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ORIENTAL LEGENDS

COLLECTION 2011

GRACE! ORIENTAL LEGENDS

Elite teas from
China, Sri Lanka and India exclusively



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- **White Pearls** from Luoyang district of Henan Province
- **Milk Oolong** plucked in the Wui Mountains
- **High-Grown Ceylon** grown in Ruhuna and Kandy regions
- **Gin Seng** tea of Chew Hua series from Fuding district
- **Legendary Mao Jian** from Gujan district



- **Golden Yunnan** growing near Fengjin City
- **Darjeeling Vintage 1871**, plucked in the Chamong tea estate

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Teas represented in this collection will be available during the limited period of time – just due to this we recommend true tea admirers and connoisseurs to try these teas.



Each tea in this collection is plucked in a limited volume and represented by the latest and the freshest crop.

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General rules of tea brewing

It is usual to brew tea in a ceramic or yet it is better - in a porcelain teapot.

As a rule Elite teas represented by Oriental Legends collection are poured over by water for several times during the brewing process. Each infusion differs from the previous ones thus creating a new balanced bouquet of taste and aroma.

As it is brewed each time tea shall be poured out into cups hook line and the teapot itself shall be rinsed with clear water not to mix the infusions.

Water for tea brewing

To make tea open its taste and aroma in full water for brewing it shall be soft and in no case the mineral one.

The water temperature may vary, but it never shall reach 100 °C. Heating shall be stopped when the temperature of 96-98 °C is achieved – at the moment when small bubbles going up to its surface appear.

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*Gin Seng tea
of Chew Hua series from Fuding
district*

Gin Seng Wu Long (Chin.)

Chinese blue-green “pebble-like” manually processed tea with ginseng. When brewed, the hard round tea leaves reminding fancy pebbles open up into whole tea leaves and produce an infusion of a green-yellow colour with a subtle honey touch.



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Gin Seng tea

of Chew Hua series from Fuding district

Gin Seng Wu Long (Chin.)

During the Tan (7-10 centuries) there lived a monk named Gin Seng in the Heavenly Empire. People noticed that years did not lay their shade onto him and started persecuting Gin Seng. Taiga sheltered her son from men's envy

by turning him into an imperceptible plant with a root of miraculous health beneficial properties. Traditionally the best tea leaves of Chew Hua series grown in the Southern mountainous tea gardens of China at the altitude 1500-3000meters above the sea level are processed by hand in a special way and covered by a natural powdered ginseng root.



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Gin Seng tea

of Chew Hua series from Fuding district

Gin Seng Wu Long (Chin.)

When brewing Ginseng tea 2 grams of tea are infused in 150mls of water. We recommend firstly just to “rinse” tea with water – pour a hot water onto it and immediately pour it out. It will help tea to open itself better during the first brew.

