang borders Burma on the west and to the south is Pu'er.
- The name of Lincang is due to its proximity to the Lancang River aka Mekong River.
- Lincang is the mountainous home of the Wa ethnic minority and was historically seen as too "wild" to be worth settling by neighboring powers, notably British Burma and ancient China. This may have had some connection to the Wa's image as head-hunters.
- When Pu'er tea increased in popularity and consumption in 2003, Lincang became a focal area for the production of Pu'er.
- Fengqing, is a notable tea region which produces Dian Hong tea.
- Despite lagging behind Xishuangbanna in fame and hype, Lincang is home to a few of the most famed and expensive areas in all of pu'er. The most notable of these is Bingdao. There are also several Lincang-based factories, including Shuangjiang Mengku, and Fengqing. The iconic Xiaguan is located in Dali.
- Lincang is home to the world's oldest cultivated tea trees, some 3,200 years old, in the village of Jinxiu of Fengqing County.

PU'ER (SIMAO)



PU'ER (SIMAO)

1. Menglian County
2. Ximeng County
3. Lancang County
 1. Bangwei
 2. Jingmai
4. Jinggu County
 1. Qianjiazhai
 2. Jinggu
5. Simao County
6. Zhenyuan County
7. Jingdong County
 1. Wuliang
8. Ning'er County
9. Mojiang County
10. Jiancheng County





PU'ER (SIMAO)

- Pu'er City is named after pu'er tea, whose name it first took in 1729. Its name was changed to Simao in 1950 following the Communist victory in the Chinese Civil War, while its surrounding county was known as Pu'er. In 2007, the town's name was changed back to Pu'er; the surrounding area became known as Ning'er County; and the name Simao was taken by a town and district within the city.
- The Pu-erh region of Yunnan has an extremely large population of ancient wild tea trees.
- Not only is Pu'er an important place for the actual growing and production of Pu'er tea, it is also a major distribution center of Pu'er teas.
- A major downturn in the price of tea in 2007 caused severe economic distress in the area. The price of Pu'er has since recovered and Pu'er tea still contributes much to the income of the area.
- In ancient times, tea would be sent to the city of Pu'er to be processed before being sold, which is what eventually came to be known as Pu'er tea.
- There is also an ancient tea tree in Pu'er which is thousands of years old, called Zhen Yuan, as well as many other old and beautiful tea trees.

XISHUANBANNA



XISHUANGBANNA

1-Menghai County

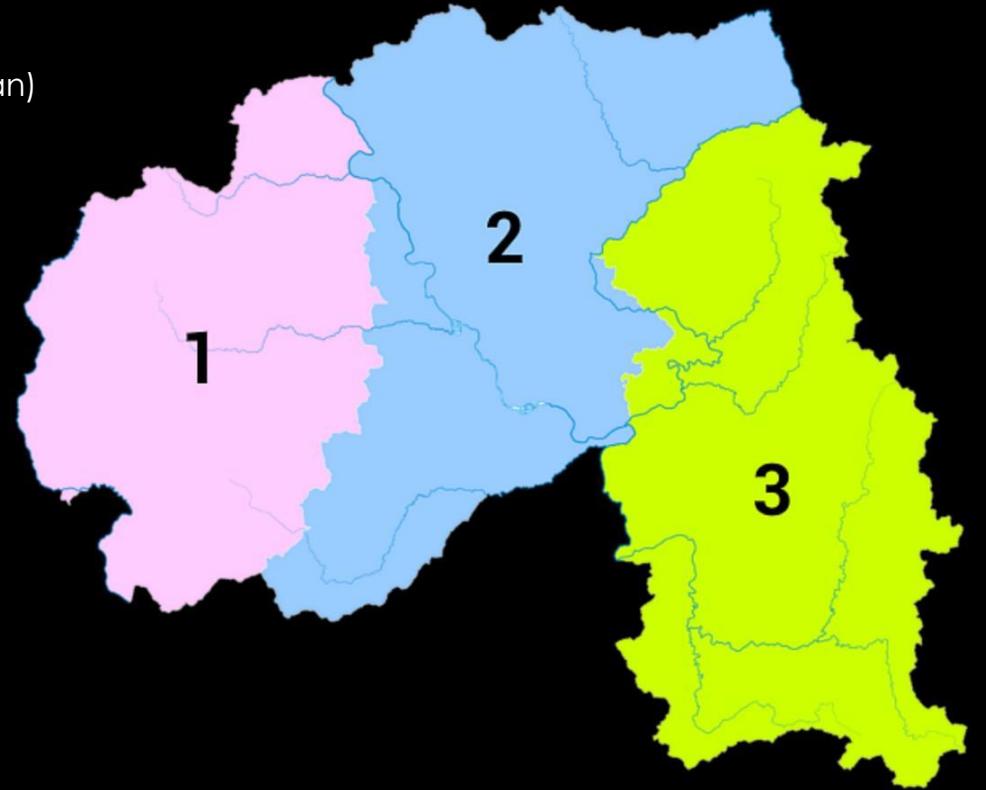
1. Nannuo
 1. Banpozhai
 2. Pasha
 3. Bama
2. Mengsong
 1. Naka
 2. Damalu
3. Bulang
 1. Lao Banzhang
 2. Xin Banzhang
 3. Lao Mane
 4. Mannuo
 5. Zhangjjiazhai
4. Bada
 1. Zhanglangzhai
 2. Manpalezhai
5. Hekai
 1. Mannong
6. Nanqiao

2. Jinghong City

1. Jinuo Shan (Old Youle Shan)
2. Menglong

3. Mengla County

1. Yiwu
 1. Mahei
 2. Gaoshan
 3. Luoshuidong
 4. Manxiu
 5. Sanheshe
 6. Yibi
 7. Zhangjiawan
2. Yibang
 1. Xikong Sahn
 2. Jiabu Shan
 3. Mangong Shan
3. Manzhuan
4. Mangzhi
5. Gedeng





Xishuangbanna

- According to the recorded history, farmers started to plant tea trees in Xishuangbanna since the Eastern Han Dynasty (25-220).
- Tea as an agricultural industry began to rise up from Tang (618-907) and Song Dynasty (960-1279) and reached its peak during Ming (1368-1644) and Qing Dynasty (1644-1912).
- Cha Ma Gu Dao which means 'tea and horse trading road' starts from this region and crosses many mountains to outside China territory and worldwide, especially from the middle of 19th century.
- It used to be GongCha's chosen area in Qing Dynasty. GongCha means the tea just for royal family.

Thanks to its unique geography, appropriate climatic conditions, fertile soil, adequate sunshine, suitable temperature, abundant rainfall and rich vegetation, Xishuangbanna has the most ecological environment during the big 4. There are tea plantation of 333 km². Among that, 86km² are well preserved old tree tea plantation.

- Xishuangbanna has 3 counties; JingHong, MengLa and MengHai.
- The famous "Old six-famous-tea-mountains" except YouLe belongs to 3 villages of XiangMing, YiWu and ManLa, and all the 3 villages belong to MengLa county.



END
OF
LESSON 1

LESSON 2

THE 'OLD' SIX FAMOUS TEA MOUNTAINS

- *Gedeng*
- *Yiwu*
- *Mangzhi*
- *Manzhuan*
- *Yibang*
- *Yōulè*



THE TASTES OF PU'ER

Main Flavors of Pu'er

Pu'er can be sweet, bitter, floral, mellow, woody, astringent, sour, earthy, watery, or even tasteless. A combination of tastes appear in one single steeping. The taste will change as the tea ages.

Sheng and Shou

Sheng Puer is generally more bitter, with a strong green vegetal flavor, but after some years of aging, the bitterness will lessen and the aged aroma will arise. Shou Puer undergoes 'wo dui', a process which accelerates the fermentation and also gives newly-produced shou puer a special ripe flavor called "wo dui wei" (pile fermentation taste). During storage, the smell and taste of the aging shou changes and will gradually lose the "wo dui wei", becoming mellow and smooth.

Tea Mountains

Puer of different tea mountains have different taste. Banzhang, Yiwu, Jingmai, Bingdao, Bulang, Bangdong, etc., produce Puer with their own distinct characteristics in taste. Banzhang tea has the most aggressive flavor; Yiwu tea is peaceful with high aroma; Jingmai tea is moderate and soft; Bingdao tea tastes crisp and sweet; Bulang tea tastes heavy; Bangdong tea has a sweet aftertaste that last very long.

Wild Arbor Tea and Garden Tea

Wild arbor tea is grown in nature and tastes calm, sweet and soft. Although the aroma isn't as strong as the garden tea, it's broader and deeper. The taste of wild tea is more comprehensive and smooth. Garden tea tastes thinner and more stimulating compare to wild tea. It has a strong sweet aftertaste and a high aroma, but don't last as long as the wild arbor tea. The distinction between garden tea, arbor tea, and arbor tea from famous tea mounts can greatly affect the price.

Aged Taste

Aged puer has a distinct taste (chen wei), also called aged aroma (chen xiang). No matter the tea is raw or ripe, after years of appropriate storage, chen wei would be there. That's the result of the activities of micro-organisms in the tea leaves. The older the tea gets, the stronger the chen wei is. The aged taste is considered a part of the charm of puer as the tea will become more mellow and smooth.

