

Pu-er Gun Powder Green Tea 普洱綠茶

普洱綠茶是未經發酵的普洱茶樹葉經高溫烘烤而成,故此是從未發酵,以後亦不會發酵的普洱茶,靠涼性,含豐富的抗氧化劑,助排毒,助醒神,適宜早上飲用,這是葉綠素味,喜歡它的人會覺得它茶味清新醒神又甘美,帶圓潤的果味,而且絕不像其他綠茶般削胃,一般綠茶不能多泡不能多喝,普洱綠茶則完全相反,所有普洱茶都有養胃的特性。用 5g 茶葉,用滾水沖 2 次,每次 15 秒,丟去沖水,茶葉逐漸漲開,再用滾水(8-12 安士)泡 20 秒可享用,可以連續泡至茶葉無味。

This Pu-Erh Gun-Powder style green tea is harvested from 60 years old trees from the mountain ranges in Yunnan by the Hani ethnic group who are the first people groups in the world who develop the Pu-Erh plantation and tea making techniques. The Hani people reverse tea trees with great respect and still maintain the tree planting and growing process as they were over 2000 years ago – it is as organic as one can get by tradition. Gunpowder Tea is a famous non-fermented traditional Chinese green tea. It's a black color roasted and rolled green tea which looks like the gunpowder. The tea leaves are rolled for drying purpose and to keep the aroma fresh for the drinker of this tea. Use about 5 g of tea, boiling water at 90 C, rinse tea twice and discard, brew with enough hot water to cover leaves for 20 second and serve it.