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## Alishan (Mount Ali)

Alishan is famous for its high-mountain oolong tea. It is a broad area with many distinct oolong tea producing areas. Two of the most famous of the Alishan tea areas are Zhong Shu Hu and Shi Zuo.

Mount Ali is one of the most popular tourist areas in Taiwan. It is rich in scenic beauty and features fresh air and clear mountain passes. The narrow gauge railway built by the Japanese is famous throughout the world.

Wood from Mount Ali is highly prized. Some say it carries the spirit of the mountain, and for this reason is sought after for making ancestral tablets that almost every Taiwanese family possesses.



The oolong tea growing areas are situated between 1000 and 2300 meters in altitude. The high mountain conditions offer plenty of fog and low temperatures which are ideal for oolong tea, and the water used for irrigation is from pure mountain springs.

Mount Ali tea is characterized by its sweet fragrance with overtones of flowers and fruit. Our **Four Season oolong tea** is a fine representative of Alishan oolong tea.

## Zhong Shu Hu area

Fruit plantations were the mainstay of the Zhong Shu Hu area for many years. Orchards are still in abundance, but the economic hardships involved in raising fruit caused many land owners to switch to oolong tea plantations. Oolong tea has been produced in the Zhong Shu Hu area for more than 20 years and is one of the most respected oolong teas in Taiwan.

The climate is ideal for oolong tea. The air is cool and moist year round. These conditions assure that Zhong Shu Hu oolong tea is of the highest quality.

### Zhong Shu Hu Oolong Tea (Wulong Tea)

Zhong Shu Hu has an elevation between 1300 and 1800 meters with a cool foggy climate. The oolong tea produced here has a lustrous colour and the leaves are soft to the touch.

Zhong Shu Hu produces plums as well as high quality oolong tea. Indeed, the oolong tea plantations are interspersed with orchards and some say the fruity aspect of Zhong Shu Hu oolong tea comes from the close proximity of these two plants.

**Zhong Shu Hu oolong tea** has a fresh, enchanting taste which leaves a mellow taste in the mouth. This oolong tea is a frequent winner in tea competitions making it expensive and hard to find on the consumer market. We are pleased to be able to offer it here.



## Shi Zuo area

Shi Zuo means "Stone Table" in Chinese. The name comes from a natural megalith discovered by early immigrants to the area. The stone has taken on legendary significance and is sometimes called the Stone of Understanding. Unfortunately, it was damaged during development of the area and is now only a quarter of its former size.

This area is situated about 1300 to 1500 meters in altitude. The soil is a deep red color and rich in nutrients. This combined with the mountainous climate produces ideal conditions for oolong tea. Since roads to the area only began to be developed in 1983, it is a relatively new area for oolong tea production.



### Shi Zuo Oolong Tea (Wulong Tea)

In the 1980s a new variety of tea called Wu Long Wei was planted extensively in the Shi Zuo area. It turned out to be ideal for the conditions in the area and there is now about 350 hectares of this oolong tea in production.

Shi Zuo oolong tea is grown and marketed with the help of a farmer's coop that sets standards for the quality of the tea as well as the processing methods. Shi Zuo tea is hand picked and hand processed and uses a unique fire curing method that produces an instantly identifiable taste.

The Wu Long Wei variety has an elliptical shape and jagged edges. When it is ready to pick it the leaves form an overlap of 3 leaves. It is these top three leaves which are picked for the highest quality oolong tea.

Tea plantations at Shi Zuo are situated on hillsides that provide optimal distribution of moisture provided by night time fog. Plants are kept between 80 and 90 centimeters in height in order to facilitate picking and giving access to the crown of the plant where the choicest leaves are growing.

The small leaf of this plant lends itself to oolong tea production. The outer edges of the plant have slightly elongated leaves with a purplish heart.

The Shi Zuo area is near the town of Tseng Wenhsi. Also in the area are the Eight Palm brooks - a major watershed which drains the southern part of the Central Mountain Range including the famous Yu Shan (Jade Mountain) - the highest peak in Taiwan.

