
TECHNICAL SPECIFICATIONS FOR REGISTRATION OF GEOGRAPHICAL INDICATION

1. NAME OF THE GEOGRAPHICAL INDICATION

Chinese name: 宜都宜红茶

Transcription in Latin characters: Yidu Yi Hong Cha

Translation for information purposes: Yidu Black Tea

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

Other products of Annex I to the Treaty (spices etc.) - Tea

3. APPLICANT

Yidu Black Tea Association (address: No. 45 Changjiang Avenue, Yidu, Hubei Province)

4. PROTECTION IN CHINA

May 22, 2014, Announcement No. 2015 of the Ministry of Agriculture

5. DESCRIPTION OF PRODUCT

The fresh leaves of Yidu Black Tea are yellowish green and slim with moderate fine flakes content, featuring strong shoot tenderness-keeping capacity; the rough bar is tight and comely and contains golden flakes; the tea looks black and glossy and exhibits unique fragrance and taste, being pure and mild, and sweet after taste; additionally, it has densely red liquor color, and bright red leaves bottom; the tea polyphenols content is $\geq 10\%$, the moisture content is $\leq 7\%$, and the water extract content is $\geq 30\%$. The liquor "creams down" when it cools down.

6. CONCISE DEFINITION OF THE GEOGRAPHICAL AREA

The producing area of Yidu Black Tea covers the territory of Yidu (with jurisdiction over ten towns and villages), Hubei Province, where the main producing areas include Panjiawan Tujia Ethnicity Autonomous Town, Wangjiafan Township and Songmuping

Township, while the other producing areas include Niejiahe Town, Wuyanquan Town, Zhicheng Town, Yaojiadian Town, Lucheng Town, Gaobeizhou Town, and Honghuatao Town. The producing area covers an area of 1,357 sq. km. The producing area is adjacent to Zhijiang, Hubei Province in the east, Songzi, Hubei Province in the south, Wufeng County, Hubei Province in the west, and Changyang County, Hubei Province in the north. The geographical coordinates are 111°05'47"-111°36'02"E, 30°20'55"-30°36'00"N.

7. LINK WITH THE GEOGRAPHICAL AREA

Located in the mid-subtropical humid monsoon climate zone, the producing area of Yidu Black Tea is characterized by four distinctive seasons, "cold in winter and hot in summer", abundant precipitation, the highest temperature and rainfall occur in the same season, and frequent rainstorm. Mountain streams and creeks intersect with each other, and in combination with the dense mist in mountain valleys, it provides an ideal place for the growth of high-quality teas. The clear vertical climatic spectrum here is suitable for planting a variety of tea trees. The mean annual temperature is 16.7°C, and the mean annual precipitation is approx. 1235.4mm. Grained shale yellow loam soil and carbonate yellow loam soil account for 90% of the gross soil area; the soil layer is deep and thick, and the soil structure is favorable; the porous soil contributes to excellent air permeability; the pH ranges from 5.0 to 5.5 in most cases, and the organic content is more than 1.5%; the alkali-hydrolysable nitrogen content is 158.7ppm; the content of rapidly available phosphorus is 65.4ppm; and the rapidly available potassium is more than 185.9ppm; in other words, alkali-hydrolysable nitrogen and rapidly available potassium are rich, while the rapidly available phosphorus content is moderate in the soil; the porous soil offers perfect permeability; the cultivation layer is deep, thick, and endowed with high nutrient content.

Yidu, as a part of Yichang, is one of the most ancient tea producing areas in China. Lu Yu the Tea Saint paid a visit to Yichang when he was young, and then listed the tea of Yichang as No. 1 among the Mountain South Teas in *The Classic of Tea*, "in the south of the mountain, Xiazhou (Yichang today) produces the best tea, being

followed by Xiangzhou, and then by Jingzhou." According to the historical data of Yidu Black Tea kept in Yidu Archives and The Industries Records of Hubei Supply and Marketing Cooperatives (the Volume of Tea) compiled and published by Hubei Tea & Linen Corporation, Yidu Black Tea begun to be produced and processed locally in the mid-nineteenth century and exported to European countries, making Yidu a traditional area of producing Congou. Today, the Yihong Industrial Chain integrating seedling fostering, planting, processing, marketing, R&D has been formed with Panjiawan Tujia Ethnicity Autonomous Town, Wangjiafan Township and Songmuping Township as the core. The unique geological environment, high-quality water and soil resources, appropriate climate and advanced planting and processing technologies have given Yidu Black Tea the virtues of “being fragrant and slightly sweet after tastes, red in liquor color and bright red in leaves bottom”.

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

The Yidu Black Tea production operators within the territorial scope of Yidu Black Tea should normalize the production and use the indication in the light of relevant requirements, and employ the labeling method that combines product name and the public identification of geographical indication for agricultural products.

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

Agricultural Product Quality Safety Center at the Ministry of Agriculture (Address: No.59 South Xueyuan Road, Haidian District, Beijing)