Novel Tea

Rare and unusual teas 2010

From the TianZi Biodiversity Tea Resort at the Bulang Mountains, Xishuangbanna, Yunnan, China

Introduced by TianZi Biodiversity Products Co. Ltd.
Novel Tea

Tea has too long been viewed as a bushy mono-culture hedgerow of sorts, where formally magnificent trees are trimmed down to pitiable bonsai. At times when our global environmental situation requires all our care, however, we need to look beyond the precious leaf.

Tea is truly a tree. Camellia sinensis has been a natural part of the understory of tropical mountain forests of South Yunnan. And it still is. Forest ecosystems still exist, in which old tea trees, many of them more than 100 years old, form one of the oldest forest farming systems.

And this is exactly where our novel tea comes from. Admittedly, it is ironic to call the oldest form of tea growing a novelty. But there is more to it:

Together with the tea trees lives a rich flora and fauna, of which the orchids are among the most spectacular. Not only do they make spectacular sight, they also contribute to the special “Qi” of the forest tea - so the Bulang ethnic people, who cared for their old tea trees since centuries - say.

The Bulang Mountains in South Yunnan are the place of origin of tea.
Some of these orchids are used in local and Chinese medicine. Others have aromatic flowers, which are edible and have been part of the mountain peoples’ diet since times immemorial.

At the TianZi Biodiversity Centre, we are much interested in this indigenous knowledge. It gives us a unique opportunity to combine traditional knowledge with modern life’s expectations for tea. This way, the novelties come about, while firmly rooting in tradition.

Simultaneously, these novel products give us an excellent opportunity to protect the mountain forests and their unique flora and fauna. Every one of our products that shows our Biodiversity Product seal is contributing to the conservation of species in their natural habitats.

There is a good deal of research before we go public with new ideas. For this we collaborate with Universities and research institutions. Good examples are the moonlight tea and the tea crystal, where again, ancient knowledge and modern analysis convincingly combine their wisdom to generate novel products of superior energetic and physiological properties.

Enjoy this unique selection of “Novelteas”. For any comments and inquiries, we appreciate you contacting us.

The TianZi Team.
Tea Forests

A typical tea forest has much in common with a park or garden. Tall trees filter the sunlight for the smaller tea trees beneath them. The difference to a park is that the tea gardens are often on steep mountain sites, and the diversity of plant and animal species is overwhelming. Not less than 500 tree species and about 2000 other plants inhabit a tea forest. Orchids abound, and so do birds, butterflies and the occasional wild dear.

However, these unique ecosystems are facing conversion into mono-culture tea farms as we know them from most tea producing countries. The reason behind is the higher yield. But higher yields come with agro-chemicals and with the destruction of life that has been part of food producing ecosystem since millennia. Therefore, at TianZi we have gone far in saving this cultural and agricultural world heritage for our planet and for the best cup of tea on earth.

For our efforts we have received the S.U.N. Certificate. SUN stands for Sustainable Utilization of Nature
and includes the farming system’s and its products’ contribution to ecosystem services like Biodiversity Protection, CO-2 Sequestration, Soil Conservation, and the integration of local ethnic communities in fair trade agreements. In addition, our products are certified organic.

Yunnan’s mountain tea forests provide much more to farmers and the trade than conventional tea. They are home to medicinal herbs, to aromatic flowers, to rare nuts high in unsaturated fatty acids, which are essential for healthy nutrition. Many species, which are of local use, have never found their way to other parts of the world and an ever tightening legislation complicates their import to Europe or the USA. Therefore, we work closely with Universities and companies committed to caring business models in order to open doors for traditional products of high value, which are used by local people since millennia, and deserve our attention.
The Golden Pearl Dragon Salamander requires the clean water from Yunnan’s tea forests to survive.
Yes, tea is known for many health benefits. In general, the more fresh and unchanged the tea leaf is preserved, the higher its health properties. Therefore, we do not produce “black” teas, because the fast fermentation process that is applied to make these teas, is destroying most of its health properties - not to mention its taste. Therefore, black tea is usually taken with milk and sugar, further deleting health from this originally supreme healthy leaf.

The tea processing at TianZi strictly follows ancient rules of cold fermentation and combines them with modern techniques of controlled temperature and hygiene. Such, the fragile amino acids, catechols, and enzymes are preserved to their maximum.