Storage Conditions

There are 3 aspects of concern for proper storage: air circulation, temperature, and humidity. If any of these went wrong, the tea will age badly. If the storage environment was too humid, the tea would taste musty; if the air circulation was bad and if there were other smells in the room, the tea would absorb those smells too. These types of tastes/smells of the tea are called the storage taste – cang wei. Under different storage conditions, the same tea can taste very different.

Mellow and Smooth

After appropriate storage and aging the tea should be mellow and smooth. The liquor feels soft and silky in the mouth and the throat.

The Sweet Aftertaste "Hui Gan"

Hui gan" is a term for the sweet aftertaste of tea . Puer is made of the large-leaf variety from Yunnan Province which has a strong bitterness, but once the bitter sensation is gone, the sweet aftertaste appears in the mouth. The hui gan of puer is generally quite long-lasting. You can feel it down the throat rather than just on the tongue, people called it "hou yun" (throat charm).

Bitterness

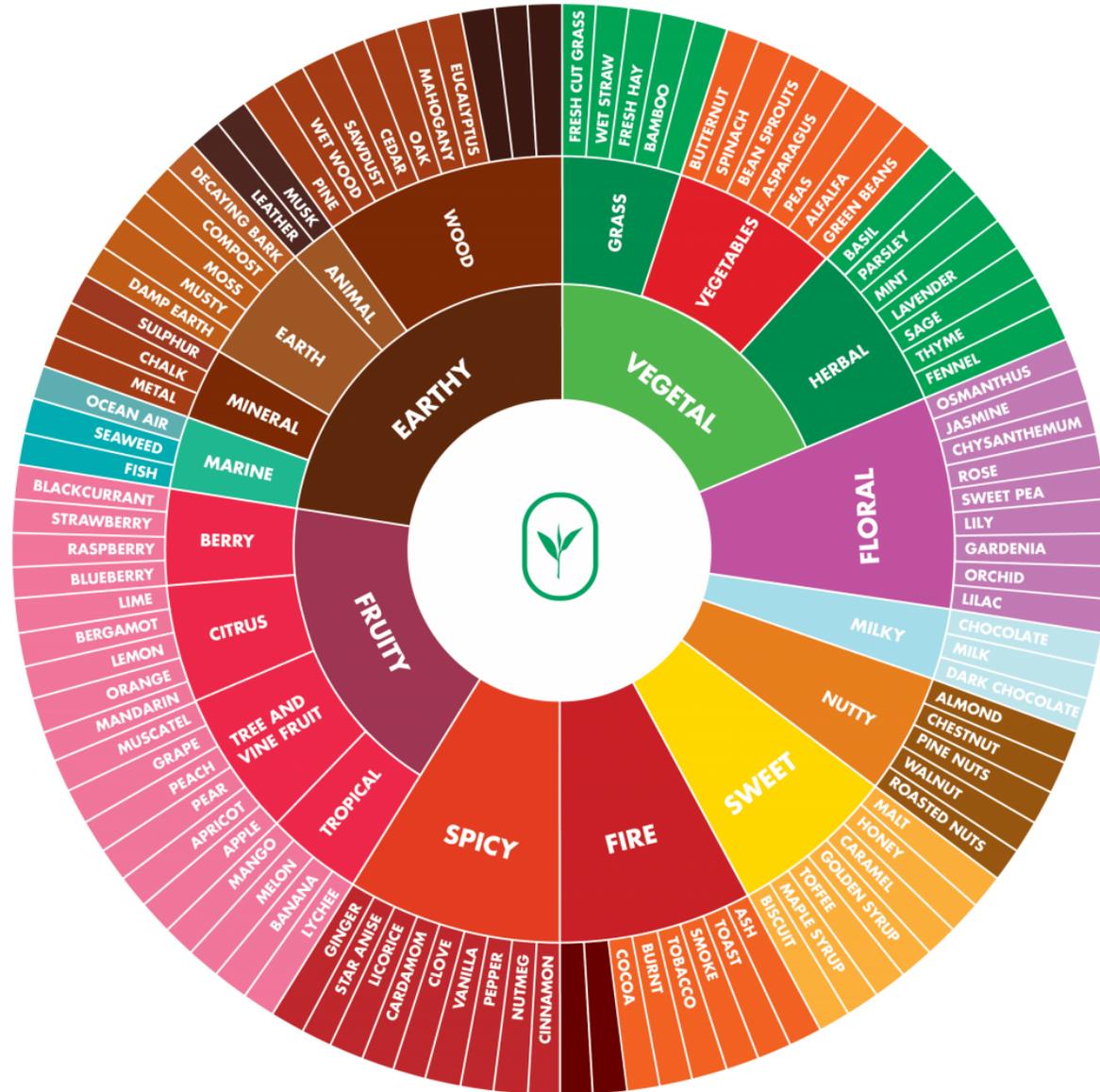
Normally, tea leaves from Lincang tea region have a heavier bitterness than those from Yiwu and Menghai (except for the Bulang area). There are also variations in the bitterness. Puer from Yiwu, Banzhang and Mengku is bitter but not sharp, and there is a balance between bitterness and astringency. Note that the bitterness is also related to the amount of tea, water temperature and the steeping time of the infusion.

Dryness

Some puer may cause dryness in the mouth, however, it shouldn't be excessive. If the dryness is unpleasant and tightening your throat, it is called 'suo hou' (locked throat).

Smoky Taste

Fresh leaves are supposed to be dried in the sun, but during the cloudy days, they are dried with firewood, which cause a smoky taste. Another reason is that firewood is sometimes used during the process of 'cha qing' in the kill green stage of production. Whether the smoky taste is good or not is totally subjective. Some people think the smoky taste is unpleasant; others think it actually smells good and call it the "old tobacco flavor".



OLD SIX FAMOUS TEA MOUNTAINS

► Although tea and particularly pu'er tea is grown and produced throughout whole Yunnan, it's primarily the tea mountains that made the province famous.

► Well known are the old Six Famous Tea Mountains which are located in Xishuangbanna.

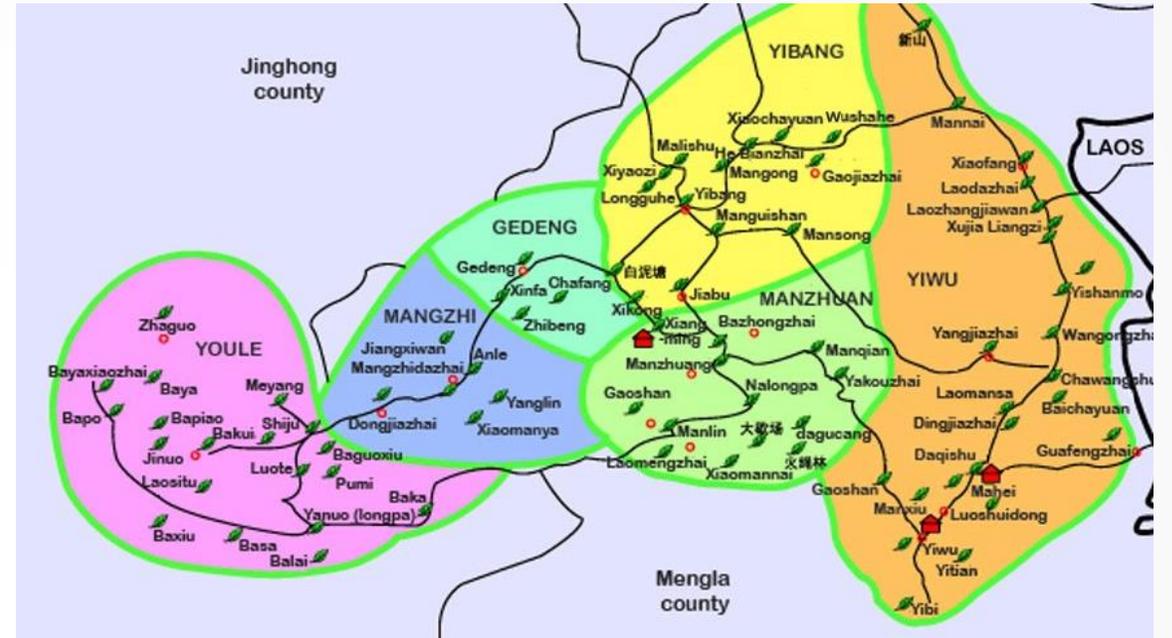
► In the Qing dynasty government records for Pu'er, the oldest historically designated mountains were said to be named after six commemorative items left in the mountains by Zhuge Liang.

► These mountains are all located northeast of the Lancang River (Mekong) in relatively close proximity to one another.