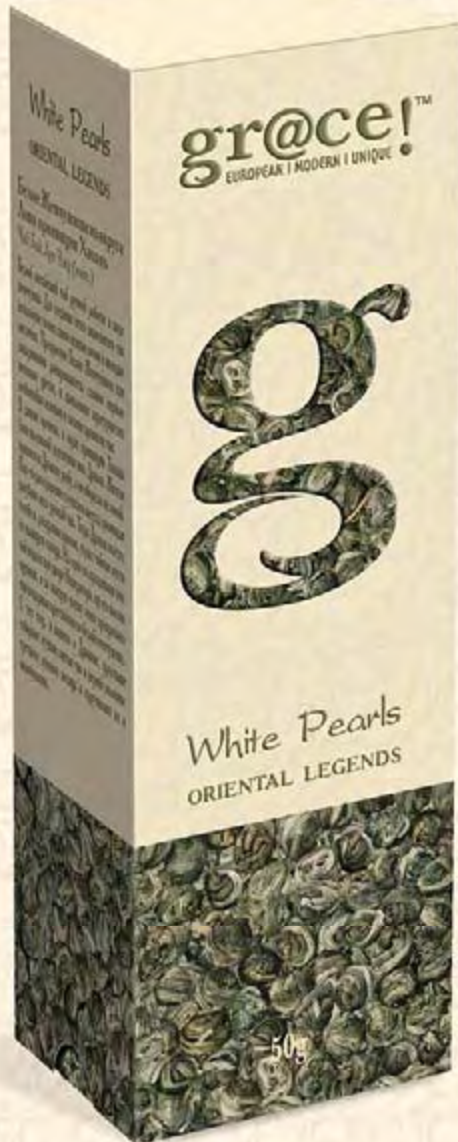
After the first brew lasting for 30s light notes of ginseng dominate in the flavour and aroma of this light-sandy infusion. After the second brew (60 s) the infusion colour is getting darker and its taste and aroma are brighter revealing the shades of turquoise tea which becomes more intense in the third (90 s) and the fourth infusions (120 s) while Ginseng aroma is getting more tender. The fifth (150 s) and the sixth (180 s) infusions of Ginseng tea are notable for a very soft taste and the white tea aroma is emphasized by slightly perceptible notes of ginseng.

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White Pearls from Luoyang district of Henan Province

Bai Long Zhu tea (Chin.)

Handmade Chinese *white* tea in the shape of pearls. In order to create this famous tea the most tender buds and youngest leaves are used. When brewed, wonderful White Pearls open up like the first spring flowers and fill the air with an unusually tender and fresh tea aroma.



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White Pearls from Luoyang district of Henan Province

Bai Long Zhu tea (Chin.)

A long time ago near a small village in the mountains of Henan Province there lived a Dragon. Inhabitants would bring fish for the Dragon and he guarded their peace. Once a drought came to the village and threatened to destroy all the tea crops.



Then the Dragon flew up into the sky, spread his wings and covered the tea bushes from the burning sun. During one of the festivities this tea was served at the Imperial court where it received a high appraisal and a white pearl was given to the peasants for each cup of this perfect tea. Since then in honour of the Dragon peasants have plucked the best tea leaves during the first part of the third moon month and rolled them into pearls.

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White Pearls from Luoyang district of Henan Province

Bai Long Zhu tea (Chin.)

When brewing White Pearls 2 grams of tea are infused in 150mls of water. We recommend firstly just to “rinse” tea with water – pour a hot water onto it and immediately pour it out. It will help tea to open itself better during the first brew.

After the first brewing within 30 s the infusion obtains a light yellow tint and intense flowery notes dominate in its flavour and aroma.

The second brew (60 s) gives a darker, sandy-coloured infusion with a soft taste and a perfect aroma in which flowery tints are harmonically balanced with tints of the tea taste.

The third brew (90 s) is notable for a more reach colour shade and a depth of aroma with domination of tea shades in it. At the same time the flavour is getting softer reminding the flavour of white tea.

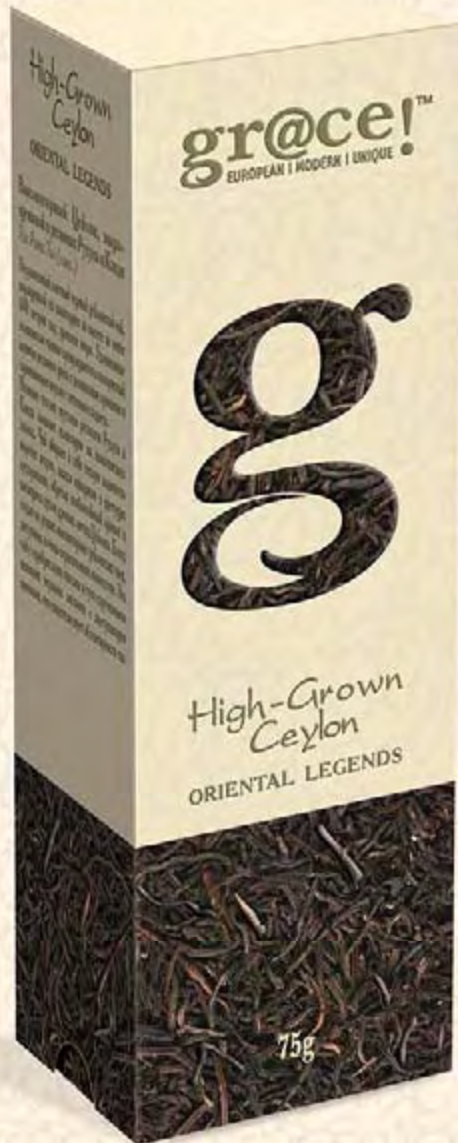
Light notes of white tea taste and aroma which are getting more tender and delicate from infusion to infusion dominate in the fourth (120 s), the fifth (150 s) and the sixth (180 s).

