



## Fuding White Tea

### 福鼎白茶

Teas can be classified into six groups based on their distinctive characters. White tea is one of the six groups. Its name derives from the fine silvery-white fuzz on the tea leaves, which give a whitish appearance. Its production process does not require panning or rolling and only has minimal oxidization.

Fuding White Tea is made from the leaves of appropriate variety tea trees grown in Fuding region. The tea is made from the bud of the tea plant, and the brewed tea features a clear and pale brown liquid with a light, sweet, refreshing taste.

Fuding is located by the East China Sea where Zhejiang and Fujian meet in the northeast of Fujian Province. The soil in most of the region, except the coastal areas, is red soil, yellow soil, purple soil and impact soil with high organic matter content, which is suitable for tea tree growth. Fuding has a folk saying about the tea that aged "one-year-old is tea, three-year-old is medicine, and seven-year-old becomes a treasure."

Processing white tea is complex. The tea leaves are plucked before the Qingming Festival. They are then spread out in trays to dry and wither under the sun. The tea makers adjust the tray arrangement according to the position of the sun and the weather condition of the day so as to maximize the solar drying and natural withering process. The tea leaves are then roasted at a low temperature over a charcoal fire.

(Courtesy of the IP Protection Department of CNIPA)

白茶是六大茶类之一，制作过程不炒不揉，属于微发酵茶，成茶外表因满披白毫而呈白色，故称“白茶”。

福鼎白茶是在福鼎市独特的地理环境条件下选用适宜的茶树品种进行繁育和栽培，用独特的萎凋、干燥等加工工艺制作而成的白茶，具有外形芽毫完整，汤色杏黄清澈，滋味清淡、清甜爽口的品质特点。

福鼎位于福建省东北部，地处闽浙交界的东海之滨。域内除沿海地带外，土壤主要有红壤、黄壤、紫色土和冲击土，有机质含量高，适合茶树生长。福鼎民间流传着“一年茶、三年药、七年宝”的说法。

福鼎白茶制作工艺特殊，采摘的明前茶，将其鲜叶摊放在竹箴制成的器具上，进行日光萎凋。制茶师根据当日的气候变化进行调整，太阳刚升起、中午时光和日落时分，气候南风或北风天，都要调整竹箴方向和萎凋的时间，尽量使茶叶自然失水，萎凋，然后用炭火低温烘焙干燥而成。

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