► These are the **Old Six Famous Mountains**:

- **Gedeng (革登山)**: "leather stirrup"
- **Yiwu (易武山)**:
- **Mangzhi (莽枝山)**: "copper cauldron"
- **Manzhan (蠻磚山)**: "iron brick"
- **Yibang (倚邦山)**: "wooden clapper"
- **Yōulè (攸樂山)**: "copper gong"





YUNNAN'S OLD SIX FAMOUS TEA MOUNTAINS

GEDENG

- Gedeng Tea Mountain lies in the Xiangming Township of Mengla County, north of Yiwu and to east of the Mangzhi mountains.
- The tea district is located at the bottom of Kongming Mountain.
- It is linked with Jinuo Mountain and Youle Mountain to form a continuous stretch of tea mountains.
- The old tea growing areas are not large, occupying just over 800mu.
- The elevation of this area is between 850 and 1900 meters, and it contains extremely visible vertical changes.
- Yearly rainfall is between 1,000 and 1,800mm.
- There are between 1,600 and 2,000 hours of sunshine per year and a relative humidity of 75%.
- The weather is warm and humid all year around with no frost.
- Ge Deng teas are special in that they are not large leaf varietal but rather an original small leaf varietal that has grown in this area for thousands of years.
- Like other small leaf varietal wild arbor tea trees in Yunnan (Jing Mai), the flavor is lighter and more smooth, but the aroma is pungent and fruity.





2010 Gedeng Sheng Pu'er

from Yunnan Sourcing

- ▶ Ge Deng teas are special in that they are not large leaf varietal but rather an original small leaf varietal that has grown in this area for hundreds if not thousands of years.
- ▶ Like other small leaf varietal wild arbor tea trees in Yunnan (Jing Mai), the flavor is lighter and smoother, but the aroma is pungent and fruity.



YIWU

The Yiwu tea growing area is located in the Yiwu Township of Mengla County.

The greater Yiwu region encompasses the four townships of Mansa, Mahei, Yitian and Manluo.

In ancient times, local ethnic Bulang people were the primary growers of tea. By the end of the Qing dynasty, large numbers of Han merchants arrived in Yiwu and began growing tea. They founded businesses to engage in the tea trade, establishing a collection point among the six famous tea mountains. In practice the Yiwu tea district also includes Mansa Tea Mountain.

Today the Yiwu tea growing areas are approximately 15,000mu (1mu = 1/6acre) in size and produce approximately 600 tons of tea per year.

They lie between 820 and 2000 meters in elevation and have a very marked topography.

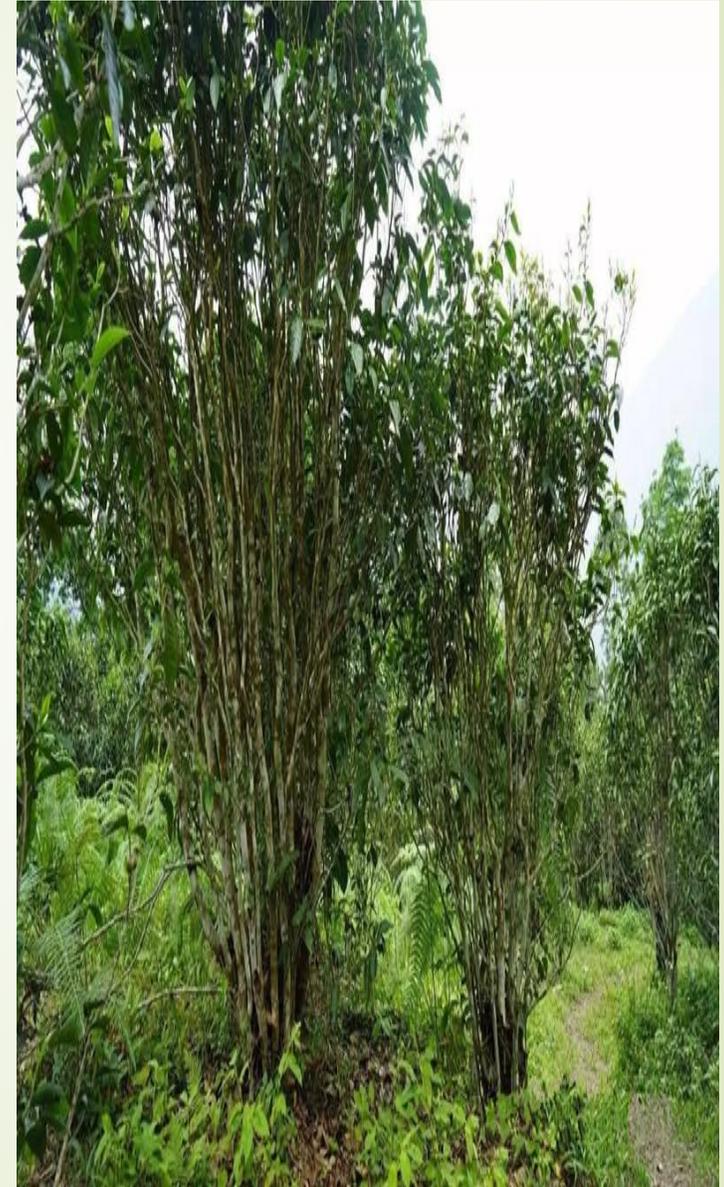
Yearly rainfall is between 1,000 and 1,800mm.

There are between 1,600 and 2,000 hours of sunshine per year and a relative humidity of 80%.

The weather is warm and humid all year around with no frost.

Because Yiwu is a township and a county, it is ambiguous as to what exactly constitutes "Yiwu". This has not stopped tea producers from constantly marketing and using the Yiwu name to sell tea.

Tea from Yiwu has little bitterness and a high orchid like fragrance.



HISTORY OF YIWU MOUNTAIN

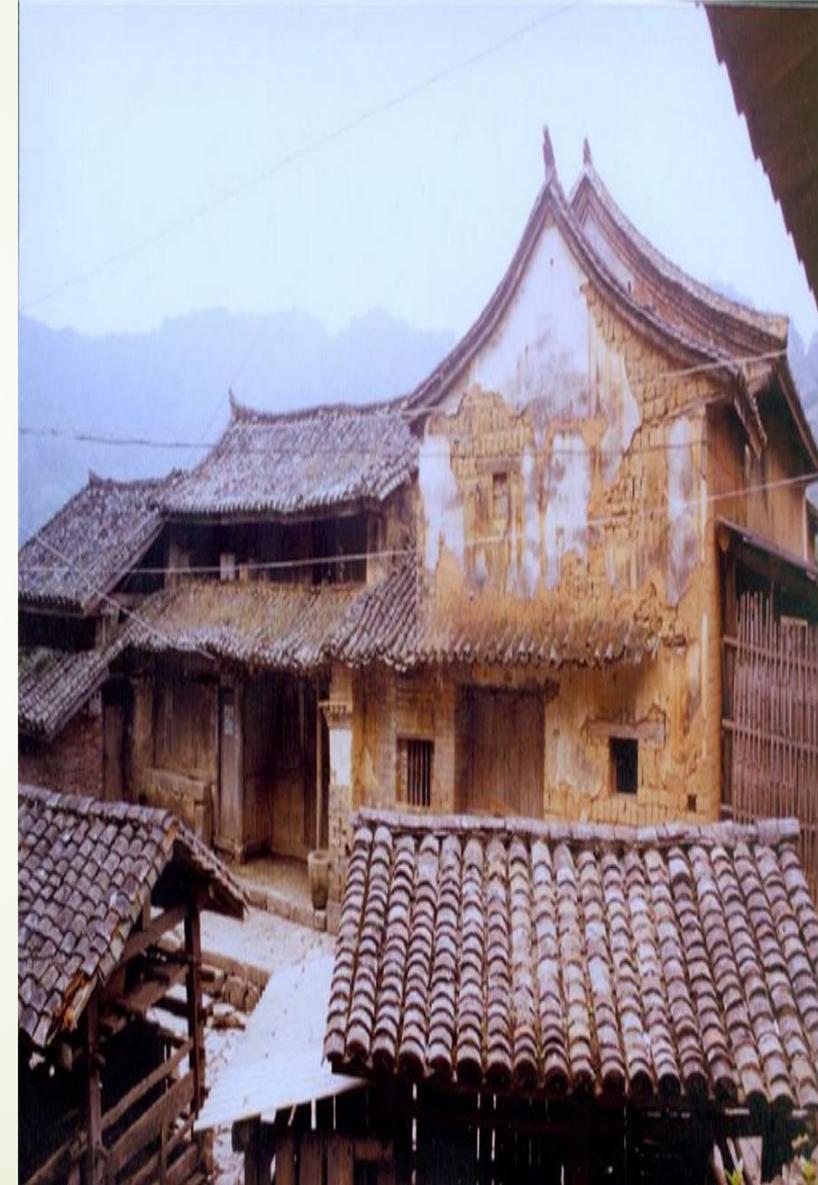
Historically, Yiwu is famous for being the center of distribution for tribute tea to be sent to the emperor. The six famous tea mountains produced mao cha where it would be collected and sent out to Beijing from Yiwu. This trade brought a large number of Han merchants to the area to trade tea. Some of the more famous examples of aged pu'erh (from the 1930s) also originated here. i.e. Fuyuanchang, Tongqin Hao and Songpin Hao.

From the 1940s until the 1990s, tea production shifted away from these regions to Menghai County where Menghai Tea Factory planted ground. During this period, tea that was produced was usually unceremoniously sold as raw mao cha to the larger factories.

