
TECHNICAL SPECIFICATIONS FOR REGISTRATION OF GEOGRAPHICAL INDICATION

1. NAME OF THE GEOGRAPHICAL INDICATION

Chinese name: 蒲江雀舌

Transcription in Latin characters: Pujiang Que She

Translation for information purposes: Pujiang Que She Tea

2. CATEGORY OF THE PRODUCT FOR WHICH THE NAME IS PROTECTED

Tea

3. APPLICANT

Name of Applicant: People's Government of Pujiang County, Chengdu City, Sichuan Province

Address: No. 31, Zhengfu Street, Pujiang County, Chengdu City, Sichuan Province, China, ZIP Code: 611630

4. PROTECTION IN CHINA

Date of protection: October 31th, 2008

Proof of Protection: The General Administration of Quality Supervision, Inspection and Quarantine of the People's Republic of China (AQSIQ), Notice (2008) No. 119

5. DESCRIPTION OF PRODUCT

Pujiang Que She refers to a kind of quality green tea, which is made of fat buds selected from fresh single buds of middle or small leaf tea trees planted in particular geographical conditions in Pujiang County. Processed with a combination of a-thousand-year traditional fragrance-enhancing method and modern technique, the product has distinctive features of emerald green in color, strong fragrance, mellow taste and pretty shape.

(1) Sensory quality: the tea buds are even in shape, flat and straight, like sparrow

tongues, and green in color. It has refreshing and lasting fragrance and the color of tea looks in bright olivine. It tastes pure and refreshing and the infused buds remain green and neat.

(2) Physicochemical characteristics: water content $\leq 7.0\%$, total ash content $\leq 6.0\%$, water extraction $\geq 35.0\%$ 。

(3) Information of raw material: all the fresh single tea buds chosen as the raw materials of Pujiang Que She are from protected areas in Pujiang County.

6. CONCISE DEFINITION OF THE GEOGRAPHICAL AREA

Borderline of geographical areas: the current administrative region of Pujiang County in Sichuan Province

Detailed procedures of production:

Spreading out→Fixation→Spreading for cooling→Tidying tea strip with hand→Spreading for cooling→Final-panning by hand→Spreading for cooling→Enhancing fragrance by hand→Spreading for cooling→Refining and sizing→Packing and storing.

All of the production processes mentioned above are completed in the current administrative region of Pujiang County.

7. LINK WITH THE GEOGRAPHICAL AREA

Pujiang Que She is an iconic product of Sichuan famous tea, and a nationwide well-known early-market-tea. The tea buds are even in shape, flat and straight, like sparrow tongues, and green in color. It has refreshing and lasting fragrance and the color of tea looks in bright olivine. It tastes pure and refreshing and the infused buds remain green and neat. Its unique quality is closely related to the climate, soil, environment, and culture of Pujiang County.

(1) Relevance with geographical features

Pujiang County belongs to the hilly area in Southwest of Sichuan Basin, a transition area from Chengdu Plain to Western Sichuan Plateau, ranging from 103°19' east

longitude to 103°41' east longitude, from 30°5' north latitude to 30°21' latitude. It is bounded by Pengshan County and Meishan City in the east, by Mingshan District in the west, by Danling County in the south and by Qionglai City in the north. It covers an area of 583 square kilometers, with 76% of its land covered by shallow hill and low mountain areas, 550-630m above sea level and the forest coverage rate of 52.1%. It's the most appropriate area of commercial teas. Owing to the unique geographical environment, Pujiang Que She has a color of green, refreshing and lasting fragrance and looks in bright olivine, tastes pure and refreshing, and the infused buds remain green and neat.

(2) Relevance with climatic features

Pujiang County is situated in Southwest of Sichuan Basin, and belongs to a subtropical moist monsoon climate zone, where winter won't be chilly cold and summer won't be burning hot, instead it has a mild climate and plentiful rainfall. Its average annual temperature is 16.2°C. Throughout a year, the frost-free period lasts 307 days, average sunlight of 1034.7 hours, annual rainfall 1201mm and relative humidity 85%. In Pujiang County, it's often cloudy and foggy. The effective accumulated temperature is high in early spring, which makes tea buds sprout early. Consequently, the time for Pujiang Que She to market is earlier than “Mengdingshan Tea”, “Xihu Longjing Tea” and “Biluochun Tea” by 10-15 days and 20-35 days. The unique climatic features provide the Pujiang Que She with unique advantages and excellent quality, which makes the Pujiang Que Sh well-known across China as a kind of early-marked tea.

(3) Relevance with soil condition

The soil in Pujiang County is medium loam soil, mainly composed of yellow earth and purple soil, and the soil structure is harmonious. It has high soil fertility, rich in nutrients, high organic content, abundant trace elements and moderate acidity (PH=4.5-6.5), forming a suitable environment for tea trees to grow.

(4) Relevance with cultural characteristic

Pujiang Que She has a long history. It originated in Tang dynasty as a tribute to the Emperor in Song dynasty, flourished in Ming and Qing dynasty, popularized in early modern time and has major development in contemporary time, with a history of more than one thousand years.

Pujiang County was built in 554, and controlled by ancient Linqiong Prefecture. It has been a tea-producing region from ancient times. Originating in Tang dynasty, “Queshe” tea has become famous far and wide. According to *The Classic of Tea* written by Lu Yu (733-804), “Native tea of several towns of Linqiong Prefecture were named ‘Huoqian’, ‘Huohou’, ‘Nenglv’, ‘Huangya’, etc.” “Several towns of Linqiong Prefecture” means the places controlled by Linqiong Prefecture (including Qionglai City, Pujiang County, Dayi County); ‘Huoqian’ is the name of a kind of tea, that is collected and processed before Cold Food Festival (no fire) which is two days before Qingming Festival. Because the tea bud is fine, tender and even, like sparrow tongue, it is called Queshe.

According to the record, Pujiang Que She “became a tribute to the Emperor early in Song dynasty. It was mainly grown around the areas of White Crane Temple and Datangpu (*“Ba-Shu Culture”* p329) (White Crane Temple was located in the North of what is now called Pujiang County, and Datangpu is Datang Town now). It's said that Wei Liaoweng (1178-1237, from Pujiang County) who was a scholar in the Southern Song Dynasty loved Pujiang Que She very much and chose it as the tribute tea after he become a court official. He offered special praise to Pujiang Que She in his book named *“Teas in Qiongzhou”*, which has been included in *“The Classic of Tea in China”*. It has refreshing and lasting fragrance and the color of tea looks in bright olivine. It tastes pure and refreshing and the infused buds remain green and neat. Therefore, it has always been much-loved and praised.

8. SPECIFIC RULES CONCERNING LABELLING AND USING (IF ANY)

None

**9. CONTROL BODY / CONTROL AUTHORITY RESPONSIBLE FOR CHECKING THE
RESPECT OF THE PRODUCT SPECIFICATIONS**

Market and Quality Supervision Administration of Pujiang County, Sichuan Province
(public authority)