

"World Famous"



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Certificate # 250612

"Specialty Tea"



9 BEND BLACK DRAGON

(China Special Black Tea)

Country of Origin: China **Region:** Panyong, Fuan City, Fujian Province **Shipping Port:** Fuzhou
Grade: Special Tippy Orange Pekoe **Altitude:** 3000 – 5000 ft. above sea level **Manufacture Type:** Handmade orthodox style

Cup Characteristics: A full bodied tea with deep burgundy depth and delightful oaky notes. Excellent after dinner.

Infusion: Bright, golden infusion.

Ingredients: Luxury black tea

Information:

This fabulous tea is one of the finest examples of a Chinese black tea available on the market. Incidentally, it is also considered to be one of the luckiest teas in all of Asia. Throughout China, stories of this luck inducing *Congou* style tea - a general term for whole leaf black Chinese teas - are so numerous that if they were compiled, they would read like an encyclopedia of good fortune.

It all begins with a tea producer named Mr. Huyincai. Mr. Huyincai worked in the district of Panyong in Fuan City, Fujian Province. In 1851 while making a routine inspection of his tea plants, Mr. Huyincai noticed a small section that seemed to be producing leaf of exceptional quality. Mr. Huyincai regarded this exceptional crop as a gift from mother nature and decided that it should be processed in a new and unique way. He plucked the leaf and decided to allow it to ferment before firing it, a process that turned the leaf black. While this technique of its own is not unique, Mr. Huyincai also developed a complicated production procedure that resulted in a tea so special he decided to name it 9 Bend Black Dragon.

Unfortunately, we can't tell you much about his complicated production procedure since the details of it are judiciously guarded by a handful of people in Fuan City to this day. What we can tell you is that the name is both derived from the lucky 9 Bend River that flowed through his birth-place of Wuyishan (9 is a lucky number in China), and the symbol of the black Dragon, long considered lucky in China. We can also safely say that the luck rubbed off. Within a short time his tea had won just about every award there was to be won throughout China and Europe. As its popularity grew, the tea came to be regarded as a precious gift amongst the nobility and ruling classes of both places. Letters began to pour in from people who had drunk the tea and been rewarded with bouts of good luck - a Prime Minister re-elected here, a nobleman awarded a new fiefdom there, etc. Needless to say, Mr. Huyincai became very wealthy. In fact he was considered for a time to be one of the wealthiest men in Fujian. Thankfully, besides good luck, Mr. Huyincai was also blessed with brains and so reinvested his newfound wealth back into his factory and started the operation that produces his tea to this day.

As in the days of Mr. Huyincai, 9 Bend Black Dragon - which goes by the production name of *Panyong Needle* - is only produced in the district of Panyong in Fuan City. Production totals these days are around 50 tons annually and the tea is still regarded by traders as one of Fujian's finest exports. Professional tasters praise this tea for its exceptionally fresh, sweetish infusion, pure, thick nose, and bright golden cup. Brew a pot for yourself or your customers today, say a prayer for old Mr. Huyincai, and keep your fingers crossed. Cheers!

Hot tea brewing method: Bring freshly drawn cold water to a rolling boil. Place 1 teaspoon of tea for each cup into the teapot. Pour the boiling water into the teapot. Cover and let steep for 3-7 minutes according to taste (the longer the steeping time the stronger the tea). Milk and a dash of sugar help capture the complex nature of this tea, but it is also perfectly acceptable to consume this tea 'straight-up'.

Iced tea brewing method: *Not generally consumed iced but if you do*, place 6 teaspoons of tea into a teapot or heat resistant pitcher. Pour 1 1/4 cups of freshly boiled water over the tea. Steep for 5 minutes. Quarter fill a serving pitcher with cold water. Pour the tea into your serving pitcher straining the leaves. Add ice and top up the pitcher with cold water. Garnish and sweeten to taste. [A rule of thumb when preparing fresh brewed iced tea is to double the strength of hot tea since it will be poured over ice and diluted with cold water.]