When China began to open up to the west, many Taiwanese traders visited Yiwu hoping to find both tea production and more aged tea. They found neither, but ended up helping the locals to restart tea production. As a result, the greater Yiwu area has strong ties with the Taiwanese market. Many of the Taiwanese pu'er brands have strong ties to this region. This is covered far more thoroughly in Zhang Jinghong's Ancient Caravans and Urban Chic.

In Zhang's book she characterizes the Taiwanese and Yiwu style as emphasizing the hand-made and traditional aspects of tea-making, a supposed contrast from the more production oriented Menghai County tea.

Yiwu tea operations tend to be smaller, often family-oriented, whereas Menghai County is more densely populated with major operations, i.e. Menghai Tea Factory .





2009 Yiwu - Ding Jia Zhai Sheng Pu'er

from Yunnan Sourcing

- ▶ Fall harvest wild arbor material from the area of "Ding Jia Zhai, a mountain area near Lao Man Sa in the Yi Wu mountain range.
- ▶ Ding Jia Zhai is inhabited primarily by Yao people who have for centuries picked and processed these wild arbor trees.
- ▶ This tea comes from wild arbor trees between 200 and 300 years old.
- ▶ When brewing the tea you will notice the tea soup is a bright yellow-gold and clear, the aroma is penetrating, and the tea is full in the mouth.
- ▶ The flavor is textured and thick with a strong and vegetal taste .
- ▶ This is one of the smoother and more aromatic of the Yi Wu area teas, but its still got a fair amount of bitterness and long-lasting huigan that stimulates the mouth and throat long afterwards.
- ▶ The brewed leaves are thick and stout attesting to their wild arbor origin.
- ▶ Compression date: October 26th, 2009
- ▶ Harvest time: October 2009
- ▶ Harvest Area: Ding Jia Zhai, Yi Wu

MANGZHI



Mangzhi Tea Mountain lies in the Xiangming Township of Mengla County.

Mangzhi is a small village of Yi and Yao people, just north of Yiwu town in the vicinity of Yibang and Xikong villages.

It is located in the area between Yibang, Manzhuang, and Gedeng mountains.

The area of tea under cultivation is not large.

In the past, it fell out of cultivation and became a dense old growth forest.

Beginning in the 1980's, Mangzhi was once again developed for cultivation.

The elevation of this area is between 850 and 1950 meters, and it contains extremely visible topography.

Yearly rainfall is between 1,000 and 1,800mm.

There are between 1,600 and 2,000 hours of sunshine per year and a relative humidity of 80%.

The weather is warm and humid all year around with no frost.

The brewed tea is aromatic, thick and sweet with a high level of aroma and cha qi. It is not entirely lacking in bitterness and astringency.

Mang Zhi village tea leaves are dark olive green color when brewed.

2011 Mangzhi Ancient Arbor Sheng Pu'er from Yunnan Sourcing



- Mangzhi is a small village of Yi and Yao people living just north of Yi Wu town in the vicinity of Yi Bang and Xi Kong villages.
- The tea is a primordial mixed large and small leaf varietal.
- The tea leaves are not as big as Yi Wu mountain large leaf varietal but have a higher level of aroma a strong cha qi.
- The brewed tea is aromatic, thick and sweet but not entirely lacking in bitterness and astringency.
- Mangzhi village tea leaves are dark olive-green color when brewed.
- Compression date: October 15th, 2011
- Harvest time: October 2011

MANGZHUAN

Manzhuan Tea Mountain lies in the Xiangming Township of Mengla County.

It is located beside Yexiang Mountain, with Mozhe River running between the two mountains. It sits between Yibang, Gedeng, Mansa and Yiwu

The elevation of this area is between 850 and 1900 meters, and it contains extremely visible topography.

Yearly rainfall is between 1,000 and 1,800mm.

There are between 1,600 and 2,000 hours of sunshine per year and a relative humidity of 75%.

The weather is warm and humid all year around with no frost.





2016 Autumn Manzhuan Ancient Arbor Sheng Pu'er

from Yunnan Sourcing

- Man Zhuan area teas are known for their special thick aroma and a taste that with age becomes stronger and more textured.
- This tea comes from wild arbor trees between 200 and 300 years old growing on a sunny south facing slope.
- When brewing the tea you will notice the tea soup is a bright yellow-gold and clear, the aroma is penetrating, and the tea is full in the mouth.
- The flavor is textured and thick with a strong almost chocolate-like after-taste.
- The brewed leaves are thick and stout with a dark olive-green color, attesting to their wild arbor origin. Harvest time: October 2016
- Harvest Area: Manzhuan



YIBANG

Yibang Tea Mountain lies in Xiangming Township of Mengla County.

In the Dai language, Yibang is known as “Mola.” It

Yibang encompasses six villages, and the terrain is dominated by mountains.

This area is home to numerous ethnic minority people.

Yibang's Mansong village tea was once offered as imperial tribute tea, since Mansong village tea was considered the best in Yibang.

Yibang tea trees are mostly old trees.

The mountain contains a relatively large number of tea varieties.

Large leaf, medium leaf and small leaf varieties are all distributed throughout the area.

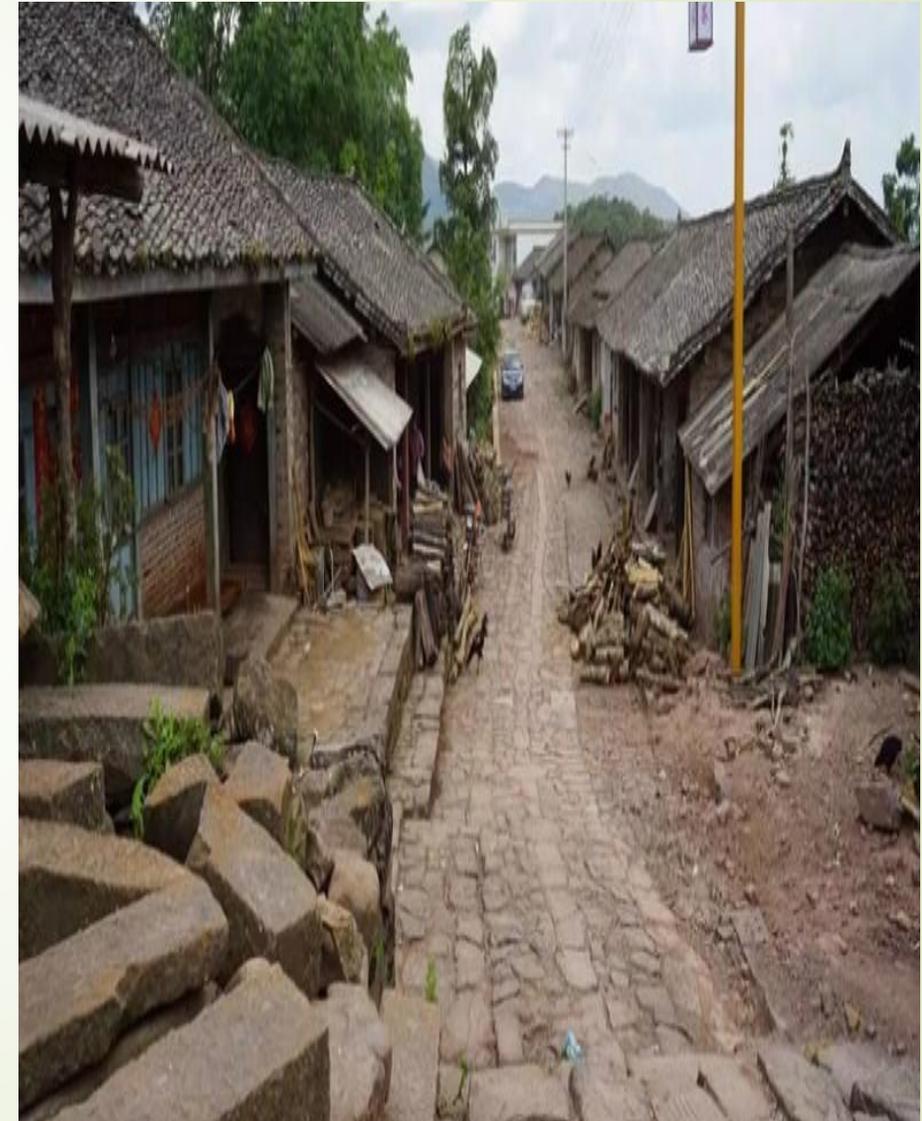
Among them, small leaf varieties are of higher quality than the area's big leaf varieties.

The elevation of the Yibang area is between 850 and 1900 meters, and it contains extremely visible topography.

Yearly rainfall is between 1,000 and 1,800mm.

There are between 1,600 and 2,000 hours of sunshine per year and a relative humidity of 75%.

The weather is warm and humid all year around with no frost.