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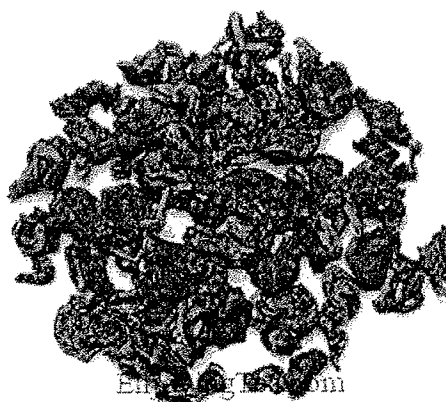
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## Formosa Alishan Oolong Tea

★★★★★ (4 reviews)



TOC16A - ( 4 oz ) - \$15.99

Qty: 

TOC16B - ( 8 oz ) - \$30.98

Qty: 

TOC16C - ( 1 LB ) - \$59.99

Qty: 

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The Alishan Oolong is a superior high mountain oolong tea from Formosa (Taiwan). Lightly oxidized, it has a wonderfully creamy texture and rich floral taste with a delicate sweetness. This is grown on the Ali Mountain at the elevation of 1000 meters. The mountainsides are covered with fog or clouds, which are ideal for growing Oolong.

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By Karen from Texas on April 10, 2012



This is my favorite tea. I would drink it each day if not for the price. It is very smooth and addicting!

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# Ten Ren Tea

## The Art of Chinese Tea



### Alishan Oolong Tea

Developed around 10 years ago, the tea estates on the Ali Mountain (also known as Alishan) produce the newest type of high mountain oolongs. At the elevation of 950 to 1000 meters, the mountainsides are covered with fog or clouds which are ideal for growing Oolong. The tea estates are nestled in a beautiful scenic area with a 1000 year old forest nearby. Due to the unique local climate and selection criteria for the leaves, this tea is a high quality grade Alishan Oolong. The steeped tea has a pale yellow color matching its faintly fresh scent. Once tasted, the tea presents itself with a fresh taste followed by a faintly sweet aftertaste.

The water used to steep this tea should be about 185-195°F or 85-90°C. Use about 2 teaspoons (3 grams) of tea leaves for about every 5 ounces (150 milliliters) of water. A steeping time of about 3-5 minutes is recommended with more or less time depending on the desired concentration. As a rough guide, the higher the temperature of the water or the greater the amount of leaves used, the shorter the steeping time should be. The tea leaves should uncurl for full flavor. For the ultimate enjoyment, a traditional Chinese Yixing teapot is recommended for loose oolong tea. The teapot should be half filled with leaves and initially steeped for 45 seconds to 1 minute with the steeping time increased by an additional 15 seconds for each successive steeping. The leaves may be steeped multiple times. Net tea weight is 10.6 oz (300g) and shipping weight is 1.10 lbs. **Temporarily out of stock.**

8HLP1200 \$49.00

**Alishan Oolong Sampler (0.32oz)** Good for three 5 ounce single servings.

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# Oolong

From Wikipedia, the free encyclopedia

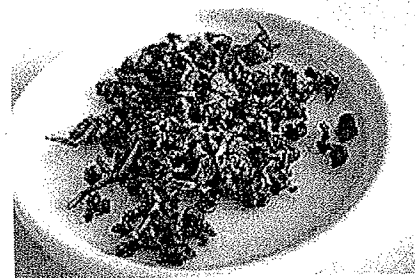
**Oolong** (simplified Chinese: 乌龙; traditional Chinese: 烏龍; pinyin: *wūlóng*) is a traditional Chinese tea (*Camellia sinensis*) produced through a unique process including withering under the strong sun and oxidation before curling and twisting.<sup>[1]</sup> Most oolong teas, especially those of fine quality, involve unique tea plant cultivars that are exclusively used for particular varieties.<sup>[2]</sup> The degree of fermentation can range from 8%<sup>[3]</sup> to 85%,<sup>[4]</sup> depending on the variety and production style. This tea category is especially popular with tea connoisseurs of south China and Chinese expatriates in Southeast Asia,<sup>[5]</sup> as is the tea preparation process that originated from this area: gongfu tea-making, or the gongfu tea infusion approach.

