



China is getting closer, once again.

Next January we will travel to China. Just a short visit, to collect some tea and teaware, meet friends and suppliers, and plan the spring tea hunting session with them.

Shanghai will be our hub. There are already two new teas stocked for us there: a fruity green tea and a yellow tea.

If time permits, Gabriele and Michela will also head to Anxi County in southern Fujian province. Here they will **search for outstanding Tie Guan Yin, from the recent autumn harvest.**

Gabriele will fly back home after one week, while Michela will stay an additional two weeks.. Besides intensive tea tastings, Michela's agenda foresees **trips to Jingdezhen and Yixing** to observe and learn about the manufacturing of high-end tea pottery.

Follow our journey on the nannuoshan blog (soon available).

Why so many oolong teas?

Green is by far the most popular tea in China. You are all familiar with black tea as well, and some have even heard of white tea. While, for the most of you, oolong is a new word.

Despite that, **nannuoshan features ten oolong teas and nine more will soon be available.**

Why so many?

Oolong is a partially oxidized tea. It is the junction between the greens ---non-oxidized--- and the blacks ---completely oxidized. From almost green to almost black, there is a wide range of flavors that we would like to offer you all.

Oolong can be fresh and vegetal, like Tie Guan Yin; mineral and intense like Yan Cha; complex and floral like Phoenix tea; and delicate like Taiwanese oolongs.

Which one should you choose?

Order free samples from our shop and discover which oolong best suits your taste. You can even order free samples of Phoenix and Taiwanese oolongs, which will be available in our shop very soon.

Just [drop us a line](#).

