

東方美人茶

Oriental Beauty Tea

【主要產地】：峨眉鄉、北埔鄉

Major Production Area : Emei Township, Beipu township

【主要產期】：6～7月

Major Production Period : June to July



產銷單位、訂購專線

鄉鎮別	產銷單位	聯絡單位(農場)	訂購專線
北埔鄉	北埔鄉茶葉產銷班	北埔鄉農會推廣股	03-5802207
峨眉鄉	峨眉鄉茶葉產銷班	峨眉鄉農會推廣股	03-5800216

Production & Marketing Organizations and Phone Line Purchases

Where Location	Production & Marketing Organizations	Contacts	Phone Line Purchasing
Beipu township	Tea Production and Marketing Squad, Beipu township	Promotion Section, Farmers Association of Beipu township	03-5802207
Emei Township	Tea Production and Marketing Squad, Emei Township	Promotion Section, Farmers Association of Emei Township	03-5800216

☑ 產品特色

東方美人茶在生長期間因其茶香吸引小綠葉蟬附著於茶葉幼芽上咬噬，以致茶芽肥大，葉片小而厚，枝節收縮彎曲，經自然發酵，並分泌出獨特的蜂蜜香味，風味獨特，茶葉外觀枝葉連理白、綠、黃、褐、紅五色相間，猶如朵花、茶色呈琥珀色。

☑ 選購指南

茶性的色、香、味可依個人喜好而定，選購時，芽尖帶白毫愈多愈高級，並以包裝良好無受潮、毀損為主。

📷 食用方式

沖泡時水以攝氏80~90°C為佳，等茶湯降至40~50°C稍涼之後品嚐，更是溫潤可口。

📌 營養成份

茶葉富含兒茶素、雜鏈多糖類、維生素C及E、胡蘿蔔素、氟、鋅、硒、錳等。

☑ Product Features

During its growth period, the smell of Oriental Beauty Tea attracts tiny green cicadas. They attach to the young buds and through biting make the tea buds huge and leafy, and the tea leaves small and thick. After a natural fermentation process, the retrenched branches and stems secrete a unique odor not found anywhere else. The outward appearance of the tea displays white, green, yellow, brown and red colors not unlike a beautiful flower while the tea itself is amber in color.

☑ Pointers for Purchase

All depends on personal preference as the variety of colors, fragrances and odors appeal to different people. The more white on the bud, the higher the quality. The package should be hermetically sealed and undamaged.

📷 Preparation Methods with all

The best water temperature to pour the tea into ranges from 80 to 90°C. Drink if when the temperature drops to 40 - 50°C. It is both refreshing and palatable.

📌 Nutritional Value

Tea is rich in catechin, heterodesmic polyose, Vitamin C and Vitamin E, carotin, fluorine, zinc, selenium, and manganese.