In Chinese tea culture, semi-oxidised oolong teas are collectively grouped as *qīngchá* (Chinese: 青茶; literally "teal tea").<sup>[6]</sup> The taste of oolong ranges hugely amongst various subvarieties.<sup>[2]</sup> It can be sweet and fruity with honey aromas,<sup>[7]</sup> or woody and thick with roasted aromas,<sup>[8][9]</sup> or green and fresh with bouquet aromas,<sup>[10]</sup> all depending on the horticulture and style of production.<sup>[1]</sup> Several subvarieties of oolong, including those produced in the Wuyi Mountains of northern Fujian and in the central mountains of Taiwan, are among the most famous Chinese teas.

Different varieties of oolong are processed differently, but the leaves are formed into one of two distinct styles. Some are rolled into long curly leaves, while others are 'wrap-curled' into small beads, each with a tail. The former style is the more traditional of the two.

The name *oolong tea* came into the English language from the Chinese name (Chinese: 烏龍茶), meaning "black dragon tea".

## Oolong tea



Rolled oolong tea leaves

<b>Traditional Chinese</b>	烏龍茶
<b>Simplified Chinese</b>	乌龙茶
<b>Cantonese Jyutping</b>	wu <sup>1</sup> long <sup>2</sup> caa <sup>4</sup>
<b>Hanyu Pinyin</b>	wūlóng chá
<b>Literal meaning</b>	black dragon tea

### Transcriptions

#### Mandarin

- Hanyu Pinyin      wūlóng chá

#### Min

- Hokkien POJ      O-lîông tê

#### Cantonese (Yue)

- Jyutping      wu<sup>1</sup> long<sup>2</sup> caa<sup>4</sup>

## Contents

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## Possible origins

There are three widely accepted explanations of the origin of the Chinese name. According to the "tribute tea" theory, oolong tea came directly from Dragon-Phoenix Tea Cake tribute tea. The term oolong tea replaced the old term when loose tea came into fashion. Since it was dark, long and curly, it was called Black Dragon tea.

According to the "Wuyi" theory, oolong tea first existed in the Wuyi Mountain area. This is evidenced by Qing dynasty poems such as Wuyi Tea Song (Wuyi Chage) and Tea Tale (Chashuo). It was said that oolong tea was named after the part of Wuyi mountain where it was originally produced.

According to the "Anxi" theory, oolong tea had its origin in the Anxi oolong tea plant, which was discovered by a man named Sulong, Wulong or Wuliang.

Another tale tells of a man named Wu Liang (later corrupted to Wu Long, or Oolong) who discovered oolong tea by accident when he was distracted by a deer after a hard day's tea-picking, and by the time he remembered to return to the tea it had already started to oxidize.<sup>[1]</sup>

## Varieties of Oolong Tea

### Wuyi rock (cliff) tea (武夷岩茶 Wǔyí yán chá) from Fujian province

The most famous and expensive oolong teas are made here, and the production is still usually accredited as being organic. Much Shuǐ Xiān is grown elsewhere in Fujian. Some of the better known cliff teas are:

#### Red Robe *Dà Hóng Páo* (大红袍)

in Chinese, a highly prized tea and a Sì Dà Míng Cōng (四大名縱, literally: The Four Great Bushes). This tea is also one of the two oolongs that make it to the list of Chinese famous teas.

#### Gold Turtle *Shuǐ Jīn Guī* (水金龜)

in Chinese, a Sì Da Míng Cong.

#### Iron Monk Arhat *Tiě Luóhàn* (鐵羅漢)

in Chinese, a Sì Da Míng Cong tea

#### White Comb *Bái Jī Guān* (白鸡冠)

in Chinese, a Sì Da Míng Cong tea. A light tea with light, yellowish leaves.

