



Lu'an Guapian Tea

六安瓜片

Lu'an Guapian Tea is a green tea produced in Lu'an City of Anhui Province, which is made from the leaves of Dushan small-leaved species and Qitoushan middle-leaved species tea trees by unique process. It is a kind of tea featuring flat and oval tea leaf resembling a melon seed, green color and without bud stalks. The brewed beverage is clear with soft green color, and gives strong aroma and long lasting refreshing taste.

Lu'an City is located in the west of Anhui Province, between the Yangtze River and the Huaihe River, at the northern foot of the Dabie Mountains. The latitude of Lu'an Guapian production area is 300 to 800 meters. The soil type is yellow brown soil with the layer thickness more than 70 cm and the organic matter content more than 1.5%.

Lu'an Guapian Tea is a kind of baked green tea through a complex processing method that the most unique one is the repeated baking process. Large baking basket filled with tea leaves are baked over charcoal fire. The baking temperature is 160 -180°C. It is rotated every 2 to 3 seconds, after 120 to 160 times of repetition when some leaves develop fragrance and turn pale, the process is completed with desired color, flavor, taste and shape.

(Courtesy of the IP Protection Department of CNIPA)

六安瓜片产于安徽省六安市，选用独山小叶种和齐头山中叶种的茶树鲜叶为原料，经传统工艺制成。单片形似瓜子、色泽宝绿、不带芽梗，汤色清澈明亮，香气清香、高长、有花香，滋味鲜爽回甘。

六安市位于安徽省西部，处于长江与淮河之间，大别山北麓。六安瓜片产区海拔高度 300 至 800 米，土壤类别为黄棕壤，土层厚度大于 70 厘米，有机质含量大于 1.5%。

六安瓜片制作工艺复杂，最为独特的是“拉老火”工序。装满毛茶的大号烘笼装在特制木炭上烘翻，烘顶温度 160°C 至 180°C，每 2 至 3 秒翻一次，烘翻 120 至 160 次，直至叶片起白上霜，形成特殊的色、香、味、形。

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