In addition, we much believe in the philosophy of the Bulang Mountain People. They say that the invigorating Qi - the vital Energy - that they receive form tea, is a result of the influence of life around the tea tree. These are the orchids, fragrant plants, butterflies, and birds.

In line with this caring philosophy, we have created an novel Orchid Tea, which combines the properties of the typically large leaves of mountain forest tea with the beauty and fragrance of the Gold Orchid Flower.

Orchids in tea forests tell us that the environment is still healthy. Our animal indicator species for a healthy environment is the sensitive “Golden Pearl Dragon Salamander”. It requires a shaded forest floor, abundant food animals, and clean mountain rivers to survive.

To us, our “Golden Pearl” is the symbol of hope and success for our ancient yet novel teas and their unique environment..
Orchid Tea Pralines
7 pralines per package
5 g tea + gold colored orchid flowers per praline

Orchid Tea Cake
100 g large leaf Puer Tea with orchid flowers
Comes in a hand-made and colorful silk bag

Loose Orchid Tea Flowers Deluxe
Dried aromatic orchid flowers
Suitable for tea, blends, drinks, and food.
Gold Orchid Tea

The Gold Orchid lives in the old tea trees on the Bulang Mountains of South Yunnan. Its fragrant flowers are not only a welcome ornament for women’s hair, but also make delicious food and a healthy tea. Local people use the flowers to improve eyesight and for a calm sleep. It is likely that the high carotene content of the golden colored flowers is behind these welcome effects.

Consistent with the Bulang peoples’ philosophy that tea receives its strong Qi - invigorating powers from the orchids, which live in the same ecosystem, we have brought both powerful species together in this novel creation.
Tea crystals
6 crystals are sufficient for 1 liter of tea
All the benefits of tea, no caffeine effect

Tea crystals ceramic jar
The tea crystals come in a small ceramic jar suitable for 10 g of tea crystals, ideal for travels

Our tea crystal maker
and his wife in their mountain chalet
Taoist’s Crystal Tea

In the old days, when tea was mainly a medicinal herb, early Taoist alchemists studied the art of crystallizing tea. The idea was not only to make a tea, which is easy to transport. Behind the two-months long process of slow fire cooking and repeated cleaning was the Chinese Medicinal Philosophy to strip the tea of all its unwanted effects while increasing its benefits to the liver.

The liver is in charge of detoxification; it eliminates waste products, unwanted chemicals, and alcohol from the blood system. It is in charge of heating the body in a sustained and harmonious way. The liver is also in charge of skin and lends beauty to it.

Tea crystals made in the skillful old way can no longer be found in China. At TianZi, our crystal maker has inherited the art from his father. He is devoted to his creative heritage and performs his studied work in a small house high up in the Bulang Mountains, where we find the purest water source for our crystals.

Tea crystals were always used only by a few people, among them the Dalai Lama, for a long-life potion that gives much needed strength during difficult times, and to help other people one meets during long travels on foot.

It is sufficient to use 6 crystals (less than 1g) for 1 liter of boiling water. Only water without minerals should be used. Locally, the crystals’ support to the liver is often applied to balance and quickly metabolise an over-dose of alcohol.

This is probably the “oldest novelty” of our collection of rare and un-usual teas.

**Taoists’ Crystal Tea:**

<table>
<thead>
<tr>
<th>Good to bring on travel</th>
<th>The fine fragrance of tea is gently preserved</th>
</tr>
</thead>
<tbody>
<tr>
<td>Supports the liver</td>
<td>Reduces intoxication</td>
</tr>
<tr>
<td>Beautifies skin</td>
<td>No disturbance of sleep</td>
</tr>
</tbody>
</table>

NT.4: **Taoist’s Crystal Tea**

6 crystals (0.7 g) make 1 liter of tea

Use only “soft” water (without minerals)
Loose Moonlight Tea
Note the silver-moon colored leaves.
Highest content of amino acids

Small Moonlight Tea Cake
A tea cake the size convenient for travel
Can be stored for decades

The Moonlight Deluxe Tea Cake
375 g is the traditional weight of a tea cake.
Comes in a special design ceramic disc.
Moonlight Tea

Processing tea the conventional ways, particularly when making black tea, destroys much of the health benefits of the original fresh leaf.