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*High-Grown Ceylon grown in Ruhuna
and Kandy regions*

Uda Rata Tha (Sing.)

Inimitable elite Ceylon *black* tea grown in tea gardens at the altitude of not less than 600 meters above the sea level. Elongated green tea leaves turn into a bright infusion of honey colour with a delicate aroma and a balanced flavour accompanied by a tint of sweetness.



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High-Grown Ceylon grown in Ruhuna and Kandy regions

Uda Rata Tha (Sing.)

Tender warm monsoons of Ruhuna and Kandy regions blow over the tea gardens in the picturesque hills. The tea intakes the warmth and humidity of sea winds, fragrances of cypresses and blooming bushes acquiring the unique aroma and filling itself with the spirit of ancient Ceylon legends.



The blend is made up of rare high-grown Ceylon teas available in very limited quantities. This is a tea with silvery tips and tightly rolled tender black leaves with a crowned top which testifies to elite quality of the tea.

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High-Grown Ceylon grown in Ruhuna and Kandy regions

Uda Rata Tha (Sing.)

Traditionally it is usual to brew this tea (2 grams) only once, within 4-5 minutes. The brewed tea will create a balanced infusion of honey touch with a soft and a little bit sweet taste and a delicate flavour.

Two-run brewing is also acceptable. However the tea portion shall be doubled as well.

The first brewing shall last for 3 mins. and it will give a strong infusion of dark-red colour.

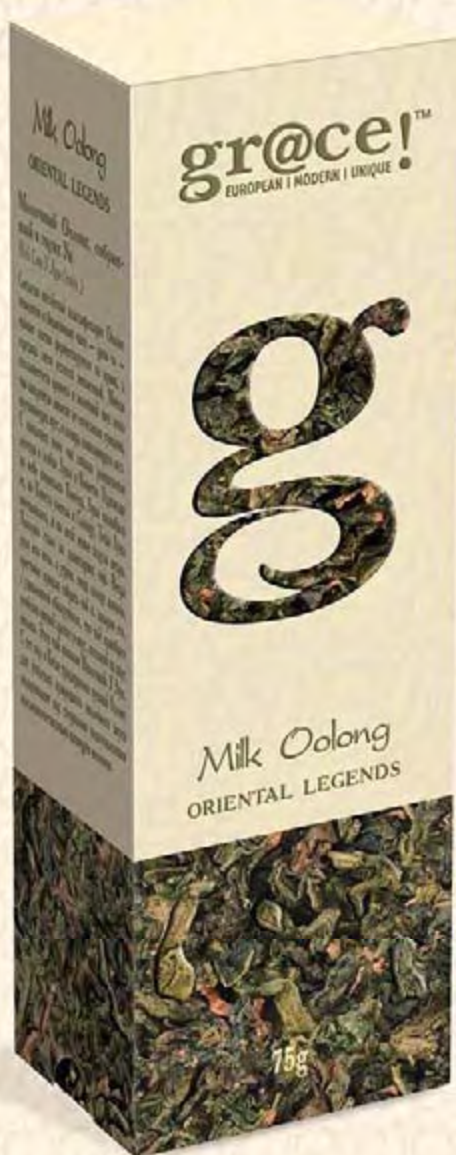
When tea is brewed for the second time (4 minutes) the infusion colour changes to the dark-orange and its taste obtains a variety of tints typical for high grown Ceylon teas.

