
**TECHNICAL SPECIFICATIONS FOR REGISTRATION OF
GEOGRAPHICAL INDICATION**

1. NAME OF THE GEOGRAPHICAL INDICATION

Chinese name: 武夷岩茶

Transcription in Latin characters: Wuyi Yan Cha

Translation for information purposes: Wuyi Rock Tea

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

Tea

3. APPLICANT

The Applicant: Wuyishan Municipal People's Government

Address: 18 Zhongshan Road, Wuyishan City, Fujian Province

Zip Code: 354300

4. PROTECTION IN CHINA

Date of Protection: March 8, 2002

Proof of Protection: No. 23 Proclamation approved by The General Administration of Quality Supervision, Inspection and Quarantine of the People's Republic of China in 2002

5. DESCRIPTION OF PRODUCT

Wuyi Yan Cha (Wuyi Rock Tea) belongs to Oolong tea, which has such features as rock charm and fragrance (rock-like essence of enduring flavour and flowery aroma). Varieties of Wuyi Yan Cha have been cultivated and developed from original species of Dahongpao tea trees through asexual breeding in the unique natural environment of Wuyi Mountains. Wuyi Rock Tea, made with the unique traditional processing technology, generally falls into five categories: Dahongpao (Great Red Robe), Mingcong (Famous Species), Rougui (Cinnamon), Shuixian (Narcissus), and Qizhong

(Rare Species).

(1) Raw tea leaves:

a) Raw tea leaves should be from Wuyishan City, Fujian Province

b) Basic requirements for the quality of raw tea leaves:

Acceptable raw tea leaves are thick, intact, fresh, and smooth. Each contains two “pattern leaves” at the tip, which must meet either one of the following demands:

① If small-sized (size of the tippy leaf is 30%-40% of the second leaf from the top), four leaves are plucked;

② If middle-sized (size of the tippy leaf is 50%-70% of the second leaf from the top), three leaves are plucked;

③ If large-sized (size of the tippy leaf is 80%-90% of the second leaf from the top), two leaves are plucked;

④ If they are “one bud and four leaves (in the case of bold tea trees with buds, four leaves are plucked) and the opposite leaves”.

c) The grading of the quality of raw tea leaves

Table 1 The grading of raw tea leaves

Grade	Quality Specifications
First class	Percentage of acceptable raw tea leaves in all the raw tea leaves $\geq 90\%$
Second class	Percentage of acceptable raw tea leaves in all the raw tea leaves $\geq 80\%$
Third class	Percentage of acceptable raw tea leaves in all the raw tea leaves $\geq 70\%$

(2) Sensory Properties

a) Sensory properties of Dahongpao (literally “Great Red Robe”)

Table 2 Sensory properties of Dahongpao

Item		Grade		
		Superfine	First class	Second class
Exterior quality	Tea-leaf pieces	very tight, sturdy and slightly twisted	quite tight and sturdy	tight and quite sturdy
	Color	shiny or sleek	slightly shiny or sleek	sleek, with apparent red spots
	Completeness	very even	quite even	fairly even
	Neatness	neat	neat	neat
Interior quality	Fragrance	very sharp, strong and lasting, or gentle and lingering	quite strong and lasting, or gentle and lingering	gentle and lasting
	Taste	very enduring rock charm and fragrance, mellow and thick, brisk and sweet lingering aftertaste, and lingering fragrance on the bottom of the cup	quite enduring rock charm and fragrance, mellow and thick, immediate sweet aftertaste, and lingering fragrance on the bottom of the cup	fairly enduring rock charm and fragrance, fairly mellow and thick, sweet aftertaste, and lingering fragrance on the bottom of the cup
	Color of the tea water	very clear, and bright, dark orange	quite clear, and bright, dark orange	golden , clear and bright

	Infused tea leaves	very soft and bright, evenly, with red edge or vermilion color	quite soft and bright, evenly, with red edge or vermilion color	soft and bright , evenly, with fairly visible red edge
--	--------------------	--	---	--

b) Sensory properties of Mingcong (Literally “Famous Species”)