#### Cassia *Ròu Guì* (肉桂)

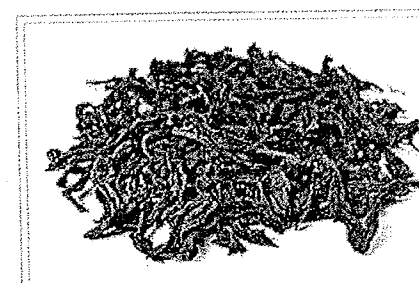
in Chinese, a dark tea with a spicy aroma.

#### Narcissus *Shuǐ Xiān* (水仙)

in Chinese, a very dark tea, often grown elsewhere.



Wuyi Huang Guan Yin tea leaves



Wuyi Qi Lan Oolong tea leaves



Tiě Guān Yīn

### Fújiàn province

#### Iron Goddess Guanyin *Tiě Guānyīn* or *Ti Kuan Yin* (鐵觀音)

in Chinese, this is a tea from Anxi in South Fujian. It is very famous as a 'Chinese famous tea' and very popular.

#### Golden Cassia *Huángjīn Guì* (黄金桂)

or *Golden Osmanthus* is another tea from the Anxi area of Fujian Province. It resembles *Tiě Guānyīn* with a very fragrant flavor.

Ti Kuan Yin, which in Chinese means "Iron Goddess." There was once a poor farmer who was devout and dedicated to maintaining the temple of Kuan Yin, the goddess of mercy. One day, to reward him for his loyalty and commitment

to her, she told him that the key to his future was outside the temple. Outside he found a scrungy old bush, which he nursed to a flourishing bloom of greenish leaves. These leaves, of course, are the same as those in my teapot cup.

## Guangdong province

### Single Bush *Dān Cōng* (单枞)

A family of stripe-style oolong teas from Guangdong Province. The doppelganger of teas, Dancong teas are noted for their ability to naturally imitate the flavors and fragrances of various flowers and fruits, such as orange blossom, orchid, grapefruit, almond, ginger flower, etc.

The name *dan cong* is often misinterpreted as meaning the tea is all picked from a single bush, grove, or clone. This is not correct. *Dan cong* is a botanical term that refers to the morphology of the tea plant. Most tea bushes emerge from the ground as a cluster of branches, however, the uncommon *dan cong* variety emerges as a single trunk that branches off higher up the stem.

## Taiwan

Tea cultivation only began in Taiwan in the mid-19th century. Since then, many of the teas which are grown in Fujian province have also been grown in Taiwan.<sup>[12]</sup> Since the 1970s, the tea industry in Taiwan has expanded at a rapid rate, in line with the rest of Taiwan's economy. Due to high domestic demand and a strong tea culture, most Taiwanese tea is bought and consumed by the Taiwanese.

As the weather in Taiwan is highly variable, tea quality may differ from season to season. Although the island is not particularly large, it is geographically varied, with high, steep mountains rising abruptly from low-lying coastal plains. The different weather patterns, temperatures, altitudes and soil ultimately result in differences in appearance, aroma and flavour of the tea grown in Taiwan. In some mountainous areas, teas have been cultivated at ever higher elevations to produce a unique sweet taste that fetches a premium price.<sup>[12]</sup>

### Dong Ding oolong, Dòngdǐng (凍頂)

The name means *Frozen Summit* or *Ice Peak*. Dong Ding is a mountain in Nantou County, Central Taiwan. This is a tightly rolled tea with a light, distinctive fragrance.

### Oriental Beauty, Dōngfāng Měirén chá (東方美人茶)

The name means *Oriental Beauty*. Also known as *White Tip Oolong Bai Hao Oolong*. This tea is tippy (the leaves frequently have white or golden tips), with natural fruity aromas, a bright red appearance and a sweet taste.

