



# Dongting Mountain Biluochun Tea

## 洞庭山碧螺春茶

Dongting (Mountain) Biluochun Tea is a green tea produced in Dongting Mountain by Taihu Lake in Suzhou City of Jiangsu Province, which is made from the tender shoots and leaves of traditional tea trees by unique process. It has the characteristics of fine, curly, snail-like, long-lasting tender fragrance, delicious taste and sweet aftertaste.

Dongting Mountain belongs to the north subtropical temperate monsoon climate zone. It is located in the hilly and mountainous areas of Western Suzhou. Affected by the Taihu Lake and its surrounding terrain, it is warm and humid with distinct seasons. There is high content of organic matter and phosphorus in the soil, which is suitable for tea cultivation. Tea-fruit intercropping is the characteristic cultivation method of Biluochun Tea. Tea trees are the main plant in tea garden. The coverage rate of intercropping is 25% - 35% of the woods and fruit trees.

The picking time of fresh leaves of Dongting (Mountain) Biluochun Tea is from the spring equinox to the grain rain. The unique color, fragrance, taste and shape style of Biluo Spring is formed by picking fresh leaves, tea green removing at high temperature, hot kneading and shaping, rubbing pellets and drying with gentle fire.

(Courtesy of the IP Protection Department of CNIPA)

洞庭（山）碧螺春茶产于江苏省苏州市太湖洞庭山，是采自传统品种茶树的幼嫩芽叶，经独特工艺加工而成的绿茶，具有纤细多毫、卷曲呈螺、嫩香持久、滋味鲜醇、回味甘甜的品质特征。

洞庭山属北亚热带湿润季风气候带，位于苏州西部丘陵山区，受太湖及周边地形影响，温暖湿润，四季分明，土壤中有有机质、磷含量较高，适宜茶树栽培。茶果间作是碧螺春茶的特色栽培方式，茶园中以茶树为主，间种覆盖率达 25%-35% 的林木和果树。

洞庭（山）碧螺春茶鲜叶采摘时间为春分前后至谷雨，经过鲜叶拣剔、高温杀青、热揉成形、搓团显毫、文火干燥等工序制成，形成碧螺春色、香、味、形俱美的独特风格。

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