

# **TECHNICAL SPECIFICATIONS FOR REGISTRATION OF GEOGRAPHICAL INDICATION**

## **1. NAME OF THE GEOGRAPHICAL INDICATION**

Chinese name: 武夷山大红袍

Transcription in Latin characters: Wuyishan Da Hong Pao

Translation for information purposes: Mount Wuyi Da Hong Pao

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

Other products of Annex I of the Treaty (spices etc.) - Tea

## **3. APPLICANT**

Tea Research Institute of Wuyishan City

## **4. PROTECTION IN CHINA**

Registered as certification mark on December 21st, 2001 (registration number: 1687896).

## **5. DESCRIPTION OF PRODUCT**

Mount Wuyi Da Hong Pao is the most famous tea made from Mount Wuyi, and honored as the King of Tea. After nine times soaking, its soup remains the original taste. For other famous tea, after seven times soaking, its taste becomes very light.

Mount Wuyi Da Hong Pao has tight and strong strip slightly curled, the tea leaves present a greyish brown colour. The leaves are complete, the strips are smooth, and there are few impurities. Mount Wuyi Da Hong Pao has a brisk and far-reaching aroma that lasts for a long time. It has a mellow taste of rock tea that is lively and stimulating in the mouth, and the aroma of the tea will linger on the cup. The soup is clear and bright orange. The tea leaves are soft and bright with obvious red edge or present a vermilion colour. The leaves of Mount Wuyi Da Hong Pao are picked during the first ten days of May, and the major processes of producing Mount Wuyi Da Hong Pao include: tea harvest, drying, tea manipulation, de-enzyme, rolling, heating, selecting, piling and firing.

## **6. CONCISE DEFINITION OF THE GEOGRAPHICAL AREA**

The producing area of Mount Wuyi Da Hong Pao is in the scenic area of Mount Wuyi. it extends to the Camel Peak in the east, Lingxiao Peak, Huxiao Rock and Lanshi Peak in the west, Wuyi Palace in the south and Sanyang Peak to the north.

## **7. LINK WITH THE GEOGRAPHICAL AREA**

Mount Wuyi is located in the mid subtropical zone, with distinct seasons and average temperature. This region is warm and humid, with an annual average temperature of 12 to 13 °C and annual rainfall of more than 2000 mm. It has relatively short daylight hours, abundant reflected light, great diurnal temperature variation and fertile soil.

Da Hong Pao production area has a mild climate, which is warm in winter and cool in summer. Springs flow between hills and valleys. The mountain is filled with perennial clouds. Most tea garden is in the gullies and valleys, protected by surrounded hills, where sunshine is short and no wind damage. The cliff where trees grow has a narrow rock cleft, where spring drips from rock roof through the cleft, with some organic materials such as moss, which making the soil there moister and more fertile then other places.

The picking procedure of Da Hong Pao is different to that of general black tea and green tea. The standard for picking fresh leaves is to choose new buds and leaves (three or four leaves at the open face), and there should be no water, no damage, fresh and uniform for all leaves. Fresh leaves can not be too tender. Tea made of over tender leaves has low fragrance and bitter taste. Leaves can not be too old. Tea made of old leaves has light taste and poor aroma. Leaves shall not be picked under rain or dew weather. Leaves of different kinds, from different rocks, from different sides of mountain of different moisture shall not be mixed also.

The production of Da Hong Pao combines the art of producing green tea and black tea. It has the most processes, the highest technical requirements and is the most complicated tea. Its production art is dedicate and for the basic process includes:withering, airing, shaking, fermenting, fixing, rolling, baking, and then raw tea is making. Each process has an important impact on the quality of the tea.

Withering: It is a process for fresh leaves to loose water. The purpose is to let the bitterness of the tea be lost, and achieve the purpose of highlighting the aroma and taste. The standard is when the first tip is bending, the second leaf significantly droops and looses its gloss, the water loss is about 10-15%. This procedure is very crucial for the formation of Da Hong Pao's aroma and its mellow taste. Sunlight withering is the best way. The fresh leaves are put in cereal mat, cloth pad and other withers with the thickness 1-2kg/m<sup>2</sup>. During strong sunshine, it requires to bask and cool the leaves each for two times. Leaves are prepared until the gloss disappears, green color is not significant, aroma is spread, leaves are soft, when holing the root of leaf, the tip falls naturally.

