



Appreciating Chinese Tea

Green Tea

Written by Li Hong

Translated by Zhu Jianhua Bai Chongshun

CHINA INTERCONTINENTAL PRESS
WORLD CULTURE BOOKS

The background of the cover features a close-up, slightly blurred image of tea leaves and bamboo strips, likely part of a tea basket, in shades of green and yellow.

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著 者: 李 洪

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The background of the cover is a close-up photograph of tea leaves and bamboo stalks, rendered in a monochromatic green and yellowish-green palette. The texture of the leaves and the structure of the bamboo are clearly visible.

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此为试读, 需要完整内容请到 www.etlongbook.com

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Since the first cup brewed almost 5,000 years ago, green tea's popularity has increased to the point that it is presently the second most popular beverage in the world. As the name suggests, the tea is green in color.

At first glance, all brewed tea appear the same, but a connoisseur is able to identify the different varieties of green tea through the appearance and color of the dried tea—the flat Long Jing tea; the snail shell-like outwardly curling Bi Luo Chun tea and the bamboo-green Zhu Ye Qing, all tell their own stories. The varied flavors of green tea, such as Bi Luo Chun tea's aroma of flowers and fruits; An Ji White Tea's fresh and mellow taste and the Yunnan big-leaf tea's impressive aftertaste that becomes sweeter with subsequent brewing add to the unique charm of green tea.

After being harvested, the fresh tea buds and leaves are processed into the tea that we see, taking care to retain the authentic flavor of the leaves. Despite the apparent differences between all its varieties, its simple and elegant nature is common to all green tea.

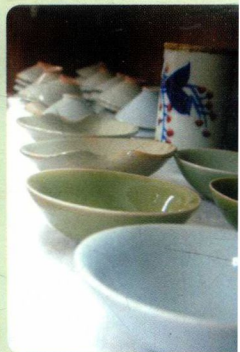
Each sip of the tea is a discovery in itself. Appreciate the “dance of leaves” while sipping a cup of green tea. You will find tranquility and peace even amid the humdrum of life.

Li Mei

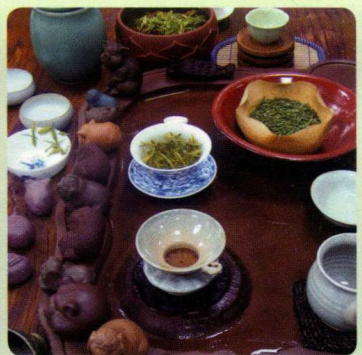




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Introduction to Green Tea

Part 1

Chinese tea may be classified in many ways. Categorizing according to processing techniques, we have the basic tea group and the reprocessed tea group. Basic tea group includes green, yellow, white, blue (Oolong), black and dark tea. Green tea is the closest to nature among all tea types.



1. Production Areas of Green Tea

Green tea is the earliest tea processed and consumed in China. It accounts for approximately 70% of China's total tea yield. In the international green tea market, China's contribution is 70% or greater.

At present, tea plantations are found in 20 provinces, autonomous regions and municipalities including Yunnan, Guizhou, Sichuan, Chongqing, Hainan and Taiwan. The production areas are spread across more than 1,000 counties including Anhui, Jiangxi, Hunan, Hubei, Guizhou, Sichuan and Chongqing as the major areas, with relatively low yield from Guangdong, Guangxi, Fujian, Taiwan, Hainan, etc. Henan, Shandong and Shaanxi, north of the Yangtze River, too produce small quantities. In addition, some green tea plantations in northwest Gangsu and Tibet give small yields.

According to their distribution nationwide, China's tea plantations can be divided into four green tea production areas: south of the Yangtze River, north of the river, southwest China and south China.



Green Tea Plantation



Major Green Tea Production Areas and Famous Local Tea Varieties

Production Area	Famous Tea Varieties	Production Area	Famous Tea Varieties
Zhejiang	Long Jing Tea, An Ji White Tea, Zhejiang White Tea, Organic Green Tea, Organic Cui Jian Green Tea, Kai Hua Long Ding, Xiangcha Tea	Hunan	Gao Qiao Yin Feng, Shi Men Yin Feng, Xiang Bo Lv
Jiangsu	Bi Luo Chun Shan	Shandong	Lao Shan Green Tea
Anhui	Huang Shang Mao Feng, Tai Ping Hou Kui, Liu An Gua Pian, Song Luo Tea	Guizhou	Mei Tang Que She, Mei Tang Cui Ya Tea, Du Yuan Mao Jian, Zun Yi Mao Jian
Sichuan	E Mei Zhu Ye Qing, Meng Ding Gang Lu,	Shaanxi	Wu Zi Xin Hao, Wu Zi Green Tea, Zi Yang Mao Jian, Zi Yang Cui Feng, Fu Xi Tea
Henan	Xin Yang Mao Jian	Guangxi	Ling Yuan Bei Hao, Ling Luo Chun
Jiangxi	Wu Yuan Ming Mei	Yunnan	Dian Qing