

CHINESE DARK TEA

AKA

~HEI CHA~

Presented by:



HEI CHA DARK TEA

黑茶



- Hei Cha translates to Black Tea.
- In the west we call it Dark Tea because Black Tea is being used to identify what is known in China as Red Tea.
- Red Tea in the west refers to Rooibos, which is technically a tisane and not a tea at all.
- Instead of trying to rewrite the history of the tea terminology in the west, we simply call Hei Cha, Dark Tea, allowing all other western tea terms to stay in place...for now.
- Hei Cha refers to many different types of teas originating from various regions in China.
- The commonality between all Hei Cha is that they are all post fermented, green teas of the large leaf varietal.
- The method of processing dark tea is as old as that of processing green tea.
- There is literary evidence of both green tea and dark tea being produced in China starting from the late Tang dynasty (618- 907).
- The two processing methods initially appear to be similar except for 2 points:
 - First, dark tea must be produced from large-leaved tea tree varieties; most green tea comes from small leaf varietals
 - Second, dark tea must be dried outdoors in the sun after processing; most green teas are dried with applied heat indoors.

Types of Chinese Dark Tea - 1

HUNAN

- Fu Zhuan 茯砖 “Fu Brick”
- Hua Juan Cha 花卷茶
- Qian Liang Cha 千两茶 “Thousand Tael Tea”
- Bai Liang Cha 百两茶 “Hundred Tael Tea”
- Shi Liang Cha 十两茶 “Ten Tael Tea”
- Hua Zhuan 花砖 “Flower Brick”
- Hei Zhuan 黑砖 “Dark Brick”
- Xiang Jian 湘尖 “Hunan Tips”
- Tian Jian 天尖 “Heaven Tips”
- Gong Jian 贡尖 “Tribute Tips”
- Sheng Jian 生尖 “Raw Tips”
- Qu Jiangbo Pian 渠江薄片 “Qu Jiang Thin Slice” (coin-shaped tea)

ANHUI

- Lu’An Hei Cha

SICHUAN

- Nan Lu Bian Cha “South Border Tea”
- Xi Lu Bian Cha “West Border Tea”
- Kang Brick “Peaceful Brick”

HUBEI

- Qing Zhuan “Green Brick”

GUANXI

- Liu Bao Hei Cha

Yunnan

- Shou Pu’er



Types of Chinese Dark Tea - 2

DARK TEA'S HISTORY

- ▶ Dark tea production dates to the late Tang Dynasty (618-907) and was popularized during the Ming Dynasty.
- ▶ Anhua dark tea was formally designated as the “Official Tea” of the Ming dynasty government making it a regulated form of currency.
- ▶ This led to widespread export throughout northwest China.
- ▶ In the hundreds of years that followed, dark tea was considered the “tea of life” by northwestern ethnic minorities and referred to as the “mysterious tea on the silk road” by the world because no other tea makers understood the closely-held processing techniques handed down by families from one generation to the next.
- ▶ During the early Ming Dynasty growers improved on the then-popular Sichuan Wucha (Tibetan tea), by abandoning the steamed green leaf processing method for a pan-fried process which produced a taste more popular with Tibetans.
- ▶ Along the entire northern frontier, tea became a daily necessity.
- ▶ Processing, however, was limited in scale until 1939
- ▶ Peng Xianze, known as the father of dark tea theory, succeeded in producing brick-shaped dark tea in Anhua in 1939.
- ▶ Peng Xianze founded
 - ▶ the first brick tea factory in Hunan Province (1939)
 - ▶ the first Heizhuan tea (1940)
 - ▶ the first “Fu Brick” Fuzhuan tea (1953)
 - ▶ the first Huazhuan tea (1958).
- ▶ Recently dark tea has started getting more recognition by tea connoisseurs around the world and gaining the appreciation it deserves.
- ▶ Dark tea in 2020 accounted for about 5.8% of China’s tea exports by value.



DARK TEA - THE LEGEND

- ▶ On the ancient Silk Road, tea caravans encountered rain.
- ▶ The tea moistened by rain, grew mildew and became worthless.
- ▶ Tea merchants abandoned the tea along the road.
- ▶ The following year, an outbreak of dysentery caused many deaths in the village.
- ▶ As there was no food to be found for the people, tea merchants gave the mildewed tea to the poor families.
- ▶ A miracle occurred.
- ▶ The sick people recovered from their illnesses thanks to the fermented teas.