### Alishan oolong, Ālǐshān chá (阿里山茶)

Grown in the Alishan area of Chiayi County, this tea has large rolled leaves that have a purple-green appearance when dry. It is grown at an elevation of 1,000 to 1,400 metres. There is only a short period during the growing season when the sun is strong, which results in a sweeter and less astringent brew. It produces a golden yellow tea which has a unique fruity aroma.<sup>[13]</sup>

### Lishan oolong, Lǐshān (梨山)

Grown in the north-central region of Taiwan, this tea is very similar in appearance to Alishan teas, and is often considered to be one of the best teas from Taiwan. It is grown at an elevation above 1,000 metres, with Dayuling, Lishan, and Fusou being the best known regions and teas of Lishan.

### Pouchong, (Bāozhǒng chá) (包種茶)

Also romanized as Bāozhǒng, the lightest and most floral oolong<sup>[citation needed]</sup>, with unrolled leaves of a light green to brown color. Originally grown in Fujian it is now widely cultivated and produced in Pinglin Township near Taipei, Taiwan.

## Other oolong teas

- *Darjeeling oolong*: Darjeeling tea made according to Chinese methods.
- *Assam smoked oolong*: Assam tea made according to Chinese methods, and delicately smoked over open fire<sup>[14]</sup>

- *Vietnam tea* (oolong: *Vietnamese oolong*)
- *Thai oolong*
- *Indonesian Oolong Tea*: made in Lebak-Banten, Indonesia
- *African oolong*: made in Malawi and in Kenya
- *Nepali oolong*

## Brewing

Generally, 3 grams of tea per 200 ml of water, or about two teaspoons of oolong tea per cup, should be used. Oolong teas should be prepared with 200 to 205 °F (93 to 96 °C) water (not boiling) and steeped 3–10 minutes.<sup>[15]</sup> High quality oolong can be brewed several times from the same leaves and, unlike other teas, it improves with rebrewing: it is common to brew the same leaves three to five times, the third or fourth steeping usually being considered the best.<sup>[16]</sup>



A small tea pot brewing charcoal fire oolong

A widely used ceremonial method of brewing oolongs in Taiwan and China is called gongfucha. This method uses a small brewing vessel, such as a gaiwan or Yixing clay teapot, with more tea than usual for the amount of water used. Multiple short steepings of 20 seconds to 1 minute are performed; the tea is often served in one- to two-ounce tasting cups.

## Caffeine

Though the caffeine content in a given brew of tea may vary based on the brewing method, variety of tea, and number of extractions, Oolong tea in general contains caffeine, albeit less than black tea.<sup>[17][18]</sup>

## See also

- Chinese tea culture
- Chiuchow cuisine
- Fujian tea ceremony
- Oolong (rabbit)
- Pouchong
- Taiwan teas

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## External links

- The Oolong Tea (<http://www.oolongtea.org/e/>)
- Oolong Tea Benefits (<http://www.oolongteainfo.com/>)

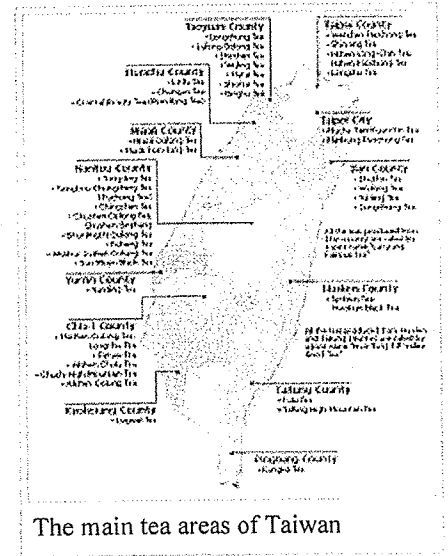
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Categories: Oolong tea | Chinese tea | Taiwanese culture | Chinese words and phrases

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Oolongs grown in Taiwan account for about 20% of world production.<sup>[2]</sup>



