

DEERLAND TEA

YEAR 2024 COLLECTION



TYPES OF TAIWANESE SPECIALTY TEA : CLASSIFIED BY TEA CRAFTING METHODS

Green Tea 台式綠茶

White Tea 台式白茶

PauTsiong/BaoZhong 包種茶

Light Oxidised Rolled Oolong 清香型球形烏龍茶

Roasted Rolled Oolong 焙香型球形烏龍茶

Oriental Beauty 東方美人

Iron Goddess 台式鐵觀音

Black Oolong 紅烏龍

Black Tea 台式紅茶

Scented Tea 台式包花茶

Stuffed Tea 緊壓果茶

Other Special (Ex. lab-oriented GABA Oolong)

他特殊製程茶

DEERLAND GRADE

Every tea in our collection undergoes taste testing by experienced tea evaluators from Taiwan, involving at least one round of Standard-Cupping and two rounds of Small-Pot Brewing. DEERLAND GRADE is a general reference for communication with our clients and evaluators.

GOLD LEAF / A Rare Beauty

This tea is a rare find, known for its complexity and profundity. It may only appear under specific terroir or production conditions.

TEA OF DELICACY / A Brilliantly Craft

This tea is meticulously crafted with a focus on details and layers. Masterful craftsmanship, including ingenious post-finetuning techniques such as aging, is applied or developed.

QUALITY TEA / A Memorable Experience

This tea offers a balanced, delicate, and outstanding character.

**** Note: Items graded as "Quality Tea" and above are considered on par with "award-winning tea" in reputable tea contests in Taiwan.**

HOUSE TEA / Smooth & Tasty

Above average in quality, this tea follows proper processing steps, ensuring that everyone can enjoy it daily.

SUGGESTIONS ABOUT HOW TO BREW SPECIALTY TEA

BREW WITH A LARGER CAPACITY TEAPOT FOR QUICK ENJOYMENT

1. Steep 4~5 g of tea leaf in 500~600 ml boiled water for 10 min.
 2. Start to enjoy the tea by pouring it into a cup
- No tea bag or strainer is necessary. The unfolded whole leaf has sufficient volume to settle at the bottom of the pot after steeping, and it can remain in the tea liquid without compromising the quality of the tea for at least 12 hours at room temperature.

BREW WITH A SMALL CAPACITY TEAPOT FOR TASTING

1. Use 6 g of tea leaf for a pot with a capacity of 100~150 ml.
2. Pour boiled water into the pot and seal it with a lid. Wait around 2 minutes, then empty the pot.
3. Place the tea leaf into the empty pot and seal it with a lid. The remaining heat and moisture inside will steam-extract the hydrated aroma from the tea leaf. Wait around 2 minutes.
4. Open the lid and sniff the Steam Note. Enjoy the fragrance.
5. After appreciating the Steam Note, pour hot water into the pot to brew the tea.
6. If you are not familiar with the tea, use 100°C soft drinking water (Calcium < 20 mg/L) and choose the brewing method based on the shape of the dried leaves (exceptions: Aged Tea and Iron Goddess). After every infusion, sniff the Tea Note and taste the Tea Flavor; Enjoy them

a. Spiral-Shaped Tea 螺旋形茶

First Infusion: 50 sec.

Second to Fourth Infusion: 30~40 sec.

Fifth & After: 50~60 sec. and longer

b. Stripe-Shaped Tea 條索形茶

First Infusion: 50 sec.

Second & Third Infusion: 30~40 sec.

Fourth & Fifth Infusion: 50 sec.

Sixth & After: 1 min. and longer

c. Half-Ball-Shaped Tea & Broken Leaf Tea 半球形茶/二槽茶葉

First Infusion: 30~40 sec.

Second & Third Infusion: 30 sec.

Fourth & After: 40 sec. and longer

d. Ball-Shaped Tea 球形茶

First Infusion: 80~90 sec.

Second & Third Infusion: 30~40 sec.

Fourth & Fifth Infusion: 40~50 sec.

Sixth & After: 1 min. and longer

e. Taiwanese Iron Goddess (TieGuanYin) 球形鐵觀音

First Infusion: 50 sec.

Second to Fourth Infusion: 5~15 sec.

Fifth to Seventh Infusion: 20~30 sec.

Eighth & After: 40 sec. and longer

f. Aged Tea & Alternative Way of Experiencing Taiwanese Green Tea

Water Temperature: 85°C

First Infusion: 40~50 sec.

Second to Fourth Infusion: 30~40 sec.

Fifth to Seventh Infusion: 40~50 sec.

Eighth & After: 40 sec. and longer

7. Sniff the bottom of the empty cup and the steeped tea leaf; these are the places where the **Post-Brew Note** remains
8. **Compare the Steam Note, the Tea Note, the Tea Flavor, and the Post-Brew Note. Are there any differences between them in one infusion? Do the notes and flavors change between different infusions?** In Taiwan, tea tasters tend to appreciate teas with many flavorful layers and that undergo changes during brewing.

