Pu-erh tea is made from Yunnan large-leaf varietal of Camellia Sinensis. It is typically processed into compressed cakes, bricks and tuos. Pu-erh is particularly special because it can be aged for decades or longer, always changing and developing more depth and texture. Raw Pu-erh (生茶) is the traditional form of Pu-erh, and is sun-dried and compressed. Ripe Pu-erh (熟茶) is fermented during a 40-50 day period under-going a mellowing process that changes the tea into something dark red-brown in color.

Since 2004, we have been in the business of providing Yunnan Pu-erh, Black, Green, White and Oolong teas to retail and wholesale customers all over the world. We are committed to offering high quality tea at an affordable price. In addition to offering brand name and small label Pu-erh teas, we produce our own premium Yunnan Sourcing Brand Pu-erh Teas.

YUNNAN SOURCING
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Here are some general suggestions for brewing our teas. Experiment with the different variables and pay attention to the result, this is part of the enjoyment of tea.
**RIPE & RAW PU-ERH TEA BREWING:**

Water temperature should be 95°C-100°C. If you are going to use clay teaware it is best to dedicate dedicate to either ripe or raw.

- Raw Pu-erh: one wash (20 seconds)
- Ripe Pu-erh: two washes (15 seconds)

A short wash awakes the tea & you may use the tea water to wash the cups. Subsequent infusions don't require long times at all (20 seconds or less and then gradually increasing).

When prying leaves from a cake or brick, avoid breaking the tea leaves too much, broken up leaves when brewed will become bitter.

We prefer an intuitive approach, filling the the tea pot or gaiwan to about a quarter of its volume with leaves.

If you prefer a weight/water ratio: 6 grams/100ml of water. Pay attention to the gradual expansion of the leaves and the flavor that comes out of them. Try adjusting the variables & pay attention to the result, this is part of the enjoyment of discovering Pu-erh!

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**GREEN & WHITE TEA:**

Water temperature should be close to 85°C. Use 5-6 grams of green/white tea per 100ml of water. Begin with a brief 10 second wash. Next, steep 10s, 15s, 20s, 30s, 45s, and then maybe a minute each time until it is brewed out. We prefer to gradually coax out the subtle flavors.

**BLACK TEA:**

Water temperature should be close to 90°C. Use 5-6 grams of black tea per 100ml of water. Begin with a brief 10 second wash. Next, steep 10s, 15s, 20s, 30s, 45s, and then maybe a minute each time until it is brewed out. As with green and white tea, we prefer to gradually coax out the subtle flavors.

**OOLONG TEA:**

Water temperature should be close to 95°C (or higher). Use 4-5 grams of oolong tea per 100ml of water. Begin with a brief 10 second wash... then 10s, 15s, 20s, 30s, 45s, and then maybe a minute each time until it’s brewed out. I prefer to gradually coax out the subtle flavors.