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According to Lien Hen (連橫; Taiwanese historian zh:連橫 (人名)), in the late 18 century, Ke Chao (柯朝) brought some tea tree from Fuchien, China Fuchien into Taiwan and planted in Jie Yu Keng (槨魚坑), currently known as Ruifang District, New Taipei City. However, transaction records indicated that tea business in Muzha (木柵, Taipei 台北市) area started as early as late 18th century. Thus we can believe that tea has been merchandised in Taiwan for more than 2 centuries. In 1855, Lin Feng Chi (林鳳池) brought the Cing Shin Oolong (青心烏龍) plants from Wuyi Mountain (Fujian Province, China)(武夷山, 福建, 中國) into Taiwan and planted in Dongding Village (Lugu, Nantou County, Taiwan)(凍頂鄉, 南投, 台灣). This is said to be the origin of Dongding Oolong Dong Ding tea from Taiwan.

After the Treaties of Tianjin were ratified in 1860 and the port of Tamsui was opened for trade, British entrepreneur John Dodd began working with tea merchants and farmers to promote Taiwan tea, slowly developing it as an export item. Before long, tea ranked first among Taiwan's top-three exports, ahead of sugar and camphor. The earliest teas exported during the Ching dynasty were oolong and baozhong tea, which began to be sold abroad in 1865 and 1881, respectively.<sup>[3]</sup>

In 1867, Dodd started a tea company in Wanhua, Taipei Taipei city(萬華，台北市), and started to sell Taiwanese oolong tea to the world under the name "Formosa Oolong". Aware of British plans to develop a tea industry in India, he successfully sought profit in developing an alternative tea product on the island.<sup>[4]</sup> Pouchong oolong was considered to be more flowery than Baihao Oolong, Pouchong was exported under the name "Formosa Pouching". In fact, Dongding Oolong (凍頂烏龍茶), White Tip Oolong (白毫烏龍茶) and Pouchong Oolong(包種烏龍茶), Alpine or High Mountain Oolong, are all categorized as Oolong tea, which contributes a large part of Taiwan tea industry. Oolong tea was practically synonymous with Taiwanese tea in the late 19th century, and competitors in Ceylon

sought a US market advantage by publishing materials emphasizing the use of human foot trampling during its production.<sup>[5]</sup> This was countered by the introduction of mechanical processing publicized at the St. Louis Exhibition.<sup>[5]</sup>



A tea garden in Ruisui, Hualien

Mainland China was subject to trade embargos during the 1950s and 1960s, and during this time Taiwanese tea growers and marketers focused on existing, well-known varieties.<sup>[6]</sup> After the mainland's products became more widely available and the market for teas became more competitive, the Taiwanese tea industry successfully changed its emphasis to producing specialty versions, especially of Oolongs.<sup>[6]</sup> A government Tea Inspection Office grades teas into 18 categories ranging from Standard to Choice.<sup>[7]</sup> 17,384 tonnes of tea were produced in 2008.<sup>[2]</sup>

The government-supported Tea Research and Extension Station, established to promote Taiwanese tea in 1903, conducts research and experimentation.<sup>[8]</sup>