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Milk Oolong plucked in the Wui Mountains

Nai Sian Wu Long (Chin.)

According to the Chinese classification Oolong is a *blue-green tea* – Qing Cha – the tea leaves are fermented around the edges and the leaf center remains unchanged. A soft and silky aroma and a milky flavour of this tea directly depend on a combination of mists enveloping the bush and the sun reviving the leaf.



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Milk Oolong plucked in the Wui Mountains

Nai Sian Wu Long (Chin.)

A romantic story of love between the Moon and a Comet is connected to this tea name. Once a Comet appeared in the sky, the Moon fell in love with it but the Comet flew away to the Sun. Then the Moon was in sorrow and the winds started blowing all over the land. It became cold in the tea gardens.



The winds blew all night and in the morning when the Sun rose, peasants came to pluck tea and when it was brewed they surprisingly found that the tea had acquired an exceptionally soft aroma and a flavour similar to the taste of milk. This tea was called Milk Wu Long. Since then the best traditional Oolong in China is kept over the boiling milk specially prepared in order to intensify its natural milk flavour.

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Milk Oolong plucked in the Wui Mountains

Nai Sian Wu Long (Chin.)

When brewing Milk Oolong, 2 grams of tea are drawn by 150 mls of water. We recommend firstly just to “rinse” tea with water – pour a hot water onto it and immediately pour it out. It will help tea to open itself better during the first brew.

The first infusion obtained after 30 s possesses a light-sandy colour, a very soft taste and milk aroma. The taste of tea upon this is almost unfelt.

The second infusion lasting for 60 s is characterized by a more reach infusion the aroma of which reveals the notes of tea taste itself.

The third infusion (90 s) is the most reach and the tints of tea dominate over milk flavour in its taste.

Starting from the fourth infusion (120 s) the tints of milk in its taste and aroma are gradually toning down and the colour is getting lighter.

The fifth (150 s) and the sixth infusions (180 s) are notable for a very light infusion, a very light and tender aroma and a taste of oolong.

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*Darjeeling Vintage 1871, plucked in the
Chamong tea estate*

Darjeeling Vintage 1871 (Eng.)

Premium Indian *black* tea valued by experts on a par with vintage wines. Rounded tea leaves of Darjeeling tea turn into a bright infusion with a unique light flavour and a flower aroma.



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Darjeeling Vintage 1871, plucked in the Chamong tea estate

Darjeeling Vintage 1871 (Eng.)

They say, there was a pond in the Chamong tea estate. The clear waters of this pond provided a clear and fresh drinking water to the estate's residents. Sometimes, leaves and twigs of the trees growing near the pond fell into the water, making it dirty.



The Chamong birds would help peasants to clean the pond by taking away the leaves and twigs for their nests and the estate took its name from these birds.

The Chamong tea estate was founded in 1871.

Only few tea gardens have the right to call their tea Darjeeling. The authenticity of Darjeeling tea is protected by law and confirmed by a special sign.

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Darjeeling Vintage 1871, plucked in the Chamong tea estate

Darjeeling Vintage 1871 (Eng.)

Traditionally it is usual to brew this tea (2 grams) only once within 4-5 minutes. The Darjeeling liquid is notable for its light clear infusion, light flowery aroma and unique light taste.

For two-run brewing (3,5 grams) tea shall be poured out into cups after 2 and after 3 minutes. Upon this a dark-orange colour tint and a strong reach taste are typical for the infusion after the first-run brewing. When brewing it for the second time the infusion is getting lighter and its taste is getting softer.