Liu Bao



Liu Bao Tea is a dark tea from Guangxi Province, China.

During the Qing dynasty, Liu Bao Tea was listed as one of the famous teas during years of JiaQing emperor.

Its name derives from the original producing town, Liubao Village

Liu Bao Tea is a famous tea in the history.

Its production history can be traced back to one thousand five hundred years ago.

Liu Bao's History



- ▶ Liu Bao is named after Liu Bao village of Guangxi Province, Wuzhou District, where it was first produced.
- ▶ Liu Bao literally translates as “Six Castles,” which refer to the forts that existed in the specific part of Guangxi long ago.
- ▶ Liu Bao dates to the Tang Dynasty (618 - 907)
- ▶ During the Qing Dynasty (1644 - 1912), it was one of the highest prized teas.
 - ▶ Nobles would drink it daily for health and beauty, and it was given as gifts to visitors and travelers.
- ▶ More recently Liu Bao was exported to parts of Malaysia and Hong Kong where it was mostly consumed by mine workers.
 - ▶ For this reason, the tea slowly gained a reputation of an everyday tea.
- ▶ Only recently has it started getting more recognition by tea connoisseurs around the world and gaining the appreciation it deserves.
- ▶ Liu Bao production methods have changed over time in response to
 - ▶ industry production standards
 - ▶ increasing levels of demand from tea drinkers worldwide
- ▶ Historically a large quantity of Liu Bao tea was exported to Malaysia.
 - ▶ Malaysia had a large tin mining industry, and the Chinese workers in the mines would be offered Liu Bao tea as a dietary supplement that would help refresh them, energize them, and alleviate sicknesses caused by the tough conditions in the mines.
- ▶ This led to the managers of the mines ordering Liu Bao in wholesale quantities to keep costs down.
 - ▶ For this reason, older Liu Bao tea was usually pressed into 40 - 50 kg baskets.
- ▶ The lower grades would be given to the workers, and the higher grades would be reserved for the owners and managers of the mines.

Antique Liu Bao - Pre 1958

- ▶ Before 1958 the production of Liu Bao was unique compared to other styles of Chinese tea.
- ▶ 1st Steaming
 - ▶ rather than pan fired in order to halt the enzymes from continuing to react with the air.
- ▶ 2nd Steaming
 - ▶ to be piled for fermentation
- ▶ Rolled
- ▶ Roasted
 - ▶ with Pine Wood,
- ▶ 3rd Steaming
 - ▶ so it could be easily compressed into the large 50K baskets for aging.
- ▶ Aging
 - ▶ This involved occasionally moving the tea from humid to dry environments, then back again in order to promote a slow post production fermentation.
 - ▶ These teas would be left to age for at least 3 to 5 years before they were considered acceptable for being sold to the market.

Post 1958 Liu Bao

- ▶ After 1958 the production of Liu Bao changed in a couple of ways that made it more similar to the production of pu'er tea.
- ▶ The leaves started to be pan fired for halting the enzymes rather than steamed.
- ▶ Steaming also was no longer used to pile and ferment the tea, but rather a wet piling 'wo dui' method with water was used for fermentation.

Liu Bao After 1980

- ▶ In the 80's, the success of shou pu'er influenced the production methods of Liu Bao.
- ▶ Heavier and longer wet piles were used to achieve a quicker fermentation, which gives some teas produced a stronger wet piling taste similar to that of shou pu'er.
- ▶ The tea industry also had greater demand, which influenced the speed of production.
- ▶ While older teas were said to age 3 - 5 years before being brought to market, Liu Bao teas produced now are sometimes sold when they're only a year old or younger.
- ▶ At this point there was also a greater demand from individuals and retailers wanting to drink Liu Bao rather than just mining managers and others wanting to buy wholesale.
- ▶ For this reason the tea is now also sold loose or pressed into 1-kilogram baskets, a practice that wasn't as common before.

