

**1 pack of tea leaves for 1 cup,
3 steps for the lusciousness.**

The precise seeping of tea leaves produce premium taste.

Instructions:

1. Placing

PUTIEN Da Hong Pao Tea being a premium tea does not require pre-rinse and can be brewed directly. Only 5 gram is needed for each brew.



2. Brewing

Water temperature: 95°C (just before the boil begins)

(Recommended: Mineral Water or Spring Water)

Brewing Equipment: 200ml Tea Brewing Bowl or Clay Teapot

Infusion: 8 times and above

First infusion: 8 sec Second infusion: 6 sec

Third infusion: 6 sec Fourth infusion: 10 sec

Fifth infusion: 12 sec Sixth infusion: 15 sec

Seventh infusion: 18 sec Eighth infusion: 25 sec



3. Drinking

Remove the strainer to take in the tea aroma and then sip the tea. Enjoy the moment when the tea fragrance explode on the palate.



Craftsmanship

300 years of traditional tea processing heritage

1

Plucking



Every handpick has only one sprout and three leaves.

2

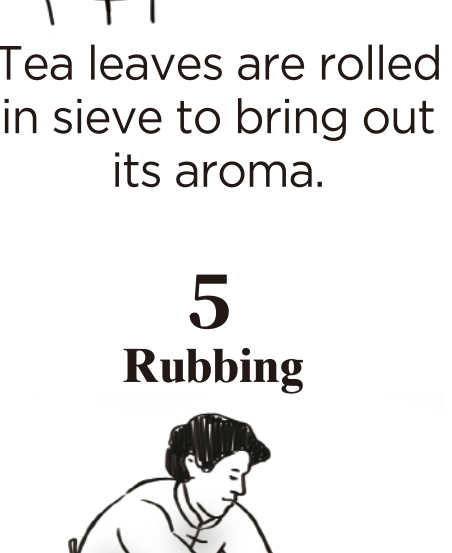
Sun drying



Tea leaves are placed under the sun to evaporate its excess moisture.

3

Hand rolling



Tea leaves are rolled in sieve to bring out its aroma.

4

Frying



Tea leaves are pan-fried by bare hand in a 200 degrees wok.

5

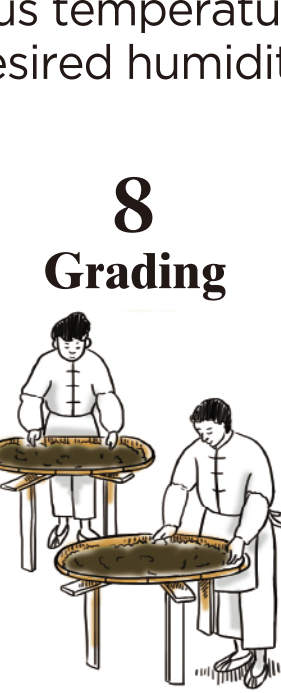
Rubbing



Tea leaves are then rubbed by Tai Chi-like motions till the tea leaves are curled.

6

Toasting



Tea leaves are toasted in various temperature to reach a desired humidity of 60%

7

Filtering



Stems and impurities are filtered off.

8

Grading



Tea leaves are graded according to the textures and shapes.

9

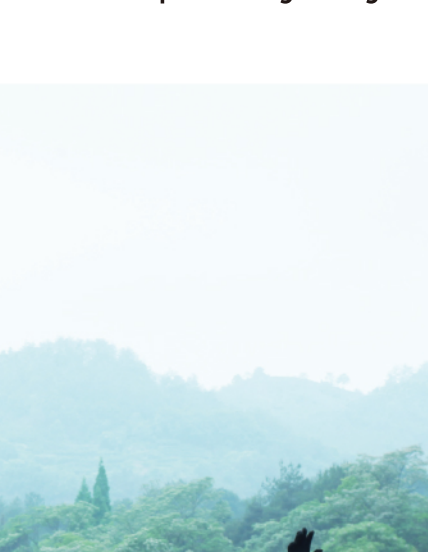
Fanning Selection



Tea leaf flakes are fanned off while tossing up in a winnow.

10

Baking



Tea leaves are then thoroughly baked for another 3 months to be completely dry.

