

Denong Ginseng Raw Pu-erh (2004 vintage – spring harvest)

Weight: 100 grams

Type: Raw Pu-erh (fermented) loose leaf

Grade: mixed

Production area: Menghai, Xishuangbanna Prefecture, Yunnan Province

High quality aged raw Pu-erh is increasingly rare these days. This thirty-plus-year-old Pu-erh is indeed a rare find. Lacking of the earthiness that is typical of a raw Pu-erh, this tea, instead, possesses a bouquet of antique and herbaceous scents, characteristic that are only present in well-aged Pu-erh teas. The dark amber brew is translucent, but dense, much like an aged red wine. Tin Roof Teas is very proud to present this exceptional quality raw Pu-erh for the discerning Pu-erh aficionado.

\$28.00 for 50 grams (1.75 oz.)

Brewing Times:

Rinse – 1 sec

1st Brew – 20 sec

5th Brew – 2 min

2nd Brew – 20 sec

6th Brew – 4 min

3rd Brew – 40 sec

7th Brew – 5 min

4th Brew – 1 min

8th Brew – 6-7 min

Stimulation Factor: mild

The term "Raw Pu-erh" refers to loose leaves, tea cakes or bricks made from raw materials without additional processing. Raw Pu-erh can be consumed immediately to enjoy its fresh, floral or fruity flavors, or it can be left to age in a natural environment to achieve a mellower, smoother and more complex flavor. Naturally aged Raw Pu-erh teas, particularly those made from premium raw materials, are the most sought-after by tea connoisseurs.

Taste differences:

Raw: Young raw-Pu-erh shares similar characteristics as green tea. As the tea ages, it becomes more complex and is famous for its stronger mouth sensation and long-lasting aftertaste.

Color of the brew:

Raw: Golden yellow to burnt orange, depending on the age of the tea

Personal Storage Tips

Your Pu-erh tea should not be exposed to excessive humidity for prolonged periods of time or its taste can become flat and dull. During the season when humidity is very high, opening the window to allow fresh air in the room is advisable. Pu-erh tea should be stored well above ground level and be given good ventilation. If you have a large amount of tea, it should be rotated once every six months to even out the tea's exposure to fresh air. Extreme variations in temperature should be avoided.

Pu-erh tea has a tendency to absorb odors in the environment. Avoid storing your Pu-erh tea in kitchen cabinets or near moth balls or around other items that emit strong odors. With regard to the appropriateness of using a humidifier in places with low humidity, Master Chan opined that it would be fine to use one a few hours once a month to promote faster fermentation. Lastly, if you are storing a variety of Pu-erhs, always store the raw Pu-erh and the ripe Pu-erh separately in order for the respective teas to retain their own unique aroma.