



Anxi Tieguanyin Tea

安溪铁观音

Anxi Tieguanyin Tea is a Oolong tea produced in Anxi County of Anhui Province, which is made by Tieguanyin tea varieties (*Camellia sinensis* Tieguanyin in Latin) according to unique traditional processing technology.

Anxi Tieguanyin Tea leaves have a shining dark green color of iron; they are compactly twisted into a strip in the shape of "dragonfly's head with green stem". The brewed liquid is golden or bright orange in color, mellow and pleasant in aroma, smooth and refreshing in flavor. It is boasted that Anxi Tieguanyin Tea has "green leaves with reddish edges that still give lingering aroma after seven infusions".

Anxi County is located in the southeast extension of the Daiyun Mountains. It belongs to the subtropical marine monsoon climate zone. Its landform has the types of hills, river valley and basins. These conditions are conducive to the growth of tea trees. The sandy soil in mountainous area is mainly composed of high content of organic matter and rich in mineral nutrients.

The traditional production technology of Anxi Tieguanyin Tea is complex and elaborate, including the initial production technology of primary tea and the purification technology of faint-flavor and strong-flavor refined tea, which forms the unique quality characteristics of Anxi Tieguanyin Tea.

(Courtesy of the IP Protection Department of CNIPA)

安溪铁观音产于福建省安溪县，是选用铁观音茶树品种、按照独特的传统加工工艺制作而成的乌龙茶。

安溪铁观音具有色泽乌润、卷曲紧实、沉重似铁的特点，具有“青蒂绿腹蜻蜓头”的外形；汤色金黄或橙黄明亮；香气清香悠长，齿颊溢香，素有“绿叶红镶边，七泡有余香”的美称。

安溪县地处戴云山脉的东南延伸部分，属亚热带海洋性季风气候，地貌多山地、河谷、盆地，有利于茶树的生长。土壤以山地砂质土壤为主，有机质含量较高，矿物质营养元素丰富。

安溪铁观音传统制作工艺精细，包括制作毛茶的初制工艺和制作清香型、浓香型成品茶的精制工艺，形成了安溪铁观音的特色品质特征。

(中国国家知识产权局知识产权保护司供稿)

