


# CAMERON

Taiwan Premium Loose Leaf Teas



2018 Catalogue





## About us

We are a specialty tea company focused on supplying and sourcing premium grade loose leaf teas from Taiwan. Our primary objectives are to provide global tea buyers with:

- Direct access to premium grade loose leaf teas from Taiwan with competitive prices
- Flexible minimum order quantity
- Customizable vacuum-sealed packaging sizes
- Fast, reliable and trackable international delivery options by sea or air (Shipping Terms: EXW, FOB, CIF, DAP, etc.)

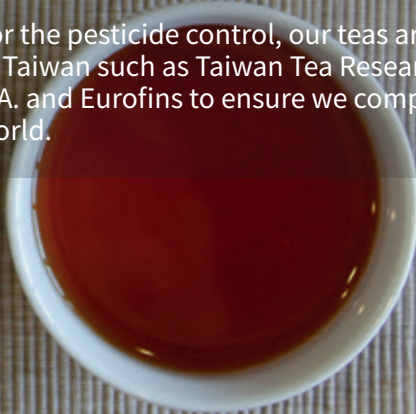


## Our Tea Leaf



Our tea leaves are coming from some of the most prestigious tea growing areas in Taiwan including AliShan, LiShan, PingLin, Sun Moon Lake and MiaoLi. Our premium loose-leaf teas are hand-plucked, cultivated, harvested, manual-processed and packaged in each of our tea gardens. Our tea gardens are also regular top prize winners for their regional tea competitions every year. We have 100% confidence in quality control on every steps from day-to-day tea farm management to the finished tea leaves.

Apart from our hand-plucked/hand-processed teas, we also supply machine-harvested teas from tea gardens in Ming Jian, Nantou which produce machine-harvested loose-leaf oolong at very competitive prices.



For the pesticide control, our teas are checked regularly by professional laboratories in Taiwan such as Taiwan Tea Research and Extension Station, TÜV Rheinland, SGS S.A. and Eurofins to ensure we comply with latest pesticide regulations across the world.





# AliShan 阿里山

## Terroir

- Altitude: 1,500 m
- One of the most famous oolong tea growing areas in Taiwan
- Rich soil with cool climate and moist from daily mists

## Tea garden info

- Established in 1990, managed by Chiu family
- Size of tea field: 20 hectares in AliShan area
- Regular winner in regional tea competition
- Harvest Season: Spring and Winter
- Speciality Cultivar: Chin Shin Oolong, Jin Xuan (TTES #12)









## **AliShan Oolong Tea High Mountain Oolong**



**Production Region: AliShan, Taiwan**

**Cultivar: Chin Shin Oolong**

**Fermentation Type: Lightly Fermented Oolong**

**Flavour Profile: Floral aroma with by a crisp natural sweetness  
aftertaste**

**Harvest Season: Spring and Winter**

**Available Grade: Competition Grade (A001)  
Premium Grade (A002)**

## **AliShan Oolong Tea Jin Xuan Oolong**



**Production Region: AliShan, Taiwan**

**Cultivar: Jin Xuan (TTES #12)**

**Fermentation Type: Lightly Fermented Oolong**

**Flavour Profile: Distinctive milky taste with floral undertone**

**Harvest Season: Spring and Winter**

**Available Grade: Competition Grade (A003)  
Premium Grade (A004)**



# LiShan 梨山

## Terroir

- Altitude: 2,300 m
- One of the highest oolong tea growing areas in Taiwan
- Low yearly average temperature
- Lots of moist from daily mists

## Tea garden info

- Established in 1998, managed by Chang family
- Size of tea field: 2.5 hectares in LiShan
- Harvest Season: Spring, Winter
- Speciality Cultivar: Chin Shin Oolong







# LiShan Oolong Tea

## LiShan Oolong

**Production Region: LiShan, Taiwan**

**Cultivar: Chin Shin Oolong**

**Fermentation Type: Partly Fermented Oolong tea**

**Flavour Profile: Refreshing floral aroma with hints of fruity notes.**

**Harvest Season: Spring, Winter**

**Available Grade: Premium Grade (L002)**





# Sun Moon Lake

## 日月潭

### Terroir

- Altitude: 700 m
- Most historic black tea growing areas in Taiwan
- Heavy moist and stable yearly average temperature

### Tea garden info

- Established in 2006, managed by Shi family
- Size of tea field: 8 hectares in Sun Moon Lake area
- Regular winner in regional tea competition
- Harvest Season: Spring, Summer, Autumn
- Speciality Cultivar: Ruby (TTES#18), Assam, Formosa