## Culture

*Main article: Taiwanese tea culture*

## Tea areas

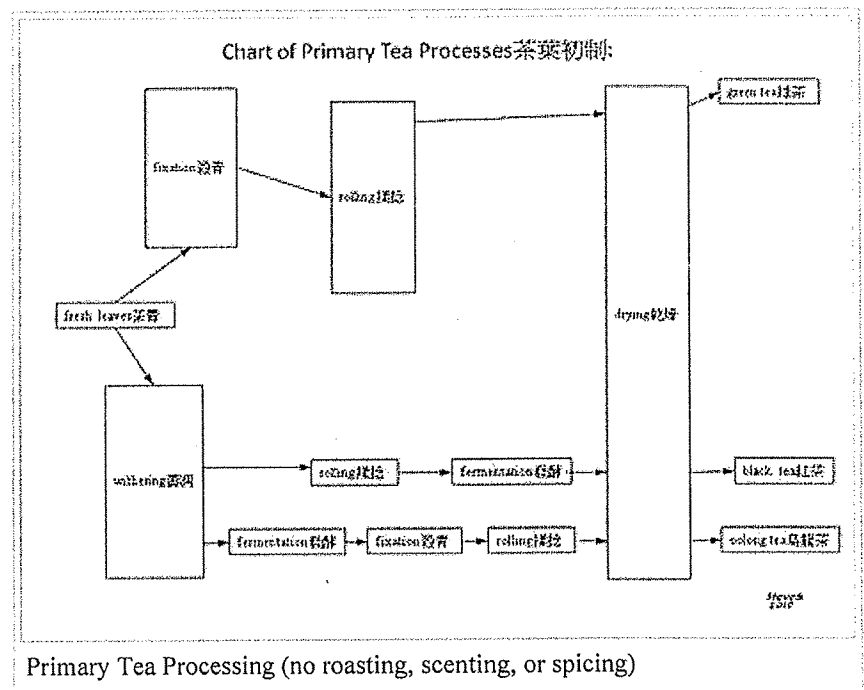
Major tea growing areas:

- Northern Taiwan: Includes Hsindian, Pinglin, Mucha, Shengkeng, Shidian, Sanhsia, Nangang, and Ilan.
- Mid-central Area: Includes Miaoli, and Hsinchu.
- Eastern Taiwan: Includes Taitung, and Hualien.
- South-central Taiwan: Includes Nantou, Pingtung, Chiayi, Taichung, and Yunlin.
- High Mountain Regions: Includes Alishan, Yu Shan, Hsueh Shan, and Taitung mountain ranges.

## Oolong Teas

As Taiwan is lucky to have great environment for tea growing, and with the developing of tea technology, Taiwan has produced many top quality teas, all can be called as "Formosa Tea". The best known ones including "Formosa Dongding oolong", "Formosa Alishan Oolong", "Formosa Wenshan Pouchong", "Formosa Oriental Beauty", "Formosa Shanlinxi Oolong", "Formosa Jade Oolong" and more. According to the 1997 version of the Joy of Cooking, Taiwanese oolongs are considered the finest by some tea connoisseurs.<sup>[9]</sup> The US cooks Julee Rosso and Sheila Lukins describe three Taiwanese oolongs as the "Champagne of tea".<sup>[10]</sup> Their special quality may be due to unique growing conditions.<sup>[7]</sup>

Oolong is harvested five times per year in Taiwan, between April and December.<sup>[7]</sup> The July and August crops generally receive the highest grades.<sup>[7]</sup>



## Dongding

This tea, most notably grown in the mountains of Nantou County, was brought to Taiwan during the 19th century from the mainland's Wuyi Mountains.<sup>[11]</sup> Its special qualities have been attributed to an almost continuous fog.<sup>[11]</sup> Teas harvested in the spring are entered in a competition and the winners are quickly bespoken at premium prices, fetching US \$2,000 for a 600-gram package during the 1990s.<sup>[11]</sup> It undergoes less fermentation than most oolongs.<sup>[2]</sup> A 40-minute roasting over charcoal contributes to its flavor, which also has "nutty, caramel, and chestnut" elements.<sup>[12][13]</sup>

## Pouchong tea

Pouchong oolong, also called light oolong, is a lightly fermented tea, twist shape, with floral notes, and usually not roasted, somewhere between green tea and what is usually considered Oolong tea (Chinese: 烏龍; pinyin: Wulong, 'Black Dragon'), though often classified with the latter due to its lack of the sharper green tea flavours. 'Pouchong' refers to its paper wrapping.<sup>[14]</sup>