24 Chinese Solar Terms

Solar Terms	Chinese	Month and Date	Remarks
Start of Spring	lì chūn 立春	Feb 3/4th	it's not the beginning of spring in most of China; only in the extreme south.
Rain Water	yǔ shuǐ 雨水	Feb 19th	There is an increase of rainfall from then on.
Awakening of Insects	jīng zhé 惊蛰	Mar 5th	Thunder begins and hibernating insects wake up.
Vernal Equinox	chūn fēn 春分	Mar 20st	With an equal length of day and night.
Clear and Bright	qīng míng 清明	Apr 4th	It is clear and bright (when it's not raining), and the weather becomes noticeably warmer.
Grain Rain	gǔ yǔ 谷雨	Apr 19th	The early crops show their shoots.
Start of Summer	lì xià 立夏	May 5th	The beginning of summer (in southern China).
Small Full (Grain)	xiǎo mǎn 小满	May 20st	The seeds of summer crops begin to become plump, but are not yet ripe.
Grain in Ear	máng zhǒng 芒种	Jun 5th	The wheat becomes ripe; and the summer planting starts (in southern China).
Summer Solstice	xià zhì 夏至	Jun 21st	The daytime is the longest and the nighttime is the shortest of the year.
Minor Heat	xiǎo shǔ 小暑	Jul 6th	The beginning of the hottest period.
Major Heat	dà shǔ 大暑	Jul 22rd	duration of the sunshine is the longest, average temp is highest,rainfall greatest,thunderstorms most frequent
Start of Autumn	lì qiū 立秋	Aug 7th	An anomaly: nowhere is this true. Like the "start of spring" it is about a month premature.
Limit of Heat	chù shǔ 处暑	Aug 22rd	The end of the hot summer.
White Dew	bái lù 白露	Sep 7th	The transition from summer to autumn. The temperature drops sharply, and the autumn rains come.
Autumnal Equinox	qiū fēn 秋分	Sep 22rd	With an equal length of day and night.
Cold Dew	hán lù 寒露	Oct 8th	The weather becomes cold enough to reach dew point, but not cold enough to reach frost point.
Frost Descent	shuāng jiàng 霜降	Oct 23rd	The weather becomes cold and frost begins to form (in North China).
Start of Winter	lì dōng 立冬	Nov 7th	True of northern China, but winter comes later in the south.
Minor Snow	xiǎo xuě 小雪	Nov 22nd	Snow begins to fall, the weather becomes cold.
Major Snow	dà xuě 大雪	Dec 7th	It snows heavily for the first time in the year (in northern China).
Winter Solstice	dōng zhì 冬至	Dec 21nd	The daytime is the shortest and the nighttime is the longest of the year.
Minor Cold	xiǎo hán 小寒	Jan 5th · 2022	The weather rapidly reaches its coldest.
Major Cold	dà hán 大寒	Jan 20th · 2022	'Major Cold' It is the coldest time of the year.



Liu An

- ▶ Liu An tea is a famous tea originating in Anhui Province, China.
- ▶ Anhui Province has a long history for producing many other quality teas including
 - ▶ Huangshan Maofeng
 - ▶ Qimen Black Tea
 - ▶ Tunxi Green Tea
 - ▶ Taiping Huo Ku
 - ▶ Lu'an Guapian
 - ▶ Yongxi Huoqing
 - ▶ Jingting Green Snow
 - ▶ Huoshan Huangya
 - ▶ Chrysanthemum tea
- ▶ Liu An is produced using the later harvest of a maofeng cultivar
- ▶ Liu An is a much sought-after favorite among tea connoisseurs
- ▶ It is a tradition to brew a piece of the bamboo wrapping with the tea together.

Liu An History

- ▶ Liu An Hei Cha peaked during the late Ming and early Qing Dynasties.
 - ▶ It rose in popularity during the reign of Qing Emperor Yongzheng
 - ▶ Flourished during the reigns of the Daoguang & Xianfeng emperors
 - ▶ During the Ming Dynasty, Liu An was used medicinally.
 - ▶ It helps digestion and decomposing fat
- ▶ Liu An's popularity declined during the reign of the Guangxu Emperor, the last emperor of the Qing Dynasty, who reigned around the turn of the century.
- ▶ It continued to be sold up until the 1930's but due to a period of unrest, beginning with the Sino-Japanese war in the 1930s & 1940s, production became practically nonexistent after the 1940's
- ▶ From the 1940's to the 1970's, the demands of Liu-an baskets were fulfilled by Macau-made, and some Hong Kong made, Liu An baskets.
- ▶ Production of Liu An tea was revived by tea lovers in the 1980's.
- ▶ Liu An teas are mentioned in several literary classics including,
 - ▶ Dream of the Red Chamber
 - ▶ The Plum in the Golden Vase
 - ▶ The Scholars.
- ▶ • Popular Brands
 - ▶ Sun Yi Shun
 - ▶ one of the oldest brands for this type; a name that you will see often.