2010 Yibang Ancient Arbor Sheng Pu'er

from Yunnan Sourcing



- ▶ Late Fall 2010 ancient arbor material from Yi Bang.
- ▶ This Yi Bang tea is special in that it is not large leaf varietal but rather a primitive small leaf varietal that has grown in this area for hundreds if not thousands of years.
- ▶ Like other small leaf varietal wild arbor tea trees in Yunnan (Jing Mai), the flavor is lighter and smoother, but the aroma is pungent and fruity.
- ▶ This year's autumn production comes from hundreds of year-old tea trees!
- ▶ Compression date: October 15th, 2010
- ▶ Harvest time: October 2010



YOULÈ

Youle Tea Mountain, also known as Jinuo Mountain, derives its name from being the primary residence of the Jinuo people.

Today it is classified as a township of Jinghong city and includes the three towns of Manci, Shizui, and Sitong.

To the northeast, it borders the tea mountain of Gedeng, while to its southwest is Xiaomengyang.

It is the head of the ancient six famous tea mountains and has a long tea growing history as the center of this large mountain tea growing area.

Today the Youle tea growing area is around 4,500mu and produces around 200 tons of tea yearly.

The tea growing areas are between 570 and 1,650 meters in elevation.

It is part of the northern tropics, with a yearly rainfall of 1,000 to 1,800mm.

There are between 1,600 and 2,000 hours of sunshine per year and a relative humidity of 85%.

The weather is warm and humid all year around with no frost.





2005 Youle Mountain Old Tree Sheng Pu'er from Yunnan Sourcing

- ▶ This 2005 Spring Harvest Youle Mountain raw pu'er tea cake was produced by the Youle Shan Minority Tea Factory, which is a small tea factory located in Youle town and owned by a local Jinuo minority family.
- ▶ On the wrapper it is written 攸乐山老树 (You Le Mountain Old Tree), but we believe this to be old plantation bushes, not old tree.
- ▶ The tea was aged in Jinghong until 2016 and then stored in Kunming.
- ▶ The tea's aging conditions have been really kind to it.
- ▶ It has a wet storage aspect to it, but it's very light and does not persist much past the second or third steeping.
- ▶ The tea brews up a deep golden-orange tea soup with a medium level of body.
- ▶ The taste is sweet, herbaceous and mushroomy.
- ▶ There is a nice cooling sensation in the mouth and throat.





END
OF
LESSON 2

LESSON 3

THE 'NEW' SIX FAMOUS TEA MOUNTAINS

- *Bulang*
- *Jingmai*
- *Menghai*
- *Nannuo*
- *Yiwu*
- *Youle*



NEW SIX FAMOUS TEA MOUNTAINS

► Around the end of the Qing dynasty, tea production in the old famous tea mountains dropped dramatically, either due to large forest fires, overharvesting, prohibitive imperial taxes, or general neglect.

► To revitalize tea production in the area, the Chinese government in 1962 selected a new group of six great tea mountains that were named based on the more important tea producing mountains at the time.

► Currently, the following areas are considered as the New Six Famous Tea Mountains:

- **Bulang**
- **Jingmai**
- **Menghai**
- **Nannuo**
- **Yiwu(Mansa)**
- **Youle(Jinuo)**



BULANG

Lao Ban Zhang



Banzhang Tea Mountain is located in Banzhang Village of Bulangzu Township, Bulang Mountain, Menghai County.

It is located 63km from the Menghai county seat.

Bulang Mountain's Bulangzu Township covers an area of 1,016 square kilometers with a population of only 18,000 people.

Mountains cover 93% of its land area.

The elevation of this area is between 600 and 2100 meters.

Two thousand years ago, Pu people were already living here (the Pu were earliest indigenous people in Yunnan).

The ancient Pu people were the earliest ancestors of Yunnan tea and the first to cultivate, produce, and drink tea.

Banzhang is just a simple village, but the tea it produces possesses overpowering *chaqi* and intense *huigan*. As a result, it has become famous throughout the world.

To tea lovers, Banzhang village has become one of the holy places of Puerh tea.

Lao Man'e

Lao Man'e Tea Mountain is located in Old Mane Village of Bulangzu Township, Bulang Mountain, Menghai County.

It is located 70 km from the Menghai county seat.

It has a tea growing history of over 900 years.

Today Lao Man'e village has 128 households and a total of 614 residents.

There are 3,205mu of preserved ancient tea gardens and 852mu of new tea gardens.

Lao Man'e lies at an elevation of 1,700meters.

Tea mountains stretch in a continuous chain traversed by ravines.

The climate is warm and provides ample sunshine.

Rain is plentiful and the soil is rich.



2016 'Hai Lang Hao' Lao Man'e Old Arbor Sheng Pu'er

From Yunnan Sourcing

- ▶ Spring 2016 harvested tea leaves that are 100% sourced from Lao Man'E Village (Bu Lang Mountains) tea from older tea trees.
- ▶ Hai Lang has long been active in Lao Man'e, Lao Ban Zhang and other Bu Lang villages.
- ▶ In 2008 he produced a Lao Ban Zhang and Lao Man'e blend called Lao Ban'e that has since become a classic in China and abroad.
- ▶ Being pure Lao Man'e this tea is a bitter-fest. Not only is there strong bitterness, there is a strong aroma and very strong chaqi.
- ▶ The tea leaves are burly, and thick and go many, many infusions before losing their flavor.
- ▶ If you are looking to understand what pure Lao Man'e tea from older trees can be, then this is something worth trying.



JINGMAI

The Jingmai tea growing area is in the Puer Prefecture, Lancang County township of Huimin.

It borders Menghai County in Xishuangbanna.

The Jingmai tea growing area covers the Lancang County villages of Jingmai and Mangjing.

This stretch of 10,000mu cultivated ancient tea gardens has upwards of 1000 years of history.

Scholars believe the Jingmai Tea Mountain was first cultivated over 1200 years ago in 696 A.D. by the ancestors of the Bulang people.

The next several dynasties saw a succession of tea planting, leading to the current scale of over 10,000mu under cultivation.

Within the ancient tea forest, tea trees are mixed in with the rest of the forest. This has created a fine natural ecology, which is a good example of an ecological tea garden.



2006 Shuang Yi Jingmai Shan Sheng Pu'er from Yunnan Sourcing



- ▶ Shuang Yi is a small producer of teas based in Menghai, they specialize in Banna teas, but also produce teas from Lancang, Jingmai, Bangwei, and Huiming as well.
- ▶ This is a first flush spring 2006 production from Jingmai Shan tea. The production is (likely) composed of plantation Jingmai tea leaves, but the result is excellent.
- ▶ This cake has been dry stored in Kunming since 2006 and has aged steadily since then.
- ▶ The Jingmai taste is in full swing with this tea. Lots of orchid and dried plum fruitiness present but countered with a strong (but not overpowering) bitter/astringent aspect.
- ▶ This tea is a good example of what a well processed and cleanly stored plantation Jingmai mountain tea can deliver in just over a decade.
- ▶ 2006 pressing from the Shuang Yi Tea Factory of Menghai



MENGHAI

Hekai

Hekai Shan is in the southeast of Menghai County in Hekai Village of Menghun Town.

The primary ethnic groups are Hani and Lahu.

It is located 50km from the Menghai county seat and belongs to the northern section of Nannuo Shan.

Hekai Shan is divided into Manmai & Mannong

It contains Xishuangbanna's best preserved and largest ancient tea gardens.

The tea gardens are primarily distributed along mountains and hills between 1,170 and 1,800 meters in elevation.

Mountains cover 93.5% of its land area.

It possesses a southern subtropical, monsoonal climate and receives plentiful rainfall.

The yearly average temperature of 18.1°C and relative humidity is 82%.

The climate is warm and moist, providing superior natural conditions for growing tea trees.

The areas around the tea mountain have luxuriant tree growth. A natural environment with excellent tree cover creates a harmonious tea garden landscape where "the forest contains tea and the tea contains a forest."

Today there are nearly 8,000mu of ancient tea gardens in the Hekai tea growing area, which produce approximately 250 tons of high-quality tea/year.

Bada

The Bada tea growing area is located approximately 60km to the west of Menghai.

Bada Shan is at the border of Xishuangbanna and Myanmar.

Bada Shan is a mountain area in the truest sense, with 100% of its territory mountainous.

Its highest elevation reaches 2,249 meters, and its lowest is along the banks of the Nanlan River at 668 meters.

The yearly average temperature is 17°C, and relative humidity is 85%.

Today it contains the largest old growth forest in Xishuangbanna.

Bada's Xiaohei Mountain is also one of the primary wild animal habitats in Xishuangbanna.

The Bada wild tea tree in Hesong village is 34 meters tall and its primary trunk spreads out 3.8 meters and is approximately 1 meter in diameter. It is the largest currently known wild tea tree.

The Bada ancient tea gardens are concentrated near Manmai Village and occupy nearly 2000mu.

Tea can be harvested ten months out of the year. During the 1980's, Menghai Tea Factory built a nearly 10,000mu tea plantation in Bada.

Mensong

The Mengsong (Menghai) tea growing area is located 25 kilometers from the Menghai county seat.

It is primarily inhabited by people of Dai and Lahu ethnicities.

The elevation of this area is between 870 and 2,219 meters.

It has a southern subtropical, monsoonal climate and a yearly average temperature of 18°C.

It has plentiful rainfall and sunshine and a long frostless season. Combined with the rich fertile soil, this area has excellent conditions for growing tea trees.