# **Sun Moon Lake Black Tea Ruby**



**Production Region: Sun Moon Lake, Taiwan**

**Cultivar: Ruby (TTES#18)**

**Fermentation Type: Fully Fermented black tea**

**Flavour Profile: Natural flavour of cinnamon with a slight hint of mint**

**Harvest Season: Spring, Summer, Autumn**

**Available Grade: Competition Grade (S001)  
Premium Grade (S002)**



## Sun Moon Lake Black Tea Assam



**Production Region:** Sun Moon Lake, Taiwan

**Cultivar:** Assamica varietal from Indian Juipur

**Fermentation Type:** Fully Fermented black tea

**Flavour Profile:** Notes of a honeyed caramel and hints of cacao

**Harvest Season:** Spring, Summer, Autumn

**Available Grade:** Competition Grade (S003)  
Premium Grade (S004)

## Sun Moon Lake Black Tea Formosa



**Production Region:** Sun Moon Lake, Taiwan

**Cultivar:** Camellia Formosensis (Native cultivar in Sun Moon Lake)

**Fermentation Type:** Fully Fermented black tea

**Flavour Profile:** Warm and earthy with notes of spice and molasses

**Harvest Season:** Spring, Summer, Autumn

**Available Grade:** Competition Grade (S005)  
Premium Grade (S006)



# MiaoLi

## 苗栗

### Terroir

- Altitude: 400 m
- Most well-known Oriental Beauty growing areas in Taiwan
- Grow on leeward side of hills with high humidity and sunlight
- Ideal environment for attaching green leafhoppers
- Leafhoppers' bites lead to distinctive fruity and honey flavour

### Tea garden info

- Established in 1967, managed by Deng family
- Size of tea field: 8 hectares in MiaoLi area
- Regular first place winner in regional tea competition
- Harvest Season: Summer, Autumn
- Speciality Cultivar: Chin Shin Da Pan









## **MiaoLi Oolong Tea Oriental Beauty**



**Production Region: MiaoLi, Taiwan**

**Cultivar: Oriental Beauty (Chin Shin Dah Pan)**

**Fermentation Type: Partly Fermented oolong tea**

**Flavour Profile: Refreshing floral aroma with fruity and honey taste**

**Harvest Season: Summer, Autumn**

**Available Grade: Competition Grade (B001)**

## **MiaoLi Black Tea Oriental Beauty**



**Production Region: MiaoLi, Taiwan**

**Cultivar: Oriental Beauty (Chin Shin Dah Pan)**

**Fermentation Type: Fully Fermented oolong tea**

**Flavour Profile: Intense honey notes with molasses undertone**

**Harvest Season: Spring, Autumn**

**Available Grade: Premium Grade (B002)**



# PingLin 坪林

## Terroir

- Altitude: 500 m
- Most famous Pouchong growing areas in Taiwan
- Cold, humid weather with mists in the mountainous areas

## Tea garden info

- Established in 1921, managed by Feng family
- Size of tea field: 8 hectares in PingLin
- Regular winner in regional tea competition
- Harvest Season: Spring, Winter
- Speciality Cultivar: Chin Shin Oolong







## **PingLin Oolong Tea Pouchong**



**Production Region: PingLin, Taiwan**

**Cultivar: Chin Shin Oolong**

**Fermentation Type: Partly fermented oolong tea**

**Taste Profile: Fresh, rich aroma with rounded taste and smooth finish**

**Harvest Season: Spring, Winter**

**Available Grade: Competition Grade (P001)  
Premium Grade (P002)**



# Ming Jian

## 名間

### Terroir

- Altitude: 400 m
- Most well-known growing areas for machine harvest oolongs
- Rich sun light and soil provide a perfect condition for producing high quality machine harvest teas

### Tea garden info

- Established in 1990, managed by Li family
- Size of tea field: 2 hectares in Ming Jian area
- Harvest Period: Quarterly
- Speciality Cultivar: Jin Xuan (TTES#12)  
Jade (TTES#13)  
Shy Jih Chuen (Si Ji Chun)









## Ming Jian Oolong Tea Jin Xuan



**Production Region:** Ming Jian, Taiwan

**Cultivar:** Jin Xuan (TTES No. 12)

**Fermentation Type:** Partly Fermented oolong tea

**Taste Profile:** Refreshing creamy aroma

**Harvest Season:** Quarterly

## Ming Jian Oolong Tea Jade



**Production Region:** Ming Jian, Taiwan

**Cultivar:** Jade (TTES No. 13)

**Fermentation Type:** Partly Fermented oolong tea

**Taste Profile:** Refreshing floral aroma

**Harvest Season:** Quarterly

## Ming Jian Oolong Tea Four Seasons



**Production Region:** Ming Jian, Taiwan

**Cultivar:** Shy Jih Chuen (Si Ji Chun)

**Fermentation Type:** Partly Fermented oolong tea

**Taste Profile:** Refreshing warm aroma

**Harvest Season:** Quarterly