



Taiping Houkui Tea

太平猴魁茶

Taiping houkui tea is a green tea produced in Huangshan District (formerly Taiping County), Huangshan City of Anhui Province. It is mainly made from the fresh leaves of Shida tea trees by unique process. It has the characteristics of two leaves with one bud, flat, straight, heavy, pale green color, high fragrance of orchid and sweet taste.

Located in the south of Huangshan Mountain and north of Taiping Lake, the territory of Huangshan District (formerly Taiping County) is mainly mountainous areas with hills, valleys, plains and waters. It belongs to the subtropical humid monsoon climate zone with warm climate, abundant rainfall, humid air, long diffuse light and frost-free period. Most of the producing areas of Taiping houkui tea are located above 300 meters above sea level. The humus layer on the surface of the soil is thicker and the content of organic matter is higher.

The picking season of fresh leaves of Taiping houkui tea is around mid-April. The unique flat and straight shape of tea is formed by handmade picking tips, spreading, killing green, shaping, first drying, second drying and third drying. After brewing, the buds and leaves erect and spread slowly.

(Courtesy of the IP Protection Department of CNIPA)

太平猴魁茶产于安徽省黄山市黄山区（原太平县），选用柿大茶为主要茶树品种的茶树鲜叶为原料，经传统工艺制成，具有“两叶一芽、扁平挺直、魁伟重实、色泽苍绿、兰香高爽、滋味甘醇”的品质特征。

黄山区（原太平县）南部为黄山山脉，北部为太平湖，地形以山地为主，丘陵、河谷、平原与水域兼备。属亚热带湿润季风气候区，气候温暖，雨量充沛，空气湿润，漫射光照时间长，无霜期长。太平猴魁产区大都位于海拔300米以上，土壤表层腐殖质层较厚，有机质含量高。

太平猴魁茶鲜叶开采期为四月中旬前后，制作工艺分拣尖、摊放、杀青、整形、头烘、二烘、三烘七道工序，全部手工作业，使茶叶形成独特的扁展挺直状，冲泡后芽叶缓慢竖立舒展。

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