WAYS TO MAKE ICY TEA FOR SUMMER

WAY 1. Hot-Brew then Mix

1. Steep 8~10 g of tea leaf in 600 ml boiled water for 10 min.
2. Pour the tea into the ice (cube or crushed ice) in a glass and immediately enjoy the icy tea.
3. For every 50 ml of tea, 30 g of ice is needed. 600~700 ml tea should be mixed with 360~400 g of ice.

WAY 2. Cold-Brew

1. Steep 10 g of tea leaf in 1000 ml room temperature water for 15 hr.
2. During steeping, feel free to let the tea remain in room temperature environment or place into the fridge.

GREEN TEA 台式綠茶

ITEM NO.	TEA	REGION & ELEVATION	YEAR & SEASON	CULTIVAR	ROASTING	DEERLAND GRADE	EXHIBITION
G1 溪 khe	Classic Taiwanese PiLuoChun 台式碧螺春	SanXia 900 m	2023 Winter	QingXinGan	Non	House Tea	P
G2 苔 thî	Classic Taiwanese Pan-Fried Green Tea 台式炒菁綠茶	LuYe 300 m	Only produce by demand in Spring or Winter	TTES #12, "The Golden Daylily" / JinXuan	Non	House Tea	P

WHITE TEA 台式白茶

ITEM NO.	TEA	REGION & ELEVATION	YEAR & SEASON	CULTIVAR	ROASTING	DEERLAND GRADE	EXHIBITION
W1 添 thiam	White Tea 白茶	PingLin 500 m	2023 Spring	Phoenix Dan Cong	Non	Quality Tea	S/P
WA1 覓 bāi	Aged White Tea Pressed Cake 老白茶餅	ShaLinXi 1600 m	2011 Summer	QingXin Oolong	Non	Quality Tea	S/P (limited but w. numbers)

PAUTIONG/BAOZHONG TEA 包種茶

ITEM NO.	TEA	REGION & ELEVATION	YEAR & SEASON	CULTIVAR	ROASTING	DEERLAND GRADE	EXHIBITION
PT1 流 liú	PauTsiong (Floral Tone) 翠玉包種茶	PingLin 500 m	2023 Spring	TTES #13, "The Jadeite" / CuiYu	Non	Quality Tea	S
<p>LIGHT OXIDISED ROLLED OOLONG or ROASTED ROLLED OOLONG 清香型球形烏龍茶 熟香型球形烏龍茶</p>							
ITEM NO.	TEA	REGION & ELEVATION	YEAR & SEASON	CULTIVAR	ROASTING	DEERLAND GRADE	EXHIBITION
RO1 紅 âng	Red Water (HongSui) Oolong 紅水烏龍	LuGu 800 m	2023 Spring	TTES #12, "The Golden Daylily" / JinXuan	Medium	House Tea	P
RO2 入 jip	Master-Roast, DongDing Style Light Oxidized Roasted Rolled Oolong 大師焙火 凍頂式三分火 輕發酵烏龍茶	Mt. LaLa 1800 m	Only produce by demand in Spring or Winter	QingXinOolong	Light	Quality Tea	P

RO3 <u>談 tâm</u>	Deerland-Tea-Roast, Medium Roasted Light Oxidized Rolled Oolong 茶房自焙 輕發酵金萱烏龍茶	LuYe 300 m	(Customized)	TTES #12, "The Golden Daylily" / JinXuan	Medium	Quality Tea	P
LO1 <u>綿 mí</u>	LuGu Four Seasons Light Oxidized Rolled Oolong 四季春 輕發酵烏龍茶	LuGu 800 m	2023 Winter	Four Seasons	Non	Quality Tea	P
LO2 <u>喜 hí</u>	DingHu Light Oxidized Rolled Oolong 金萱 輕發酵烏龍茶	Mt. ALi - DingHu 1400 m	2023 Winter	TTES #12, "The Golden Daylily" / JinXuan	Non	House Tea	P
	NOTE & FLAVOR	Nori, Sweet Potato, Olive, Milk, Maple, Yellow Daylily, Sugar Cane, Citrus, Egg, Seaweed					
LO3 <u>旗 kî</u>	ZhangSuHu Light Oxidized Rolled Oolong 青心烏龍 輕發酵烏龍茶	Mt. ALi - ZhangShuHu 1600 m	2023 Winter	QingXin Oolong	Non	Quality Tea	P
	NOTE & FLAVOR	Pear, Jasmine, Fresh Grass, Sugar Cane, Toffee, Zucchini, Seaweed, White Champaca					
LOA4 <u>任 ĭm</u>	Jassid-Bitten Mt. Li Aged Light Oxidized Rolle Oolong 梨山著蜒 輕發酵烏龍茶	Mt. Li 2000 m	Only source by demand	QingXin Oolong	Non	Gold Leaf	S