Table 3 Sensory properties of Mingcong

Item		Requirements
Exterior quality	Tea-leaf pieces	tight and sturdy
	Color	quite shiny and sleek or bloom
	Completeness	even and complete
Interior quality	Fragrance	quite sharp, strong and lasting or gentle, clean and lingering
	Taste	distinct thickness of rock charm and fragrance, mellow and thick, immediate sweet aftertaste, and lingering fragrance on the bottom of the cup
	Color of the tea water	clear, bright, dark orange
	Infused tea leaves	soft, bright, even, with red edge or vermilion color

c) Sensory properties of Rougui (literally “Cinnamon”)

Table 4 Sensory properties of Rougui

Item	Grade		
	Superfine	First class	Second class

Exterior quality	Tea-leaf pieces	very fat, bold, sturdy, tight and heavy	quite fat, bold, sturdy, tight and heavy	quite sturdy, twisted and fairly heavy
	Color	very sleek, arenaceous green, distinct red spots	quite sleek, quite arenaceous green, quite distinct red spots	black but sleek, slightly maroon red
	Completeness	very even	quite even	fairly even
	Neatness	neat	quite neat	fairly neat
Interior quality	Fragrance	very strong and lasting, somewhat like the aroma of milk, honey peach or cinnamon	clean and high, gentle and lingering	clean aroma
	Taste	very mellow and thick, fresh and brisk, with distinct thickness of rock charm and fragrance	mellow and thick, quite fresh, with distinct thickness of rock charm and fragrance	mellow, with some thickness of rock charm and fragrance
	Color of the tea water	golden, clear and bright	orange and clear	dark orange
	Infused	fat and thick, soft and bright, even,	soft and bright, even, with visible	less even red edge

	tea leaves	with visible red edge	red edge	
--	------------	-----------------------	----------	--

d) Sensory properties of Shuixian (literally “Narcissus”)

Table 5 Sensory properties of Shuixian

Item		Grade			
		Superfine	First class	Second class	Third class
Exterior quality	Tea-leaf pieces	very bold	quite bold	quite bold	slightly bold
	Color	very sleek	Fairly sleek	with some brown color	brown
	Completeness	very even	very even	quite even	fairly even
	Neatness	very neat	very neat	quite neat	slightly neat
Interior quality	Fragrance	very strong, fresh, sharp and distinctive	distinctively clean aroma	fairly clean and pure, distinctive	fairly distinctive
	Taste	very strong, fresh, sharp distinctive, with distinct thickness of rock charm and fragrance	quite mellow and thick, distinctive, with distinct thickness of rock charm and fragrance	fairly mellow and thick, distinctive, with some thickness of rock charm and fragrance	strong and thick, distinctive

	Color of the tea water	golden, clear and bright	golden	dark orange	dark reddish yellow
	Infused tea leaves	very thick, soft and bright, full, with bright red edges	quite thick ,soft and bright, full, with visible red edges	soft and bright, with red edges	soft and bright, with uneven red edges

e) Sensory properties of Qizhong (literally “Rare breeds”)

Table 6 Sensory properties of Qizhong

Item		Grade			
		Superfine	First class	Second class	Third class
Exterior quality	Tea-leaf pieces	very tight, sturdy, heavy	very sturdy	quite sturdy	quite bold and sturdy
	Color	green and sleek	sleek	fairly sleek	fairly glossy
	Completeness	very even	very even	quite even	fairly even
	Neatness	very neat	very neat	quite neat	fairly neat
Interior quality	Fragrance	clean and high	pure	quite heavy	normal
	Taste	clean and pure, brisk, with distinct strong rock charm and fragrance	quite mellow and thick, strong rock charm and fragrance	quite pure and normal	less mellow

	Color of the tea water	very golden and clear	quite golden and clear	slightly dark golden	slightly dark orange
	Infused tea leaves	very soft and bright, even, with bright red edge	quite soft and bright quite evenly, with visible red edge	fairly soft and bright, even	less even, slightly bright

(3) Physicochemical properties

Table 7 Physicochemical properties of Wuyi Rock Tea

Item	Moisture	Total Ash Content	Broken Tea	Powder
Value/(%) ≤	6.5	6.5	15.0	1.3

6. CONCISE DEFINITION OF THE GEOGRAPHICAL AREA

Geographical boundaries: current administrative areas of Wuyishan City, Fujian province.

The exact processes of making Wuyi Rock Tea are:

(1) Primary process

raw tea leaves → sun-drying or withering → shaking and spreading → kneading and rolling → charcoal baking (first baking, cooling, rebaking) → semi-finished tea

(2) Refining process

semi-finished tea → gathering and grading → machine-screening → picking and winnowing → blending of the screened tea leaves → drying → cooling → stacking → checking → packaging → end products

The above processes are conducted within the prescribed geographical area.

