



Huangshan Maofeng Tea

黄山毛峰茶

Huangshan Maofeng Tea is a green tea produced in Huangshan City of Anhui Province, which is made from the tender shoots and leaves of local tea trees by unique process.

Huangshan City is located in the southernmost part of Anhui Province, which belongs to the warm and humid monsoon climate zone in the middle subtropical zone. It has warm climate, abundant rainfall, clouds and fogs. The Huangshan Mountains run across the whole territory from northeast to southwest with interlaced valleys. Tea gardens are mainly distributed in low and middle mountains and hilly basins. The main types of soil are yellow brown soil, yellow red soil and yellow soil. The humus layer in the surface layer is thicker and the organic matter content is higher.

The picking season of fresh buds and leaves of Huangshan Maofeng is around mid-March. It has the characteristics of strong buds, long-lasting fragrance, refreshing taste and brewing resistance, which is formed by fresh leaves spreading, green killing, shape making, first drying, cooling, and drying with sufficient fire.

(Courtesy of the IP Protection Department of CNIPA)

黄山毛峰茶产于安徽省黄山市，是选用黄山种、槠叶种、滴水香、茗洲种等地方良种和从中选育的良种茶树的芽叶，经特有的加工工艺制作而成的绿茶。

黄山市位于安徽省最南端，属中亚热带湿润季风气候区，气候温暖，雨量充沛，云雾多。黄山山脉自东北向西南横贯全境，沟谷交错，茶园主要分布在中低山及丘陵盆地。土壤类型主要为黄棕壤、黄红壤、黄壤等，表层腐殖质层较厚，有机质含量高。

黄山毛峰茶的芽叶在3月中旬开采，制作工艺分鲜叶摊放、杀青、做形、毛火、摊凉、足火等工序，具有芽头肥壮、香高持久、滋味鲜爽回甘、耐冲泡的品质特征。

(中国国家知识产权局知识产权保护司供稿)

