



Enshi Yulu Tea

恩施玉露

Enshi Yulu is a kind of steamed needle shaped green tea with fresh scent fragrance. Enshi Yulu is made from fresh leaves of local variety "Enshi Za o" or the suitable clone variety under the unique natural ecological environment conditions in the geographical indication product protection area.

The scope of the Enshi Yulu protection area is Enshi City of Hubei Province. Enshi City is located in the hinterland of Wuling mountain area with fertile soil and rich vegetation. The annual average temperature is 16.4°C, the annual frost free period is 282 days, the annual rainfall is about 1525mm, and the relative humidity is 82%. It is the ideal place for high quality tea production.

Enshi Yulu is made of one bud one leaf or one bud two leaf fresh leaves by tea green removing with steaming. Picking requirements are strict, for example, the buds and leaves must be even, straight, pine needle shaped, peko exposed, verdant and green. It has the characteristics of clear and bright tea soup, long lasting fragrance, fresh mellow taste, and green leaf as jade.

(Courtesy of the IP Protection Department of CNIPA)

恩施玉露是在地理标志产品保护地域范围内特有的自然生态环境条件下，选用地方优良品种“恩苔早”或适宜恩施玉露的无性系良种茶树鲜叶，经特定工艺加工而成的形似松针、清香型的蒸青绿茶。

恩施玉露的保护地域范围是湖北省恩施市。恩施市地处武陵山区腹地，土壤肥沃，植被丰富，年平均气温 16.4°C，年无霜期 282 天，年降雨量 1525 毫米左右，相对湿度 82%，终年云雾缭绕，是出产名优茶之地。

恩施玉露选用叶色浓绿的一芽一叶或一芽二叶鲜叶经蒸汽杀青制作而成。采制要求严格，芽叶须匀齐挺直，状如松针，白毫显露，苍翠润绿。茶汤清澈明亮，香气清高持久，滋味鲜爽甘醇，叶底色绿如玉。

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