7. LINK WITH THE GEOGRAPHICAL AREA

It is the following three essential qualities that make Wuyi Yan Cha (Wuyi Rock Tea) unique and well-known both at home and abroad, namely, excellent natural growing environment, fine species of tea trees and unique optimized ways of tea-making.

(1) Unmatched natural growing environment

① Geographical landscape

Wuyishan is characterized by its clear green streams and Danxia-landform. Inside the geographical area, a chain of rising mountains and hills, babbling streams and brooks dotted here and there around tea plantations. Among them are 36 hills, 99 cliffs, 3 streams (Nine-bend stream, Chongyang and Huangbai stream), 9 brooks and 13 springs that interlock with each other and hence forms a micro-climate inside. These plentiful mountains, hills, uplands, the rising land and hills in its northwest area has protected the area from being influenced by the cold currents from the north. Wuyishan is blessed with a mild subtropical climate in that there is no drastic rise or drop in temperature. Three streams flowing through mountains and hills contribute to the formation of its unique humid and foggy regional climate. Surrounded by mountains, pits and gullies, most of the tea plantations are on hills lower than 500m. Therefore the best environment gives birth to the best tea.

② Climatic condition

Wuyishan has a mild climate for being warm in winter and cool in summer, with an average temperature of 18°C-18.5°C, a long frost-free period, about 2000 mm rainfall, and the average relative humidity is 80%. On foggy days, plenty of scattered light is produced. As the whole area is surrounded by mountains, it is free from damage by frost or wind.

③ Soil composition

The soil in Wuyishan is characterized by volcanic conglomerate, red sandstone and shale, which are suitable for the growth of subtropical ever-green broad-leaved forest. Centuries after centuries, a great number of plant residues pile up and become

accumulated, so its topsoil is rich in plant residues and organic substances, and the pH ranges from 5 to 6. All in all, Wuyishan is very suitable for growing tea trees.

④ Vegetation coverage

The area is heavily forested. The most common plants are firs, *Castanopsis sclerophylla*, China-berries, Masson pine, *Gleichenia linearis* Clarke, ferns and so on. Mild climate, superior soil, moisture and diverse vegetation provide a steady ecological environment for the physiological and biochemical processes in the metabolism of tea trees, all of which constitute the advantageous external factors for the fresh Wuyi rock tea leaves.

(2) Fine species of tea trees

Wuyishan has long been known as the kingdom of tea species, where the natural hybridization between groups of sexual species of tea trees (called Cai Cha by local residents, i.e. Qizhong, literally “rare breed”) on the mountains has been going on centuries after centuries, and consequently a wide range of fine species of a single plant have come into being. Generations after generations of tea specialists and tea farmers have picked, processed all the species, compared and assessed the finished tea according to strict quality standards. The best species chosen from them are given “flower names” in accordance with their characteristics. The processes and standards involved are so stringent that only a few from them have been picked and named Mingcong (literally “Famous Species”), which is why the cultivation and selection of Mingcong are so unique. To be exact, in the end, different tea varieties have been named after their growing environment, shape of tea trees, shape of tea leaves, time of budding, characteristics of fragrance of the finished teas, period of planting, or the related myth and legend etc. While tea farmers say there are over 800 varieties of teas, the local *Annals of Tea* has listed more than 264 varieties. Therefore it can be said that abundant varieties have made it possible for a steady flow of new species to develop and hence stand out from others.

(3) Unique ways of tea-making

Among the three decisive factors, the method of tea-making plays a vital role in determining the quality of Wuyi rock teas. Sophisticated measures of tea-making have been developed from continuously inheriting and revolutionizing the traditional methods of stir-frying of green teas, during which process the best methods of tea-making for green and black teas have been adopted and the unscientific ways abandoned.

During the complex and demanding primary process, the main steps are “plucking, withering, shaking and spreading, wrapping, kneading and rolling, charcoal baking, picking”, among which shaking and spreading is the most significant and key step, for it is through this step that the special quality of Wuyi rock tea will be guaranteed, i.e. the half-fermentation, the shape of “green in the center and red at the edge” of tea leaves and their “fruity flavour” .

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

None

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

Wuyishan Municipal Market Supervision and Administration Bureau