



Wuyi Rock Essence Tea

武夷岩茶

Wuyi rock-essence tea is a oolong tea produced in Wuyishan City of Fujian Province, which is made by selecting suitable tea varieties for asexual breeding and cultivation under the natural ecological environment of Mountain Wuyi according to the unique traditional processing technology.

The northwest part of Mountain Wuyi is so high that the towering peaks can resist the invasion of cold wave to the south. The area has the characteristics of subtropical climate that the humid air and foggy conditions are conducive to the growth of tea trees. The soil is volcanic gravel, red sandstone and shale. The humus layer on the surface of the soil is thicker and the content of organic matter is higher.

Wuyi rock-essence tea falls into the category of the semi-fermented oolong tea, featuring a light and pleasant taste of green tea as well as the stronger aroma of black tea. The traditional production technology of Wuyi rock-essence tea is complex and fine, including the initial production technology of primary tea and the purification technology of refined tea. It is prized for its distinctive characteristic that leaves a somewhat mineral flavor and flowery scent in the infused tea.

(Courtesy of the IP Protection Department of CNIPA)

武夷岩茶产于福建省武夷山市，是在武夷山自然生态环境条件下选用适宜的茶树品种进行无性繁育和栽培，按照独特的传统加工工艺制作而成。

武夷山西北地势高，耸立的群峰能够阻挡南下寒潮的侵袭，具有亚热带气候特征，湿润多雾，有利于茶树的生长。大部分茶区的土壤为火山砾石、红沙岩及页岩，土壤表层腐植层较厚，有机质含量高。

武夷岩茶属半发酵的乌龙茶，兼具绿茶之清香，红茶之香醇。武夷岩茶传统制作工艺精细，包括制作毛茶的初制工艺和制作成品茶的精制工艺，形成了武夷岩茶的岩骨花香的品质特征。

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