

# Organic GABA Tea

INFORMATION SHEET – March 2013



Country:	Taiwan
Region:	Ming Jian Township , Nantou county
Estate Name:	Rei Cheng estate
Varietal:	Jinxuan
Grade:	AA
Cut:	Machine cut
Lot No.	Spring Harvest
Harvest Date:	April ,2012
Name of Blend Master:	Mr. Jin Sin Yu
Farming Methods:	Natural organic
Production Methods (ferment etc):	GABA Tea Production: Fresh tea leaf →put into a high pressure barrel and vacuumed until all oxygen is removed. Infused with nitrogen to keep oxygen out → keep in this condition for more than 6 hours (depending on the circumstances including weather conditions and the tea leaf, the tea sometimes need more than 10 hours) →Tea leaves removed from the barrel → Frying to halt fermentation→Rolling→Drying→Compressing→ Rolling → Compressing→Redrying→ finished product - GABA Tea.
Certification:	TAF

## Preparation Instructions

Water Temperature:	100 degree
Amount:	3g with 150cc water
Steep:	1-2 minutes
# of Infusions:	3-5 times

## Additional preparation instructions

Flavor description / tasting notes:	
Dry Leaf:	
Color:	Dark brown color
Uniformity / size:	
Twist:	Ball rolled shape
Nose:	Sweet fruity flavor
Infused Leaf:	
Color:	Reddish brown
Aroma:	Slightly sour
Liquor:	
Color:	Red brown
Aroma:	Sweet fruity flavor
Body Taste:	Refreshing, Smooth, Pleasant