Along with the Nannuo tea growing area, Mengsong is one of the tea growing areas of Xishuangbanna with the longest history.

Today its old tea gardens cover nearly 4,000mu.

They are primarily distributed in Da'an village, Nanben old village, Nake village, and Baotang old village.

New tea plantations cover over 40,000mu.

The area has a yearly tea output of nearly 1,000 tons.



2014 Spring Hekai Sheng Pu'er

from NYTS

- Yunnan's He Kai Shan Puerh tea has been gaining popularity due to its fragrance and gentle nature.
- One of the largest well-preserved ancient tea gardens exists in Hekai Shan.
- This Hekai Shan Raw Pu Erh Tea Cake was made of tea leaves harvested from 200-500 years old ancient arbor tea trees during the Late-March 2014.
- The Lahu Minority living here has never used pesticide and chemical fertilizer in the tea gardens.
- This harvest of raw Puerh has a nice hint of light smokiness and a rich, full mouth-feel.
- The finish is gentle yet long-lasting and cleansing.
- Place of Origin: Menghai, Yunnan
- Vintage: 2014 Spring
- Harvest Time: Late March
- Tea Varietal: Menghai Camellia sinensis var assamica
- Flavor: Fresh, mellow and floral with thick aftertaste.
- Dried leaves: Tight and slender dark tea leaves with white tips
- Liquor: Clear reddish-yellow liquid
- Brewed Tea Leaves: Elastic tea leaves in green color



NANNUO

Nannuo Shan is in Bulanghe Township of Menghai County

It is mainly inhabited by ethnic Hani people.

It lies 22km from Jinghong and 20km from Menghai.

During the 1920's, the Republic of China government established Yunnan's earliest tea industry testing ground at Nannuo Mountain.

The Nannuo Mountain area contains vast tea growing areas and possesses a long history of growing tea.

Its history of tea cultivation can be traced back to the Tang dynasty.

It holds more than 10,000mu of Nannuo Shan old tea gardens.

Nannuo Shan has a mild climate with a yearly average temperature of 18.7°C.

Lying at elevations between 800 to 1500m, it serves to divide the climates of Menghai and Jinghong.

Temperatures range from 3°C to 33.5°C.

It is said to possess: "winters without brutal cold, and summers without extreme heat.

There are many foggy days, but ample amounts of warm sun.

Rainfall is plentiful.

Average relative humidity is 78%.

There is an average of 100 to 150 foggy days per year





2004 'Hai Lang Hao' Nannuo Baihao Sheng Pu'er from Yunnan Sourcing

- ▶ An early production from Hai Lang Hao.
- ▶ The neifei and wrapper bear the name of his shop (Ming Xiang Ya Yuan), which was used on his 2002 to 2006 productions.
- ▶ This tea cake was produced entirely from old plantation tea leaves picked during the first flush of spring 2004.
- ▶ The tea has been stored in Kunming since 2005 and has aged well in its Kunming dry-storage condition.
- ▶ The taste is smooth with some spicy notes and high level of aroma.
- ▶ The tea liquor is clear and deep golden with hints of red developing in it.
- ▶ The aged flavor of Nannuo is floral and full in the mouth.
- ▶ Produced by Ming Xiang Ya Yuan tea house (Hai Lang)



YIWU

The Yiwu tea growing area is located in the Yiwu Township of Mengla County.

The greater Yiwu region encompasses the four townships of Mansa, Mahei, Yitian and Manluo.

In ancient times, local ethnic Bulang people were the primary growers of tea. By the end of the Qing dynasty, large numbers of Han merchants arrived in Yiwu and began growing tea. They founded businesses to engage in the tea trade, establishing a collection point among the six famous tea mountains.

Today the Yiwu tea growing areas are approximately 15,000mu (1mu = 1/6acre) in size and produce approximately 600 tons of tea per year.

It lies between 820 and 2000 meters in elevation and have a very marked topography.

Relative humidity is 80%.

Because Yiwu is a township and a county, it is ambiguous as to what exactly constitutes "Yiwu". This has not stopped tea producers from constantly marketing and using the Yiwu name to sell tea.

Tea from Yiwu has little bitterness and a high orchid like fragrance.





2006 Yiwu Sheng Pu'er

from Orchard Tea House

- ▶ This is a pressing of Mahei Zhai raw pu-erh tea
- ▶ It was harvested in 2006 from trees over 100 years old.
- ▶ Mahei Zhai is a Yiwu Shan area tea village that is often considered to be the classic Yiwu style of large leaf pure assamica pu-erh tea for which Yiwu is so well-known.
- ▶ A robust complex, exquisite tea with great presence yet filled with subtleties of sweet and savory notes.
- ▶ The aroma is reminiscent of a forest floor after a rain.



YOULE

Youle Tea Mountain, also known as Jinuo Mountain, derives its name from being the primary residence of the Jinuo people.

Today it is classified as a township of Jinghong city and includes the three towns of Manci, Shizui, and Sitong.

To the northeast, it borders the tea mountain of Gedeng, while to its southwest is Xiaomengyang.

It is the head of the ancient six famous tea mountains and has a long tea growing history as the center of this large mountain tea growing area.

Today the Youle tea growing area is around 4,500mu and produces around 200 tons of tea yearly.

The tea growing areas are between 570 and 1,650 meters in elevation.

The relative humidity of 85%.





www.YunnanSourcing.com



2005 'Hai Lang Hao' Youle Zhang Shan' Sheng Pu'er from Yunnan Sourcing

- Hai Lang's Spring 2005 production is composed entirely of wild arbor Youle material from Longpa Zhai.
- The tea has been dry-aged in Kunming since 2005 and has developed a full rounded taste and texture.
- The brewed tea is golden-orange in color and has a strong Youle taste, with some astringency remaining.
- Like other traditional Youle area teas this tea is also small-medium leaf varietal of *Camellia Sinensis* var. *Assamica*
- It carries a high degree of aroma and a somewhat less heavy chaqi than many other Banna area teas.



END
OF
LESSON 3

LESSON 4

OTHER NOTABLE INFORMATION

- *Pu'er Shapes*
- *Famous Tea Factories*
- *Other Notable Regions*



DIFFERENT PU'ER PRESSINGS AND SHAPES



Historically Pu'er was compressed for easy transport, but today Pu'er tea leaves are compressed into shapes for presentation and aging purposes.

Generally speaking, mechanically or hydraulically pressed tea (common in larger factories) will be more compressed.

Tea that is compressed in this manner will be slower to age and benefit more from wetter storage.

Loosely pressed tea will have an easier time aging naturally in cooler and drier climates.

Different parts of the compressed tea can also age differently.

The center of a cake will usually age slower than the outer edges of the same cake.

Below is a list of some common shapes;

- **Bing Cha** (饼茶, *bǐng chá*) or *Cake Tea*
- **Fang Cha** (方茶,) or *Square Tea*
- **Zhuan Cha** (砖茶, *zhuān chá*) or *Brick Tea*
- **Tuo Cha** (沱茶, *tuó chá*) or *Bowl Shape Tea*
- **Jin Gua Cha** (金瓜茶, *jīn guā chá*) or *Golden Melon Tea*
- **Jin Cha** (紧茶, *jǐn chá*) or *Tight Tea*
- **Long Zhen Zhu Cha** (龙珍珠茶, *lóng zhēn zhū chá*) *Dragon Pearl Tea*
- **Ju Pu Cha** (菊普茶, *jú pǔ chá*) Puer pressed into oranges
- **You Zi Cha** (柚子茶, *yòu zi chá*) in pomelos
- **Zhu Tong Cha** (竹筒茶, *zhú tǒng chá*) in bamboo

Bing Cha is the most common shape of compressed pu'er tea on the market.

Because bings commonly fetch steep prices, they are often counterfeited.

Producers have taken several steps to help curb counterfeiting;

- **Nei Fei** (内飞) is a small label, basically a certificate of authenticity which is compressed into the bing.
- **Nei Piao** (内票) is another label which is placed on top of the bing before it is wrapped
- Paper wrapping printed with the name of the tea and the factory that produced it.

The most common weight for a bing is 357 grams.

The reason for this unit of weight has to do with how tea was historically transported.