Not so in Moonlight Tea. For this very special tea, the leaves of selected trees are harvested during full moon. Thereafter, the entire drying and processing is done exclusively at night. During day time the leaves are packed away in cool and dark rooms.

The reason behind this cumbersome process is that this way the leaves are never subjected to photo-oxidation, which in conventional processing destroys many useful components in the leaves. Also, the temperature during drying always stays below 30 Celsius, ensuring that no enzymes are harmed.

As a result of this extra caring process, our highest quality tea (QualiTea) is born. Its extraordinary harmonious and rich aroma is truly convincing. We have measured the degree of entropy in all our teas, using the redox potential as a measurement of the leaves’ ability to act as anti-oxidants. Our Moonlight Tea has won the race against all other tea - and with flying sails.

Needless to rub it in again: the last runner up has been fast fermented tea, known as black tea.

Here again a novelty: the caring processing during full moon. Although, admittedly, there is an ancient alchemical knowledge hidden behind the process much like in the Taoists’ tea crystals.

And the silver full moon seems to shine through the silky leaves of this extraordinary fine tea.

Moonlight Tea:

NT.5: Moonlight tea loose  
Loose Moonlight Tea in paper bags

NT.6: Moonlight Tea Cake  
Cake of 100 g in handmade silk bag

NT.7: Moonlight Tea Cake Deluxe  
This traditional size cake weighs 357 g  
Packed in specially designed ceramic  
A most precious gift item
Puer Forest Tea Rings
Similar to loose tea
The coffee beans are just to show the size of the rings - and maybe to convince coffee drinkers that there are merits in change...
**Playful shapes**

Admittedly, not much is new about ball shapes and rings. But what is new is that they are made of best forest teat. This tea has much larger leaves than bush tea, hence, both the rings and the balls are markedly larger than what we know from other hand-rolled teas.

Its all the advantage and quality of traditional cold fermented cakes in the conveniently small balls, while the rings more resemble the qualities of loose tea; just nicer to look at and more convenient to handle.

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**Puer Forest Tea Shapes:**

<table>
<thead>
<tr>
<th>Price</th>
<th>Product</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>NT.8</td>
<td>Forest Tea Rings</td>
<td>Loose Forest Tea handmade to rings</td>
</tr>
<tr>
<td></td>
<td><strong>Forest Tea Balls</strong></td>
<td>Hand made balls made from large leaves. Contain all the good properties of traditional cold fermented Puer Forest Tea Calkes</td>
</tr>
</tbody>
</table>

Left: Package design for 100 g Tea Balls
TianZi Mature Forest Tea
Outstanding in harmony of taste and balancing of effects on the body and mind.
Exclusively from mature tea leaves.
“Last” Flush

Much fuss is made about first and second flush in bush tea. With the little education that large industries provide us, we are made to believe that only the youngest of tip-leaves are the best. This is not true.

A mature tree develops a mature leaf. Maybe the bonsai-tortured bush teas don’t, but large trees surely do.

The advantage of mature leaves are in their harmonious composition of components, rendering an equally harmonious and sweet taste of the infusion.

Ecologically explained, the young leaves protect themselves against hungry insects through aggressive chemicals, while the mature leaves have developed hardened protective structures and can invest their energy into a refined composition of chemical components and physiological processes for photosynthesis. Therefore, the mature leaves also contain less caffeine, and the resulting tea makes a pleasant night cup.

Although these leaves are older, the idea is newer: another TianZi Noveltea.

And on a side note: the mountain people of South Yunnan also use these mature leaves to make an excellent sauerkraut. The fermented leaves are served with much chilly and other rare spices of the forest.

TianZi Mature Forest Tea: “Last Flush”

NT.10: Last Flush - Mature Leaf Tea
Mature leaves at their best of development
357 g traditional cake size
very large tea leaves
perfect for good sleep
harmonizing body and soul
The flowers of this mountain jewel seem alert and full of energy. They may have a message for us?

Dried stems of the EnerQi Orchid
The rolled up stems of this rare mountain orchid contain a rich mucous substance that can either be prepared as tea or chewed raw.
EnerQi OrchiTea

The ecosystems of the Bulang Mountains’ tea forests are rich in orchid species. Here we dare to introduce another well known jewel. This dried orchid reached Europe centuries ago and has been used as a secret potion already known to Hildegard von Bingen. Later the species was rarely traded, because all the little production there was from this rare mountain secret went for the well-being of the emperors and their families.

