

JAS-eTea Guide to Buying Chinese Green Tea

Most green teas we carry are from China, so this guide focuses on them.

Step 1:

Identify what is a green tea

What qualifies a tea as green, generally, is the almost total lack of oxidation of the tea leaves. However, there are other factors to consider, like these:

- Generally harvested 3 times per year: April-May, June-July, July-August.
- Undergo a multi-step process of steaming, pan-firing, and/or rolling before being dried to halt the oxidation process.
- Little oxidation (10% max. acceptable).

Chinese provinces that produce green teas:

(Some come from several provinces)

- Anhui – Da Fang, Huangshan Maofeng, Lu'An Guapian, Hou Kui, Tun Lu, Huo Qing, Wuliqing, Hyson
- Fujian – Mao Feng, Cui Jian, Mo Li Hua Cha, jasmine scented green teas
- Henan – Xin Yang Mao Jian
- Hubei – Yu Lu (gyokuro-style green tea)
- Hunan – Gu Zhang Mao Jian
- Jiangsu – Bi Luo Chun, Rain Flower, Que She, White Cloud, Shui Xi Cui Bo
- Jiangxi – Chun Mee (Precious Eyebrows), Gou Gu Nao, Yun Wu (Cloud and Mist).
- Sichuan – Zhu Ye Qing (Green Bamboo), Meng Ding Gan Lu
- Zhejiang – Xi Hu Longjing (Dragonwell), Long Ding, Hui Ming, Hua Ding, Qing Ding, Zhuchá (Gunpowder)

Step 2:

Identify which are fine green teas

It's important to identify the premium fine green teas. More tea vendors cash in on the growing interest in this type of tea, so what you often find in stores isn't of high quality.

Leaves harvested in Spring are best. While these teas, when properly stored, can stay fresh for years, many prefer them "fresh off the plane (or boat)." Often, tea connoisseurs will rush to pre-order them from vendors.

Green tea grades:

The key here is how the leaves are harvested and processed, the cultivation of the tea trees/bushes, and even the village they are from. Wild or uncultivated tea trees are said to be best. So is hand harvesting and processing. The villages are too numerous to list here. See our full guide for more info.

An example: The best Dragonwell is said to come from Shizi Feng, followed by Mei Jia Wu, and Xi Hu "West Lake," and are further ranked into 10-13 grades. Top: one bud and a leaf. 2nd: one bud and two leaves.

What to look for in highest quality Chinese green tea grades:

- Not blended with other styles of tea.
- Typically a green or yellow color in the cup
- Flavors ranging from grassy to sweet with mild astringency.

Step 3:

How to handle fine green teas

Your fine green teas, properly stored and infused, will delight you.

Preserving your fine green teas

For best results, store these teas in a cool, dry place in an airtight container. You could even store them in your refrigerator as long as you don't take them out and put them back in frequently, which could degrade the teas overall.

Proper infusion of fine green teas:

- To infuse a green tea at its best use about 2 grams of tea leaves per 100ml of water (about 1 teaspoon per 5 ounces of water).
- Gaiwans, small teapots, Yixing clay teapots are best but not mandatory.
- Loose leaf steeping allows for fuller infusion, or use an infuser that fits in your cup for easier multiple infusions.
- Generally steep in cooler temperatures (below boiling), depending on quality:
 - Lower quality: 81-87°C (180-190°F)
 - Higher quality: 61-69°C (140-160°F)
- Infusing times are usually longer, allowing leaves to expand fully:
 - Lower quality: 2-3 minutes, 2 infusions
 - Higher quality: about 30 seconds, 2-3 infusions

With very high-quality teas like Chinese gyokuro ("Jade Dew"), use more leaves and steep multiple times for short durations.

This is meant as basic information only. For more details, see the Tea Information section of our store site: JAS-eTea.com.

The trend toward healthier living has promoted green tea over carbonated drinks, high-caffeine coffee, and alcoholic beverages. But for some the flavor can be harsh, overly grassy, bitter, or astringent. Due in part to improper preparation, but also because the teas are often low-grade leaves ground into pieces and run through bagging machines. They can be months old and exposed to flavor-robbing air.



How do you determine what makes a truly fine Chinese green tea, especially with the quality of some green teas now being sold? This guide will help equip you with knowledge to make your choice. And if you want health benefits, you can't do better than whole, loose leaf green teas that are either fresh or have been carefully stored.



About Us

JAS-eTea.com is your friendly online tea store. We share our love of teas with you and appreciate your business, wishing you all good health. We offer:

- over 300 premium teas from China, Taiwan, India, Thailand, and more
- quality teawares and books
- loose leaf & sachet flavored teas
- herbal teas and decaffeinated teas
- chais (spiced tea in the style from India)

Our Mission

To promote the knowledge and awareness of fine teas and meet your expectations of what an exceptional tea vendor should be.

Our Goals

1. Provide the **best service available**. Service is paramount in any business endeavor. If you ever have a concern, please let us know so we can improve.
2. Be your **tea source of first resort**. When you think of tea, we want you to think of JAS-eTea.com!
3. Keep **improving our selection** of products. If we don't have the tea you are looking for, let us know. We will do our best to acquire that tea for you.

Brought to you by:



www.JAS-eTea.com
sales@jas-etea.com

Purveyors of Fine Teas

JAS-eTEA logo at the top of a green background.

Bi Luo Chun

Wu Niu Zao

Your Buying Guide
for
Fine Chinese
Green Teas