

Jasmine Pearls – Buddha's Tears Green Tea

INFORMATION SHEET – March 2013



Country :	China
Region:	Fujian, province
Estate Name:	Fu Cheng
Elevation	1000m
Varietal:	High grade Green tea scented with Jasmine.
Grade:	AAA
Cut:	Ball rolled shape
Lot No.:	1st
Harvest Date:	Tea is from 2012 spring season harvest, jasmine flower - July 2012
Name of Blend Master:	Chen Shan Cheng
Farming Methods:	Natural farming
Production Methods (ferment etc):	Hand rolled green tea into pearl shaped ball then scented 5-6 times of Jasmine flower
Description/ other notes:	

Preparation Instructions

Water Temperature:	95-100 degree
Amount (g/100ml):	3g per 100ml
Steep:	2-3 minutes
# of Infusions:	2-3 times

Additional preparation instructions

Flavor description / tasting notes:	
Dry Leaf:	
Color:	Pale green in color and covered with a white down.
Uniformity / size:	Tightly Rolled into round shapes
Twist:	Ball Rolled shapes
Nose:	Jasmine fragrance
Infused Leaf:	
Color:	Yellowish brown color
Aroma:	Jasmine fragrance
Liquor:	
Color:	Yellow-green
Aroma:	Jasmine fragrance
Body Taste:	Mellow taste, lingers on tongue and mouth