



Xinyang Maojian Tea

信阳毛尖茶

Xinyang Maojian Tea is a green tea produced in Xinyang City of Henan Province, which is made from the tender shoots and leaves of traditional tea trees by unique process. It has the characteristics of Fine, round, tight, straight, long-lasting fragrance and refreshing and sweet aftertaste.

Xinyang is located on the northern slope of the western Dabie Mountains and the northern slope of the eastern Tongbai Mountains. It has abundant vegetation, sunshine and rainfall. The tea garden mainly distributes in hilly and mountainous areas. The soil is mainly yellow brown loam and yellow cinnamon soil. The soil layer is deep and the content of organic matter is more than 1%.

The unique color, fragrance, taste and shape style of Xinyang Maojian Tea is formed by fresh leaf grading, spreading, and green removing with raw pot, kneading and shaping with cooked pot, first drying, cooling and re-drying.

(Courtesy of the IP Protection Department of CNIPA)

信阳毛尖茶产于河南省信阳市，选用当地传统茶树的幼嫩芽叶为原料，经独特工艺制成，具有细圆紧直、香高持久、鲜爽回甘的品质特征。

信阳地处大别山西段北坡和桐柏山区的东段北坡，植被丰富，光照充足，雨量充沛。信阳毛尖茶的茶园主要分布于丘陵和山地，茶园土壤以黄棕壤土、黄褐土为主，土层深厚，有机质含量1%以上。

信阳毛尖茶经过鲜叶分级、摊放、生锅、熟锅、初烘、摊凉、复烘等工序制成，形成信阳毛尖茶色、香、味、形俱美的独特风格。

(中国国家知识产权局知识产权保护司供稿)