Liu An Processing-1

The preliminary manufacturing is performed by the tea farmers.

- ▶ **Withering**
 - ▶ *after harvesting to remove some of the moisture.*
- ▶ **Fixation**
 - ▶ *pan fired in a wok order to halt oxidation*
- ▶ **Drying**
 - ▶ *The wet tea leaves are placed on bamboo mats and roasted*
- ▶ **Resting**
 - ▶ *At this point in the processed tea is considered maocha (rough tea)*
 - ▶ *The maocha is stored until the beginning of autumn.*

Maocha is sold to factories who continue the processing

Liu An, Processing-2

After acquiring the raw materials from tea farmers, tea factories will perform the fine manufacturing.

➤ **Sorting**

- Huang Pian (yellow leaves) and stems are removed.
- Different grades of tea are separated through sifting.
 - tegong (特貢) or "special tribute" grade,
 - gongjian (貢尖) or "tribute tip,"
 - maojian (毛尖) or "downy tip,"
 - first grade
 - second grade.

➤ **2nd Roasting**

- The leaves undergo high temp firing using a bamboo frame.

➤ **Dewed**

- Leaves are spread in a thin layer outdoors and left overnight so that they can absorb the "white dew".
- It is thought that this process was the inspiration behind the wdui step that is now used to ferment pu'er.

➤ **Steaming**

- Leaves are steamed & packed in baskets lined with bamboo leaves.

➤ **Final Roasting**

- Baskets are tied together & fired for a last drying step.
- It can take up to 2 days for the moisture to be removed.

➤ **Storing**

- Traditionally, it is not sold for 3 years after processed



Anhua Dark Tea Types



- Anhua dark tea is classified into 7 types according to the source leaves quality and processing methods
 - A. Three Jians - Anhua dark rough teas, classified according to the source leaves quality
 - 1. Tian Jian
 - a) Picked before Guyu
 - b) One bud to the second leaf
 - c) A tribute tea during the Qing Dynasty for the royal family
 - 2. Gong Jian
 - a) Picked in early May before the hot summer comes.
 - b) One bud to the fourth and fifth leaves.
 - c) Some Tian Jian and Sheng Jian will be mixed into the final product.
 - d) Lower than Tian Jian in quality, but it still considered high quality
 - e) Served among wealthy bureaucrats and landlords
 - 3. Sheng Jian
 - a) Picked after May
 - b) One bud to the fifth and sixth leaves.
 - c) Old leaves with many stems
 - B. Three Zhuans - compressed teas made from the Anhua dark rough tea, classified according to the processing methods.
 - 4. Fu Zhuan
 - a) the most famous type
 - b) unique processing step called “create flowers,” which makes many tiny golden flowers(Eurotium Cristatum)
 - c) Although Anhua material is used, traditionally it was processed in the Jingyang
 - 5. Hei Zhuan
 - a) the traditional one
 - b) Traditionally it was compressed with higher quality leaves at the surface and the lower quality leaves inside.
 - c) Later, Hunan Baixi Tea Factory improved the processing method, using the same quality inside and outside
 - 6. Hua Zhuan
 - a) Hua means pattern design in Chinese
 - b) To distinguish from the Black Brick, tea masters will imprint patterns on the 4 sides of the brick
 - c) Developed as an improvement of Qian Liang
 - C. Qian Liang
 - 7. Qian Liang
 - a) The most traditional style of Anhua dark tea
 - b) Compressed into a long strip of bamboo for post-fermenting and packaging.
 - c) Every unit weighs 1000 Liang(1000 Liang equals 50 kg)
 - d) In the old times, packaging the dark tea in this way was better for transportation and trading
 - e) Due to the large volume, and the tight compressing, a hacksaw was needed to get the leaves.
 - f) Later tea masters began cutting the fermented Qian Liang Tea into slices and processing into Hua Zhuan