There is plenty to tell about this rare orchid, named already by the first European botanists as “officinal”. Similar to the tea leaf, but many times more potent, it gives “Qi” back to reconvalescent or stressed-out people.

Imagine a night without sleep, followed by a day of stressful work, a flu around the corner, and there is no holiday in sight. This is the moment you reach out for your little secret ball of Dendrobium officinale.

You put it into your tea kettle and get the water boiling. Then drink the tea. If you can add a bit of the sweet root licorice, you are drinking one of the oldest recipe for the enhancement of “Qi”: pure “EnerQi”.

EnergQi OrchiTea:

NT.11: EnergQi Orchid
Dried orchid stems

Packed loose in silk bags
Excellent for blending with licorice
The most rare and potent tea

Dendrobium officinale is produced in the TianZi BiodiversiTea Resort where it grows in trees that we purposely plant to host them

Both the production and the trade are registered with the CITES authorities.
Tea Tree Flower
Camellia sinensis
The flowers of the tea tree differ in shape from mountain to mountain. This is indication of the rich agro-biodiversity of the tea species in Yunnan, and accounts for the distinct taste of tea, depending on the mountain of its origin.

Dried Tea Tree Flowers
The dried flowers of tea make an excellent blend with loose tea.
We started this introduction to our novel teas with the Gold Orchid Tea, and we end it with the flower of the tea tree itself. In intensified “bonsai-bush-tea-plantations” the flowers are usually cupped so that the development of the tea seeds will not take any energy from leaf development. Not so in mature tea trees.

The flowers are pollinated by wild bees, and ultimately fruits with viable seeds appear. Wild dispersal of seeds through squirrels is common in our tea forests on the Bulang Mountains.

All our tea trees are raised from seeds and not - as is common in the bush plantations - from branch cuttings. This ensures that the full genetic potential of the trees is utilized for root development, which is important to stabilize the fragile soils of steep mountains. Also, only seeds ensure that the species of tea, Camellia sinensis, remains genetically viable and maintains a healthy natural population in the Bulang Mountains.

This little detail - the propagation of tea through seeds - is an important step in agro-ecology. It also ensures that no two tea trees are alike, which is the secret of success behind the unique taste of tea from different mountains. Much like in good wine, every mountain has developed its own strain of adapted and genetically diverse tea trees, which - when blended together in a traditional tea cake - make for its unique taste and quality.

A novel and nobel idea: tea leaves blended with the tree’s own flowers. For a holistic signature of the honourable Camellia sinensis.

**Tea Flowers:**

NT.12: **Tea Flowers**
- Dried and loose tea flowers
- Packed loose in paper bags
- Excellent for blending with loose tea
- Adds a honey fragrant aroma to tea
- Adds value to the tea as well as to the farming system of the ethnic folks in Yunnan’s mountains.
Colors and aroma speak of freshness and quality

When you open a perfectly processed Puer Tea, you will immediately be convinced by its fine forest aroma. True Puer Tea is easy distinguished from other teas by the variety of colours in the cake or loose tea. From golden yellow to silvery white, true Puer Tea shows a lively colour combination during the first 20 years of cold fermentation.

Below is a classical 357 g cake of Puer Tea, above a close up of the leaf structure in the pressed cake. The rich genetic diversity shines through the colorful leaves.
What makes Puer Tea different?

Puer tea in its traditional definition is a cold fermenting tea pressed into a cake for convenient storage and transportation.

Sadly, what is known conventionally as Puer Tea, is warm fermented tea. Warm fermentation is achieved by adding a selected micro-organism to moistened loose tea and allow it to quickly decompose the leaves, such heating up the compost for a few days. As a consequence, the leaves turn black like any rotten leaf. It is an irony of history that this “rotten tea” has become the major traded tea (black tea) through British tea traders. No wonder that its brew has to be taken with milk and sugar to become palatable.

Below is the famous moonlight tea cake of traditional 357 g. The processing of this cake follows a special procedure during full moon. The leaves are never sun dried as with other cakes. The temperature always stays below 25 Celsius. This preserves a rich content in amino acids, which turn the tea into a nutritional product. Note the silvery colors mixed with golden, greenish, and brown leaves.
How to make the perfect cup of Puer Tea

Prepare hot water, preferably spring water with low mineral content.