Fermenting: It is an important stage in forming Da Hong Pao's quality, and a combination of withering and fermentation. It is extremely technical, which promotes the enzymatic oxidation of polyphenols for one hand and limits its oxidation speed for the other hand. When fermenting, it requires unique gestures. Swing the cold leaves constantly and turning up and down. Through collision, friction and squeezing of the leaves margin, to promote the oxidation and transformation of the leaf-containing substance. After shaking, stand for a while waiting the distribution of water in leave stem, and then repeat for 7-8 times to gradually form the tea's unique characteristic. Shaking frequencies and times depend on the change (aroma and color) of leaves, commonly known as "to shake and to decide". In the second half stage, it requires the assistance of hand-making to avoid the deficiency of shaking. Using both hands to touch leaves and repeated several times to avoid strong action and to be natural in action. Generally, the shaking shall be lightly first and heavily later. The standing time shall be short first and long later and shaking more and hand-making less. For superior raw material, it is usually shaking without hand-making.

To decide when to finish the fermenting, it usually depends on the second leaf to see from bright area. When the leaf is in bright yellow, the leaf edge is in scorch color, the leaf part nearing the edge is in pale yellow, and the part near the main vein and petiole is yellowish green, the so-called "three part leaf" is the ideal state. As to pre-tender raw material, the leaves due to imbalance of dehydration, shrink to form a spoon shape, touched by hand is soft like that of cotton. As to post procedure, the raw material is touched with a thorn feel. When smell the leaves, the grass aroma gradually changes to flower and fruit aroma, the light fragrance changes

to mature fragrance. For that change, it has an aroma of orchid, quiet and clear, thick and not turbid, fine and sweet. The fermenting functions special for tea production, is time consuming and generally for 8-12h. If too hasty, bitter water is not cleared, it might bring adverse effect on the taste of tea.

**Fixing:** It is to finish fermenting and fix raw tea's quality and fermenting quality. It uses mainly high temperature to destruct the enzyme's activity and to prevent the continuing oxidation for green leaves, and make fermented leaves to loose partial water and in hot and soft stage, and to provide fundamental basis for rolling. Its standard is to make the leaves dry but soft, white foam exists in the edge of leaves, when hand rubbing, it is no water flowing but sticky, the grass aroma is disappear and light fragrance is left. Fixing needs high speed, especially the last portion of leaves shall be quicker to avoid over-fire, which might produce muddy soup and scorched particles. The temperature shall be high with strong fires at the beginning and low with slow fire to finish.

**Rolling:** It is important to form the shape of rock tea from Wuyi mountain and to affect the production rate. When rolling, the fixed leaves shall be moved to rolling machine by hot rolling to achieve best effect. Loaded tea is required to reach more than 1/2 above or to the full barrel. Pressing slightly for one or two times, namely light-heavy-light, to facilitate the barrel's automatic tea blending and shaping. After initial rolling, it can be put in oven for frying again to ensure the leaves soft to facilitate repeat rolling and remedy the deficiency of fixing, and make the sugar and enzymes from tea juice have a direct touch with high-temperature oven and have a slight coking to form the taste of rock tea. It takes only 30 seconds but affects great on quality. Repeat rolling has the function to figure leave shapes and to increase the concentration of tea soup. It takes the same way as to initial rolling. Baking to loose water is conducted after 20 times rolling.

**Baking to loose water:** It is conducted in baking oven set up in a closed room, and processed in streamline on different baking utensil (90-120°C). Leaves after repeated rolling are baked in high, low and high different temperature to realize 60-70% dry. It takes about 10 minutes, is a quick and intense work.

**Fanning, Cooling and Selecting:** After baking, use a fan to screen dust tea, cool them 5-6 hours to accelerate the mature and to make taste melon, color yellow. By removing the stem and old

leaves, it is ready for repeat baking.

Stewing and Packaging: After selection, tea leaves are baked again in the temperature 90-100 °C for 1-2 hours and stewed in 70-90°C. This procedure is the unique one for producing Wuyi rock tea and has good effects to enhance soup color, enduring soaking, to form melon taste and to mature fragrance. Packaging when the leaves are hot is a hot processing and has a certain good effect on tea's quality.

**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 Office