

Alishan Jinxuan

INFORMATION SHEET – March 2013



Country :	Taiwan
Region:	Alishan mountain, Jiayi county
Estate Name:	Gao Family estate
Varietal:	Jinxuan
Elevation:	900m
Grade:	AA
Cut:	Hand picked
Lot No.	Spring 2012
Harvest Date:	April 2012
Name of Blend Master:	Mr Gao
Farming Methods:	Natural farming techniques, low pesticide
Production Methods (ferment etc):	15%-20% oxidization
Flush:	1 st
Description/ other notes:	Jinxuan oolong was discovered in 1981 by “Father of the Taiwan tea” -- Dr. Zhen Zhe Wu who was the former president of “Tea Research and Extension Station”. It took 21 years of researching & developing to perfect this tea strain. It was a big part of “re-creating the tea market” in the 1980s and Jinxuan tea became very popular during this time. Since then Jinxuan oolong tea has become one of the main tea strains in Taiwan. The tea farming regions in Nantou county are the most famous areas for growing lower elevation Jinxuan tea. The best, higher elevation Jinxuan, however, is in the Alishan mountain region. This tea is semi-oxidized & lightly roasted. A thick tea leaf with a unique and natural, light milky fragrance and a buttery, creamy taste

Preparation Instructions

Water Temperature:	100 degrees
Amount (g/100ml):	2.5g
Steep:	1-2 minutes
# of Infusions:	5-6

Additional preparation instructions

Flavor description / tasting notes:	Clear, crisp taste
Dry Leaf	
Color:	Light green color covered.
Uniformity / size:	Uniform shape
Twist:	Green rolled
Nose:	
Infused Leaf	
Color:	Green turns into yellow
Aroma:	Light milky aroma
Liquor:	
Color:	Pale golden, green color
Aroma:	Light milky aroma
Body Taste:	Creamy and smooth body, buttery, sweet, with a clear, crisp taste and body.