## Oriental Beauty Tea

White Tip Oolong is very fruity in taste and got the name "Oriental Beauty" from Queen Elizabeth II in the 1960s, thus "Formosa Oolong" became popular in the western world for "Oriental Beauty" (東方美人茶). Along with Lishan Oolong, it was one of the most costly exported Taiwanese teas during the 2000s.<sup>[12]</sup> Its unique flavor originates in part from the inclusion of insect eggs and egg sacs during harvesting, contributing an element that has been described as "earthier and more robust" than Earl Grey tea.<sup>[12]</sup> The acceptance of this flavor has led to tolerance of the insects and organic growing practices for this tea.<sup>[12]</sup>

## Iron Goddess

This variety originated on the mainland, and is associated with a legend in which a tea grower found a unique tea plant near an iron statue of Kuan Yin.<sup>[15]</sup> Taiwan Mucha Iron Goddess tea (木柵鉄觀音), also known as Tie Guanyin, is a traditional oolong. It is roasted and has a stronger taste and a roast nutty character, the tea liquid is reddish-brown. Different from the Anxi Iron Goddess, which is not roasted and green in character.

## High Mountain tea

Also called Alpine oolong, grown in altitudes of 1,000 meters or above.

### ■ Lishan(梨山) oolong

Grown at altitudes above 2,200 meters, was the costliest Taiwanese tea during the 2000s, commanding prices of over \$200 US dollars per 600 grams.<sup>[12]</sup>

### ■ Dayulin (大禹嶺) oolong

Grown at altitudes above 2,500 meters. Some people name it as The King of Taiwan High Mountain Tea. Because the quantity is limited due to the geographical condition, the prices per 500 grams is often at the range of \$200 US dollars up to \$500. Because of its popularity, there are unscrupulous businessmen selling fake/unqualified tea using Dayulin's brand name.

### ■ Ali Mountain (阿里山), or other high mountains.

This is the most widely known general name for lightly oxidized oolong tea, much of it picked in winter and therefore termed “Winter tea”. Among the oolongs grown on Ali Mountain, tea merchants tend to stress the special qualities of Gold Lily tea var. (金萱: Chin-Hsuan, or Jin Xuan) tea, which is really the name of a cultivar developed in Taiwan in the 1980s. The oolong tea made with it has a particularly deep flavor.

## Osmanthus Oolong

An oolong scented with osmanthus flowers, the tea is also packaged with some flowers added after the scenting process. This tea is roasted, with floral and warming notes.

## Black tea

Black Jade Taiwan Tea TTES #18 is a cultivar developed by the Taiwan Tea Research and Experiment Station during the 1990s.<sup>[16]</sup> The now popular tea is a hybrid of *Camellia sinensis* v. *assamica* and a native variety (*Camellia sinensis* *forma formosensis*), and is said to have notes of cinnamon and mint.<sup>[16]</sup>

## Green tea

Green tea, such as Dragon Well (Longjing) and Green Spiral (Biluochun), are grown in Taipei County's Sanhsia area.

## Bubble tea

Bubble tea originated in Taiwan during the 1980s and is now popular worldwide.<sup>[17]</sup>

## See also

- Taiwanese tea culture
- Chinese tea
- Tea Research and Extension Station Taiwan TRES

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Categories: Tea by country | Taiwanese cuisine

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**Alishan Taiwan Oolong - Premium Chinese Tea Store**

The **Alishan Oolong** is grown at elevations between 1100m~1800m **tea** plantation.  
[www.grandtea.com/Taiwan-Alishan-Oolong.html](http://www.grandtea.com/Taiwan-Alishan-Oolong.html) - [Cached](#)

**Alishan Tea**

**Alishan Oolong Tea** Price: USD 60.00 Item Number: 8HLP1200 Net Wt.: 10.6 oz  
 Developed around 10 years ago, the **tea** estates on the Ali Mountain (also known as **ten-ren.net/Alishan.html**) - [Cached](#)

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**Taiwan Oolong Tea - Alishan High Mountain Oolong**

**Black Dragon Teas** is a distributor of **Alishan High Mountain Oolong tea** from the high mountains of Taiwan.

[www.blackdragontea.com/alishan.html](http://www.blackdragontea.com/alishan.html) - [Cached](#)

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