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Legendary Mao Jian from Gujan district
Gujan Mao Jian (Chin.)

The legendary Chinese *green* tea. Beautiful thin delicately handmade tea leaves are brewed into a fragrant yellow-green infusion with a deep flavour and an inexpressible long aftertaste.



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Legendary Mao Jian from Gujan district

Gujan Mao Jian (Chin.)

This tea takes its worthy place among the 10 most outstanding Chinese teas and is known since the Min dynasty's rule (14-17 centuries).

As the legend goes, this tea was presented to an imperial official by the abbot of a Buddhist's monastery wishing to please the inspector.



The inspector gave the tea as a present to his wife who took it to her son whose wife in her turn handed some of this wonderful tea to her sister living at the Emperor's court. Soon the tea was tasted by Emperor himself. Since then Gujan Mao Jian was by all means delivered to the Imperial Palace.

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Legendary Mao Jian from Gujan district

Gujan Mao Jian (Chin.)

When brewing Mao Jian 2 grams of tea are infused in 150mls of water.

We recommend firstly just to “rinse” tea with water – pour a hot water onto it and immediately pour it out. It will help tea to open itself better during the first brew.

In the first infusion lasting for 30s tea opens its amazing flavour reminding the aroma of freshly plucked tea leaves.

In the second (60 s) and the third (90 s) infusions this flavour gets more expressive and the taste of tea reveals a light bitterness.

The fourth brew (120 s) is the most reach, of deep yellow-green colour, with an intense astringent taste of elite green tea. The tea aroma becomes lighter and tenderer.

The fifth (150 s) and the sixth brews (180 s) have lighter colour and a balanced taste and aroma with the tints typical for exclusive white teas.

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Golden Yunnan growing near Fengjin City

Dian Hong (Chin.)

Chinese *red* tea called Golden for the abundance of bright tea buds in the infusion which remind jewels against the background of reddish young leaves. Crystal clear amber-coloured infusion with a rich aroma of dried fruit and a distinctive bright flavour.



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Golden Yunnan growing near Fengjin City

Dian Hong (Chin.)

The unique Chinese red tea from the hill-sides of Yunnan Province became famous all over the world by its wonderful taste rich in tints reminiscent of the taste of dried fruits.

On multiple occasions Chinese tea experts had to convince their guests



that the tea does not contain any prunes or any other fruit but exclusively the youngest leaves and tender buds of tea bushes. The Golden Yunnan tea contains tender young buds and the youngest tea leaves. The tea is plucked exceptionally by hand, the classic processing technology does not involve any machinery, which helps keep the leaves and the buds intact and undamaged.

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Golden Yunnan

growing near Fengjin City

Dian Hong (Chin.)

The same as the majority of red teas Golden Yunnan is usually brewed only once (2 grams) within 4-5 minutes. A clear amber yellow infusion of Yunnan is notable for its bright taste and a typical flavour of dried fruits.

In case if tea is brewed twice the first-run brewing shall last for 2 minutes and the second one – for 3 minutes and the portion of leaves to brew shall be doubled.

Upon this after the second brewing tea will become stronger and more reach if compared with the first infusion, however the flavour of dried fruits will be not so intense.

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Chinese experts pay a special attention to the accessories of the tea ceremony. The obligatory attribute of tea drinking is *Cha Chi* bamboo tea spoon used for putting tea into a teapot. By touching tea leaves the spoon has to “awaken the tea” for it to open all the delicacy of flavour and aroma and impart its positive energy to the infusion. It is believed that a tea spoon should be changed each time a new tea is started so that it neither “gets acquainted” with the old one, nor loses its harmony.

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- **Handicraft**
- **Original material – bamboo**

In the package

**Please get a feeling pleasure of the
unique teas of Oriental Legends
Collection.**