Then break tea from a cake, or use one of the pralines, or loose tea, balls, or rings. 5 g are sufficient.

Any pot as in these pictures, which allows you to drain water from the leaves, is perfect. But bigger pots and tea strainers, or anything that your grandma uses for tea making are also workable.

Above is the famous Bauhaus design, which makes excellent tea. So does the traditional pot of the legendary tea house Mariage Frères in Paris.

Use a small knife and twist it slightly to break loose the leaves from tea cakes, which are too hard to break by hand.
Check your infusion until your tea reaches a beautiful golden color: then strain the leaves out.

**Important rules:**

1. Make the colour of the tea your measure for the time before you pour the water off the tea leaves. The colour should be light with a golden tone. This is usually achieved after 1 to 2 minutes.
2. Pour away the 1st infusion as this is only to wake up the tea and clean the dust off.
3. Repeat the infusions as long as there is good tea coming form the leaves. This can be more than 20 times. Aged tea of 50 years and older allows more than 50 infusions of excellent quality.
4. Observe how the taste of the tea and its aroma improve with every infusion.
5. Never let water sit on tea leaves; if you wish to continue to drink later, just keep the wet leaves in the pot until you are ready for the next infusion.
6. While drinking, think of a tropical mountain forests teeming with orchids, butterflies, birds, ...

After the infusions take a conscious look at the leaves. They must be complete and large, because this is the trade mark of true mountain forest Puer Tea.
Appreciating age of Puer Tea: “Ageing is Sageing”

The colours of infusions of Puer Tea are telling the age, maturity, and quality of the Puer Teas. They are best assessed in a glass or in white porcelain.

1 year old Puer Tea.
Note the very light golden colour. The leaves of the tree in the background can still be seen through the tea glass.

10 years old Puer Tea.
The golden colour is now so intense that one can not look through the glass. This is the gold that should be visible in every true Puer Tea.
Tea leaves are sun light collectors. In best Puer Tea the gold of the sun is always shining through. People who associate colours with health aspects appreciate the sun's signature in true Puer Tea.

25 years old Puer Tea.
An orange to read colour still allows for a glimpse of the golden undertone of true Puer Tea.

After the infusions take a conscious look at the leaves. They must be complete because in true Puer Tea much care is given to keep the leaves intact.
BiodiversiTea

The TianZi Biodiversity Research & Development Centre is assisting partner companies in responsible leadership towards ecologically friendly production.

Together with Dr. François Gérard, a renowned French ethno-botanist, we discover hidden treasures of remote forests and indigenous cultures and make them known to the world. Often these products come from species, which have been used for millennia locally, but were never traded outside the traditional boundaries.

With the novel food legislations of Europe and the USA, many species of high value are practically excluded from trade. Therefore, we work closely with

Minguo Li-Margraf, TianZi Director and soul of all activities, picking tea leaves in Bulang’s tea forest.

Dr. François Gérard, ethno-botanist, with his wife Marlene and baby Rafael.
responsible companies, who take on the tedious and expensive process of introducing a new plant to the world community.

Many plant species, particularly in Asia, are viewed by local communities as medicinal. To import them to the “West” faces unsurmountable obstacles. To save these species for future applications before they get lost through the ever increasing speed of destruction, the TianZi Medical Foundation, Munich Germany, is devoted to protect them in near-to-nature “Rainforestation Farming Systems”.

TianZi also assists companies in public information. Numerous publications and TV documentaries in many languages are broadcast in many parts of the world to reveal the true nature of tea, its origin, and the value of biodiversity. These public material will greatly contribute to the increasing knowledge about the medicinal, cultural, and ecological values of true Puer Tea.

TianZi supports PURE PU’ER® from the Brilliant Fazienda in Yunnan, China, which is an outstanding example of a socially, culturally, and ecologically responsible company.

Your trade relationship with us and our partners is contributing to a culturally supportive, environment friendly, and healthy world.

The TianZi Team

TianZi stands for:

“Seeds of Heaven ...

....and beyond”

Fruit of Heaven: our daughter Linda
Dedicated to our future generation: may the diversity of life remain their playground and treasured resource (our daughter Vanda)