

TECHNICAL SPECIFICATIONS FOR REGISTRATION OF GEOGRAPHICAL INDICATION

1. NAME OF THE GEOGRAPHICAL INDICATION

Chinese name: 正山小种

Transcription in Latin characters: Zhengshan Xiao Zhong

Translation for information purposes: Lapsang Souchong

2. CATEGORY OF THE PRODUCT FOR WHICH THE NAME IS PROTECTED

Tea

3. APPLICANT

Tea Research Institute of Wuyishan City

4. PROTECTION IN CHINA

Registered as certification mark on January 14, 2010 (registration number: 7430842).

5. DESCRIPTION OF PRODUCT

Lapsang Souchong is thick and straight, with strong leaf, strong bones and no core. It has a lasting and pleasant smell of burning pine wood and dried longan. It is grouped in smoked souchong and non-smoked souchong by production process whether using pine needles or pine firewood to smoke. Using pine needles or firewood to smoke is called “Smoked Lapsang Souchong”. The other is called “Non-smoked Lapsang Souchong”. Distinctive differences exist for the two groups of teas for their different production processes.

First, from the appearance, Non-smoked Lapsang Souchong is in dark brown, and the smoked one for the reason of smoking, is more black and moist.

Second, from the soup, the colour of Non-smoked Lapsang Souchong is bright red, and the smoked one is reddish brown.

Last, from the taste, two groups of Lapsang Souchong have obvious sweetness, but the smoked one has a significant flavour of longan and tastes more sweet and with a special unique pine soot aroma.

The specific characteristics of Lapsang Souchong as defined are due to the natural factors and the skills and knowledge of the local producers in the delimited geographical area.

6. CONCISE DEFINITION OF THE GEOGRAPHICAL AREA

The 11 towns (villages), streets and farms in the administrative division of Wuyishan include Xingcun Town, Wuyi Street, Xingtian Town, Wufu Town, Chong'an Town, Yangzhuang Village, Langu Village, Shangmei Village, Xinfeng Street and Zonghe Farm.

7. LINK WITH THE GEOGRAPHICAL AREA

The producing area of Lapsang Souchong, located at the core of the natural conservation area of Mount Wuyi, is among peaks that rise higher than one another. The annual average temperature is -10 to -8°C, the diurnal temperature variation is 6 to 10 degrees, and the frost season lasts for 90 to 100 days a year. The fertile soil, short hours of daylight, sufficient rainfall and the suitable varieties for the local condition cultivated by the residents in the past several hundred years provide Lapsang Souchong with quality leaves to serve as ingredients.

According to *Chinese Tea Classics*, “Lapsang” in Lapsang Souchong refers to the production from real mountainous area. Tea made from Wuyi mountain are called Lapsang Souchong, similar one from adjacent or other areas are called Waishan (outer hills) Souchong. The strong leaf is a major feature of Lapsang Souchong. For the production area is in high altitude, the growth of tea tree is slower than that in outer hills. Generally, tea leaves are picked after May when they are thick and big. The production area has fertile soil. Local farmers have a habit to remove soil from other places to improve and enhance local soil. For that reason, tea trees flourish with thick and soft leaves.

Fresh leaves for Lapsang Souchong wither by warming. There are lots of pine in local area, and pine firewood is used for daily fuel, therefore withering fuel is also the pine firewood. The withering is made in Wuyi mountain's unique building, which has two layers without floor but divided by crossbar files. The gap between two nearby files is about 3-4cm. Bamboo seats with small square holes are set up on the files for spreading the withered leaves. Baking racks are set up for smoking under 0.3m of the

files. During withering process, wet pine firewood is established on group in a T shape or a line shape, after ignition, it is burned slowly and warm and soften the fresh tea leaves by hot airs produced by wet blank set up on the lower baking rack. The fresh leaves are spread evenly on withering seats which is on the files and warmed by gaps of square holes. Leaves are spread in 3-7cm thickness. Doors and windows are closed to avoid heat loss. Room temperature is controlled at about 30 degrees. Leaves are mixed every about 20 minutes with a quick action to void injury of leaves. The warming fire is required to be evenly also. For sunny days, sunshine withering is also carried out on a green seat hanging on files of 2.5m high. Mixing the leaves two to three times to disperse water evenly. The withering process is finished when the leaves loose original brightness, leaves become soft and touched like the cotton, stem unbreakable, veins transparent, keeping moderate fragrance. Withered leaves are required to be slightly cooled in indoor ground before rolling.

8.SPECIFIC RULES CONCERNING LABELLING AND USING (IF ANY)

None

9. CONTROL BODY / CONTROL AUTHORITY RESPONSIBLE FOR CHECKING THE RESPECT OF THE PRODUCT SPECIFICATIONS

Wuyishan Tea Inspection Testing Center