	NOTE & FLAVOR	White Ginger Lily, Apricot, Litchi, Honey, Wood, Honey, Spice, Ripe Fruit, Avocado					
ORIENTAL BEAUTY 東方美人							
ITEM NO.	TEA	REGION & ELEVATION	YEAR & SEASON	CULTIVAR	ROASTING	DEERLAND GRADE	EXHIBITION
OB1 修 siu	Oriental Beauty 二花等東方美人	TouFen 300 m	2023 Summer	QingXin DuaPang	Non	Quality Tea	S
OB2 風 hong	Classic Oriental Beauty 東方美人	TouFen 300 m	2023 Winter	QingXin DuaPang	Non	House Tea	P
	NOTE & FLAVOR	Nectar from Flower, Sandalwood, Black Tea, Malt. Medium-Body.					
TAIWANESE IRON GODDESS (TIE GUAN YIN) 台式鐵觀音							
ITEM NO.	TEA	REGION & ELEVATION	YEAR & SEASON	CULTIVAR	ROASTING	DEERLAND GRADE	EXHIBITION
IG1 麗 lè	Modern Iron Goddess 正欉鐵觀音	Harvested in PingLin 500 m & Crafted in MuZha 120 m	2023 Spring	Iron Goddess (HongXinWai WeiTao)	Medium	Quality Tea	P
IG2 庄 tsng	Basic-Traditional Iron Goddess (Half Rolled) 半揉球	MuZha 120 m	2023 Spring	TTES #12, "The Golden Daylily"/ JinXuan	Medium	House Tea	P

	甜水鐵觀音						
IG3 <u>良 liàng</u>	Organic Modern Iron Goddess 有機鐵觀音	ShiMen 300 m	Only source by demand	YingZhiHong Xin	Medium	Quality Tea	P
BLACK OOLONG 紅烏龍							
ITEM NO.	TEA	REGION & ELEVATION	YEAR & SEASON	CULTIVAR	ROASTING	DEERLAND GRADE	EXHIBITION
BO1 <u>源 quàn</u>	Deerland Black Oolong 紅烏龍	Deerland 300 m	2023 Autumn	TTES #12, "The Golden Daylily"/ JinXuan	Medium	House Tea	P
BLACK TEA 台式紅茶							
ITEM NO.	TEA	REGION & ELEVATION	YEAR & SEASON	CULTIVAR	ROASTING	DEERLAND GRADE	EXHIBITION
B1 <u>璞 phok</u>	Ruby Black Tea 金獎級 紅玉紅茶	Sun Moon Lake 700 m	2023 Summer	TTES #18, "The Ruby"	Non	Quality Tea	P
B2 <u>山 suann</u>	Taiwanese Mountain Black Tea 台灣山茶紅茶	Sun Moon Lake 700 m	Only source by demand	C. formosensis	Non	Quality Tea	S
B3 丹 tan	Rare Master Craft, Ruby Black Tea	Sun Moon Lake 700 m	2022 Winter	TTES #18, "The Ruby"	Non	Tea of Delicacy	S

	神級紅玉紅茶			/ HongYu			
B4 <u>然 jiàn</u>	Wild-Grown Organic Black Tea 野放青心烏龍紅茶	SanLinXi 1600 m	2023 Spring	Wild-Grown QingXinOolong	Non	Quality Tea	S/P (harvest once annually)
<p>SCENTED TEA or STUFFED TEA</p> <p>包花茶(薰花. 窰花)</p> <p>包果茶(填果. 緊壓)</p>							
ITEM NO.	TEA	REGION & ELEVATION	YEAR & SEASON	CULTIVAR	ROASTING	DEERLAND GRADE	EXHIBITION
SC1 桔 kiat	YuZu Flower Scented PiLuoChun Green Tea 柚花薰碧螺春綠茶	SanXia 900 m	2024 Spring (Waiting List)	QingXinGan	Non	Quality Tea	P
SC2 <u>游 iú</u>	Yuzu Flower Scented Black Tea 柚花薰紅茶	SanXia 900 m	2023 Spring	QingXinGan	Non	Quality Tea	P
SC3 <u>挽 bán</u>	Sweet Osmanthus Scented Iron Goddess 桂花薰鐵觀音	MuZha 120 m	2023 Winter	Iron Goddess (HongXinWai WeiTao)	Medium	Quality Tea	P
SC4 <u>合 hah</u>	Sweet Osmanthus Scented Black Tea 桂花薰紅茶	SanXia 900 m	2023 Autumn	QingXinGan	Non	House Tea	P

SC5 秀 siù	Sweet Osmanthus Scented PiLuoChun Green Tea 桂花薰碧螺春綠茶	SanXia 900 m	2023 Autumn	QingXinGan	Non	House Tea	P
SC6 英 ing	Jasmine Scented PauTsiong Tea 茉莉薰包種茶	PingLin 500 m	2023 Spring	QingXinOolong	Non	House Tea	P

// 7% of German Sales Tax can be deducted with a valid EU-VAT number. //

// Orders over 6 kg per tea in a single payment can get an extra 5% discount on which. //

// Shipping is not included. //

// We accept orders throughout the year and ship them out from Hamburg or Berlin, Germany
on the 15th of March, June, September, and December. //