Fu Zhuan

- ▶ Fu Zhuan Hei Cha ‘Fu Brick Black Tea’ is a dark tea from Hunan and Shaanxi, China
- ▶ Traditionally, it was harvested in Anhua, Hunan and transferred to Jingyang, Shaanxi to process because of the difficulties and complexity of the production.
- ▶ Fu Zhuan Cha is the most complex and unique dark tea.
- ▶ Today, Anhua tea producers have learned how to produce Fuzhuan Hei Cha and today’s Fuzhuan is mostly from Anhua, Hunan.
- ▶ After undergoing processing, including ‘piling’, in which the leaves are encouraged to wither and ferment, it is compressed into brick form.
- ▶ “Golden Flowers” are the unique characteristic of Fu Zhuan Hei Cha.
- ▶ Probiotic microorganisms mingle with the leaves, changing their aroma, flavor, and appearance.
- ▶ It is full-bodied, with an earthy aroma and a lightly sweet, floral, smooth taste.

Types of Dark Tea

HUNAN

- Fu Zhuan 茯砖 “Fu Brick”
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- Bai Liang Cha 百两茶 “Hundred Tael Tea”
- Shi Liang Cha 十两茶 “Ten Tael Tea”
- Hua Zhuan 花砖 “Flower Brick”
- Hei Zhuan 黑砖 “Dark Brick”
- Xiang Jian 湘尖 “Hunan Tips”
- Tian Jian 天尖 “Heaven Tips”
- Gong Jian 贡尖 “Tribute Tips”
- Sheng Jian 生尖 “Raw Tips”
- Qu Jiangbo Pian 渠江薄片 “Qu Jiang Thin Slice” (coin-shaped tea)

ANHUI

- Lu’An Hei Cha

SICHUAN

- Nan Lu Bian Cha “South Border Tea”
- Xi Lu Bian Cha “West Border Tea”
- Kang Brick “Peaceful Brick”

HUBEI

- Qing Zhuan “Green Brick”

GUANXI

- Liu Bao Hei Cha

Yunnan

- Shou Pu’er



Fu Zhuan - History

- Fu Brick Tea was first created around 1368 in Jinyang City, Shaanxi Province, China.
 - at that time and the Fu Brick tea is called Jinyang Fu Brick Tea.
- Fu Brick tea was produced in two in two stages from two different locations
 1. Anhua County, Hunan Province
 - Hei Mao Cha, the raw material for producing Fu Brick tea, was produced in Anhua
 - Anhua has the right climate, terroir, and elevation for producing high quality hei maocha
 1. Jinyang County, Shaanxi Province
 - The climate in Jinyang is suitable for producing Fu Brick tea, but not for growing tea trees.
 - Hei maocha was transported from Anhua to Jinyang to be made into Fu Brick Tea.
 - Jinyang was considered the most suitable location for producing Fu Zhuan Hei Cha due to its climate, water quality, and tea-producing technology.
- In the early 19th century, Jinyang County had as many as 86 shops selling Jinyang Fu Zhuan Hei Cha
- It was being exported to over 40 counties such as Russia, Britain, and Persia.
- In 1985, to save costs, the Central Government of China requested that factories producing Jinyang Fu Zhuan Hei Cha to be relocated in Hunan Province, where the hei maocha was being produced.
- The production of Fu Bricks in Jinyang gradually decreased and eventually stopped.
- Anhua began researching the production technology of Fu Zhuan Hei Cha and successfully began producing Anhua Fu Bricks.
- In the early 21st century, with the improvement of living standards, people became more interested in traditional products, motivating tea merchants in Jinyang to revitalize their former glory.
- In 2007, Jinyang tea merchants resumed production of traditional Jinyang Fu Bricks.
- In 2013, Jinyang Fu Brick tea became a national geographical indicator protected product of China, and its producing technology was selected as a cultural heritage protection project in Shaanxi Province.
- Currently, Jinyang Fu Bricks and Anhua Fu Bricks are both successfully produced.