Bing = 357 gr

Tong = 7 Bings = 2500 gr

Jian = 12 Tongs = 30 kg

1 Mule can carry approximately 60 kg or one 30 kg jian strapped to either side of a mule for transport.



CNNP (中茶)

- ▶ **1944** – The Yunnan Tea Corporation was founded on December 16.
- ▶ **1950** – In August, the company was taken over by Kunming Military Control Commission and changed its name to Yunnan China Tea Trading Company.
 - ▶ In September, Yunnan Branch of China Tea Company was founded.
 - ▶ Mr. Wu Juenong, who was considered the contemporary tea saint became the first manager of China Tea's head office.
- ▶ **1951** – Zhongcha (Chinatea) became a registered trademark on September 14.
- ▶ **1952** – The famous logo of Zhongcha was born.
 - ▶ One green character of “cha (tea)” was surrounded by eight red characters of “zhong (China)”, that's why it was called “ba zhong” (eight china) label. It's today known as the most classic logo in the Pu'er tea history.
- ▶ **1972** – China National Native Produce & Animal By-Products Import & Export Corp Yunnan Tea Branch (CNNP) was founded.
- ▶ **1973** – The piling fermentation technology for ripe Pu'er tea was developed in Chinatea's affiliated company – Kunming Tea Factory.
- ▶ **1976** – For export needs, Pu'er labels were standardised. Four digits recipes began to be used for tea cakes.
- ▶ **1988** – After the second stage of China's foreign trade system reform, the company's name changed to China National Native Produce & Animal By-Products Yunnan Tea Import & Export Corporation.
- ▶ **1996-2003** – This was a chaotic period for Chinatea. Kunming Tea Factory suspended production in 1996 and began to license its Zhongcha brand to other tea factories, including Menghai and Xiaguan. At the same time, fake Zhongcha appeared in the market. During this period, it was a challenge to find real Zhongcha cakes.
- ▶ **2003-2006** – The company took serious measures to work on the management, and discontinued the brand Zhongcha. During this period all the tea that it produced used the brand name “Jixing”, and Kunming Tea Factory gradually resumed production. The company stopped licensing its brand to other factories, and owned its own ecological tea gardens.
- ▶ **2006** – The company regained the brand Zhongcha & has since been a member of China National Cereals, Oils & Foodstuffs Corp



WHAT DO THE NUMBERS MEAN

- Tea factories, particularly formerly government-owned factories, produce many cakes by recipe, indicated by a 4 digit recipe number.
- The first 2 digits are the year, the 3rd is the grade, and the 4th is the tea factory.

Tea Factory Codes:

1. Kunming Tea Factory
2. Menghai Tea Factory
3. Xiaguan Tea Factory
4. Fengqing Tea Factory
5. Lancang Tea factory
6. Pu'er Tea Factory
7. Six Great Tea Mountain Factory
8. Long Sheng Tea Factory
9. Haiwan Tea Factory

- Not all cakes are made by recipe.
- A cake made with a recipe does not always indicate consistency, as the quality of some recipes change from year-to-year.
- Occasionally, a three digit code is attached to the recipe number by hyphenation.
- The first digit of this code represents the year the cake was produced, and the other two numbers indicate the production number within that year.
- For instance, the seven digit sequence 8653-602, would indicate the second production in 2006 of factory recipe 8653.
- Some productions of cakes are valued over others because production numbers can indicate if a tea was produced earlier or later in a season/year.
- This information allows one to be able to single out tea cakes produced using better batch of máochá.



2001 CNNP Zhong Cha 'Ba Zhong' Sheng Pu'er from Tea Urchin

- ▶ This 2001 CNNP cake is colloquially known to pu'er collectors as "Ba Zhong" because it has eight "中" characters around the central, green "茶" character.
- ▶ Aged in Taiwan and acquired by Tea Urchin in 2014.
- ▶ It has an aroma of camphor and fermented fruit.
- ▶ Flavor contains a touch of smoke and some bitterness, suggesting Bulang leaves in the source material.
- ▶ Thick mouthfeel.



MENGHAI TEA FACTORY





MENGHAI TEA FACTORY

Menghai is one of the oldest and most reputable tea brands in China. They produce more than 750 tons of tea per year and more than 120 products. They own 220,000 acres, the second largest in the province, and employ more than 800 people. Around 48 of their products have been awarded honors by the provincial or national government.

Most of the old cakes that dominate the aged Puerh market were made back in the state-owned days of Menghai's past

In the forests of southern Yunnan's Hai county ancient tea trees have been growing for centuries. The climate and soil made it the perfect place to consider developing Puerh tea. As early as 1938, government officials were mapping the area for its agricultural potential.

In 1940, the Fo Hai Tea Factory was began and Fan He Jun was appointed as the first manager.

Just one year later, in 1941, WWII came to Yunnan. The Japanese were invading from the Burmese border and a decision was made to move the factory to Kunming. The new factory in Kunming would only stay open for about a year. They attempted to reopen in 1944, but failed after a few months.

In 1949 the People's Republic of China was established and the Fo Hai Tea Factory once again resumed producing tea in the original factory, south of Yunnan.

At this time they created the now famous Red Mark (Hong Yin) Series. The quality of this tea has helped establish the factory in later years. At that time, the factory was state-owned and the farming, blending and processing all achieved a consistency that didn't waiver very much throughout the decade that Red Mark teas were produced. Today, Red Mark teas are some of the most valuable vintages on the market, and every aficionado of aged Puerh tea has a soft spot for them.

In 1953, Xishuangbanna was established as an autonomous state within the region of Yunnan and Fo Hai changed its name to Menghai.

Several new teas were developed after the Red Mark series. The Blue Mark Series (Lan Yin) was began in the 1950's and carried on into the 60's, followed by the Yellow Mark (Huang Yin), which would begin in the late 1960's and carry on into the 70's. All of these teas are considered treasures today, and most Puerh collectors dream of having one on their shelves.

In the early 1970's, experimentation led to the first factory production of ripe (shou 熟) Puerh. In the later half of the 1970's, the CNNP, which was then regulating the production of all tea in Yunnan, urged all three major tea factories to increase the production of ripe Puerh tea. Menghai, Xiaguan and Kunming factories all started to create new recipes. Menghai began exporting more and more tea, and many of the famous raw and ripe recipes like 7542, 7532, 7582, etc. were developed.



MENGHAI TEA FACTORY (CONTINUED)

In the early 1980's the government in Yunnan began to relax some of its stringent guidelines and Menghai received its first private consignment through the CNNP. The order was for An Li Tea Company in Hong Kong. Throughout the 1980's several other private orders would start coming in. The most famous of these was of course the 8582 raw cakes produced for Nan Tian Tea Trading Company in Hong Kong. A bit like the Red Mark cakes produced mostly in the 50'S, 8582 cakes have also become a must-own on the shelves of collectors.

In 1988, the now famous Dayi brand made its first appearance on a brick tea. The next year, Menghai officially registered the brand and began exporting it.

In the 1990's production would continue steadily for Menghai. Many Puerh collectors consider the early 1990's cakes as the end of the state-owned era. After that, many aspects of Puerh cultivation and production would begin to change for everyone in Yunnan – laws were changing and many new factories opening as the popularity of Puerh tea began to increase.

1996, Menghai Tea Factory officially privatized and changed its name to Xishuangbanna Menghai Tea Industry Co., Ltd.

At the end of the millennium, laws were changed so that the tea factories in Yunnan could conduct business without the regulation of the CNNP. New private tea traders started developing, as well as the modern system of using agents for the distribution of tea domestically and abroad.

In October of 2004, Menghai was sold to the Bowin Company, who are its current owners.

Presently, Menghai Tea Factory is still a prime force in the Puerh market. Even today, its product lines and price indexes influence the entire Pu'er world.

As the great vintages of the 50's, 60's and 70's become rarer and rarer, they continue to become more and more valuable. In the last few years, it has become increasingly difficult to find any of these rare vintages of tea, and one can imagine that the only record to continue past the next decade or two will be photographic.

Well known bing of Menghai Tea Factory

Sheng: 7432, 7532, 7572, 7582, 7742, 8542, 8582, 8972, 0622

Shu: 7262, 7552, 7562, 7572, 7592, 7632, 7672, 7752, 8562, 8592, 0532, 0562

2004 Red Dayi '7542' Sheng Pu'er

from PuerhShop



- Menghai Tea Factory was formally established in 1940 by a group of over 90 tea professionals with origins from all over China. It is possibly the oldest specialized tea factory in Yunnan Province. Because of this, it has a solid reputation that is well respected by Pu-erh tea enthusiasts.
- Menghai Tea Factory is located in Menghai county of Xishuangbanna
- They were one of the first two tea factories (along with the Kunming Tea Factory) to come up with the 'wodui' (渥堆) method of ripening pu'er tea in 1973
- Formerly under the umbrella of the state-run CNNP, they went fully private in 1996 and adopted the 'dayi' (大益) logo.
- 'Dayi' means 'great benefit', which is meant to point out the great benefit that tea has on the body, the spirit, and human relationships.
- This tea was stored in Dali then Kunming
- '7542' is the most popular Dayi branded recipe.
- It is made by using blended plantation tea leaves
- The brewed broth is light reddish, not 'wet stored', but a dry stored matured/semi-aged tea.



XIAGUAN TEA FACTORY

Xiaguan was established in 1941 under the name Kang Cang Tea Factory.

Xiaguan tuochas and jincha have become classic representations of Pu'er tea.

The factory produces more than 6,000 tons of tea each year and more than 60 different products.

Part of the magic of Xiaguan lies in its location on the historic Tea-Horse Caravan Route. Being located up higher in the Western part of Yunnan, affords Xiaguan clearer views, cleaner air and water as well as the famous Xiaguan winds that they use to dry their tea. Xiaguan is surrounded by mountains and monsoons from the Indian Ocean blow through the passes along the Xi Er River, as well as cold-air currents coming down Mt. Cang along the Eighteen Streams. These two currents of wind create the famous "Xiaguan Winds". The famous collision of these two winds usually takes place in the fall or winter, but the passes continue to be windy most days of the year.