Fu Zhuan - The Legendary Story

- ▶ A caravan was transporting a batch of Anhua Hei Cha to Xinjiang.
- ▶ As they passed Jingyang, they carelessly dropped some tea in the river.
- ▶ Being rainy season, the tea could not dry.
- ▶ After 12 days, they smelled a unique and charming scent from the damp teas.
- ▶ When they open the tea package, they were surprised to see many tiny golden flowers on the leaves.
- ▶ The merchants decided rather than lose all the goods, they would continue west and see if they could sell the tea.
- ▶ They passed a village where the locals were suffering from dysentery.
- ▶ They gave half the teas to the folks from goodwill, then kept moving.
- ▶ A few days later, several folks on horses caught up with the caravan.
- ▶ They told the merchants that all the patients were getting well after drinking their tea, and dysentery was under control.
- ▶ Believing that these leaves must be a gift from the heavens, the locals purchased all of the remaining tea.
- ▶ After hearing the story, the emperor appointed Fuzhuan brick tea as a tribute tea and sent professional tea masters to Jingyang for research.
- ▶ Every year after, the tea masters in Jingyang would purchase the hei maocha from Anhui and have it processed into Fuzhuan brick tea.

What are the “Golden Flowers”

- ▶ Historically, Fuzhuan was known as a mystery tea, especially on the Silk Road because of its Golden Flower.
- ▶ Japanese scientists extract the Golden Flower from Fuzhuan as a supplement
 - ▶ The sales price of the Golden Flower supplement is higher than gold.
- ▶ The main compound in Golden Flower is Eurotium Cristatum, a potent probiotic fungus.
- ▶ During the fermentation, Golden Flower transforms tea starch to sugar, polysaccharide and oxidized polyphenols, so that it reduces the astringency, bitterness, and grassiness of the tea.
- ▶ It makes the tea taste smooth, mellow and sweet, so that the more Golden Flower the tea has, the better quality the tea is.
- ▶ Golden Flower sometimes appears more in newer teas because it is cultivated from the manufacturing process.
- ▶ It also grows during the aging process, and it could appear less and becomes whiter in color depending on the condition of aging and the length of aging time.
- ▶ Golden Flower visually disappears and appears as a cycle which is a normal phenomenon of the aging process.
- ▶ The processing of Fuzhuan is very complex and requires the longest processing cycle.
- ▶ Culturing Golden Flower is the most difficult and important part of the process.
- ▶ It needs about 15 days to culture, and it continuously develops during the aging process – basically, from the processing to the moment you drink it, the tea naturally ferments and eurotium cristatum naturally cultivates.
- ▶ How to make Fuzhuan grow more Golden Flower is a big subject in the dark tea industry right now.
- ▶ Many professors, scientists, and producers are studying how to provide a better condition for Golden Flower to develop, and they have discovered that hand compressed Fuzhuan is easier for the Golden Flower to grow than machine compressed. Since the hand compressed tea is not as tight as the machine, there will be more space and moisture for the fungus to grow and propagate.
- ▶ That’s why Fuzhuan also requires the right amount of stems in the tea
- ▶ The shape of the stem gives more space for the tea to breathe.
- ▶ In addition, the stem contains high levels of amino acids, protein, fiber, tea polysaccharides and other nutrients.
- ▶ The stem also contains sugar, so it can add more sweetness and mellowness to the taste.



Tian Jian

- ▶ Tian Jian is composed of the characters for “Heaven” (天) and “Tip” (尖)
- ▶ It is commonly translated as “Heavenly tips”
- ▶ Tian Jian originates from Anhua, Hunan Province, China
- ▶ The two critical production steps for making Tian Jian Tea are
 - ▶ pile-fermenting
 - ▶ The pile-fermenting is milder than for ripe Puerh
 - ▶ the drying of the leaves over pine wood
 - ▶ The tea leaves are roasted over pine fire to dry
 - ▶ This steps gives Tian Jian its signature pine and smokey taste.
- ▶ Tian Jian is the most loosely compressed of the compressed teas.
 - ▶ The leaves are steamed and pressed into woven bamboo baskets weighing 1-5 kilos each
 - ▶ Light compression allows for good aging by promoting an environment conducive to the development of micro-organisms which will add their own contribution to the tea during the fermentation process



Tian Jian Processing

- Picking
 - Picked before Guyu
 - One bud to the second leaf
- Fixation
 - Undergoes a kill-green stage by heating in a wok
- Rolling
- Piling
 - The wet piling 'wo dui' process is short
 - Between 12 -24 hours
- 2nd Rolling
- Drying
 - Traditionally dried over stoves using pine wood
- Storage
 - The tea is traditionally stored up to a year and more in bamboo baskets

It is the pine wood drying, short piling, and long storage that contributes to Tian Jian's unique taste profile