In 1950 the factory changed its name to Xiaguan Tea Factory.

In 1955 Xiaguan purchased several local tea factories and merged them into one company, vastly increasing production and access to more maocha. In 1994, they again merged with other factories, doubling in size.

The production of Xiaguan tea has changed little over the decades. While they have increased their product lines, they have also maintained the traditional ones and many experts agree that the recipes, flavors and quality have all maintained more consistency than any other Pu'er factories.

Throughout the years Xiaguan products have received countless awards. The consistency Xiaguan has achieved over the years, in their tuochas particularly, is amazing. Many of their bingchas and tuochas from the 1970's-80's are on the list of great classic vintages that every pu'er collector desires. Almost everything about Xiaguan, from the box to the logo, the location at the center of the ancient caravan route to the majestic mountains – all inspire a kind of history and legacy that often represents Puerh tea itself.

2004 'Xiaguan'
Da Zhong Tuo
Sheng Pu'er
from Yunnan Sourcing

- ▶ A classic Xiaguan tuo cha recipe
- ▶ "Da Zhong" means popular
- ▶ A nice quality tuo with plenty of aroma and strong taste.
- ▶ Aged taste has already crept in.
- ▶ This is tuo cha is Guangdong stored
- ▶ 100 grams per tuo (5 tuo per bag)



CHEN SHENG HAO



Cheng Shen Hao is a brand of Pu'er that was started in 2008 by Mr. Chen Sheng He, a long time tea drinker and Guangdong native.

In 2008 he signed a contract with more than 100 Lao Ban Zhang villagers for exclusive rights to their harvest.

It was after this that Chen Sheng Hao brand pu'er became known.

Soon after he began to produce teas from Yi Wu, Naka, Nan Nuo and Bu Lang as well.





2010 Chen Sheng Hao 'Yi Hao' Sheng Pu'er

from Tea Urchin

Chen Sheng He made Lao Ban Zhang famous by monopolizing the supply and building a large factory in the village.

Chen Sheng Hao 'Yi Hao' 陈升一号 is the signature blend from the Chen Sheng factory.

It contains enough Banzhang material to deliver a mouthful of strong flavors and a powerful chaqi.

This cake is from the first production run of 2010, and already shows promising signs of aging.

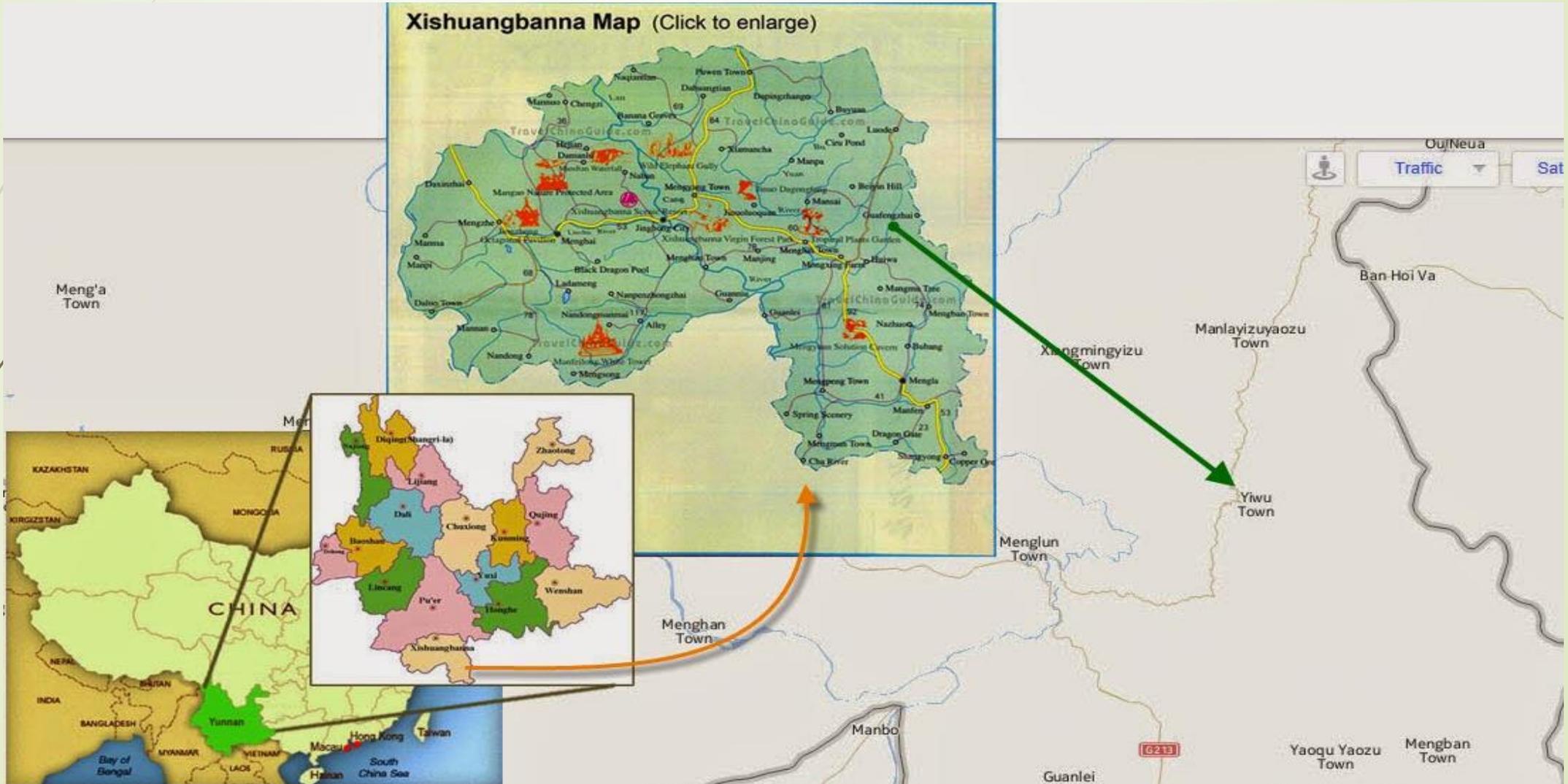
The tigers printed around the edges of the cake indicate it was made in 2010, the year of the tiger.

YANGQING HAO

- ▶ Yang produced the bulk of his teas in the mid 2000s.
- ▶ Nearly all of his teas come from Mengla County
- ▶ Yangqing Hao (YQH) was started by Taiwanese pu'erh collector, Yang Shi-Nan.
- ▶ Mr Yang has collected and studied pu'erhs since the 1980's.
- ▶ His dissatisfaction with modern "pu'erh making" led him to work to revive the pre-60's pu'erhs premium quality and tradition.
- ▶ His teas are now highly regarded and considered a premium boutique brand.



GUA FENG ZHAI



GUA FENG ZHAI

- ▶ "Gua Feng Zhai" (刮风寨), is one of the most remote villages in Yiwu.
- ▶ Gua Feng Zhai literally means Windy Village
- ▶ It is just a few kilometres from the Laos-Yunnan border.
- ▶ The tea comes from one of three ancient plantations deep in the forest.
- ▶ It takes the villagers 3 hours walk to reach the tea trees.
- ▶ They pick & process the leaves in the forest, camp overnight, wait for the maocha to dry, then carry it back to the village.
- ▶ Gua Feng Zhai pu'er is highly sought after as it has the most potent chaqi to be found in Yiwu region



BOHETANG

- Bohetang (薄荷塘), "Mint Pond" is a small village located in Yiwu tea area, hidden in the mountains.
- The price of Bohetang Pu'er has risen from several hundred yuan per kilogram to eight thousand yuan per kilogram within two years.
- Bohetang's name is due to a natural reserve of mint (Bohe) leaves, hence the name mint pond (Bohetang).
- There were once many tea trees in the Bohetang forest, however, at one point many large tea trees were cut down to build shelters.
- Fortunately, there are still 33 large tea trees remaining. The largest over 12 meters high.
- It is very difficult to pick the fresh leaves in Bohetang and the quantity is rare.
- It is estimated that this year's production will not exceed 200kg.





SONG HAO PING

- Qian Li Zhen was founded in 1897 in Pu'er.
- They produced tea cotton, antlers and medicinal plants.
- In 1912, a large outbreak that touched Pu'er, pushed the Qian Li Zhen family to move to Yi Wu.
- A marriage then unite Qian Li Zhen Hao and Song Ping, uniting the two families and their businesses.
- Song Ping and Qian Li Zhen Hao dedicated their business to the production puerh tea.
- With more than 600 baskets per year, Song Hao Ping was one of the largest producers of their time.
- The majority of their teas produced before 1912 were average quality teas for current consumption, but next to these everyday teas were also produced some exceptional teas, maybe among the biggest cakes in history, some of which have stood the test of time to the delight of fans.
- With over 50 years of maturation (and 100 years for older!), These teas are now at their peak of developed complexity, depth and energy, that younger teas cannot claim, regardless of their quality .
- Other famous tea families of this era are Tong Xing Hao(同兴号)、 Che Shun Hao(车顺号) and Fu Yuan Chan Hao(福元昌号)



END
OF
LESSON 4