

White tea for a white Christmas

White tea has become very popular, a favourite in the winter months. But what exactly is white tea?

Traditionally produced in the Chinese province of Fujian, it is different from all other teas due to its special processing. It is the easiest way to transform freshly picked leaves in exquisite tea.

After a short withering, the fresh leaves are simply dried at the sun. It sounds simple, but it's not! Quality can vary greatly. Certainly because of the changing weather conditions; but a successful drying process –which takes several days– depends mostly on the experience and know-how of the farmers.

We personally sourced all our white teas directly by the tea farmers in China.

New in our Online Shop:

Yin Zhen 2015 and 2012: the noblest of white tea; only buds!

Bai Mu Dan 2014, 2012 and 2008: the best compromise between softness and fullness.

Shou Mei 2014: strong and warm



The Nannuoshan Tea House in Berlin!



Long we have been planning it and even longer we dreamed of it: the Nannuoshan Tea House opened in November in downtown Berlin!

We hope that our offer appeals to you and look forward to your visit:

- Cosy tearoom for the tasting of tea and pastries.

- Either we serve the tea in the teapot or you prepare it yourself at the table, according to the traditional Chinese method.

- Tea shop with 50+ hand-picked teas, all personally selected in China by the tea growers.

- Handmade teaware as gift and for yourself.

- Sundays Tea-breakfast: several courses with matching teas. Selected music.

- Regular tea seminars and private tastings; for example as a birthday present.

- Vouchers: "Make yourself happy!" For shopping, tearoom and seminars.

More about events, seminars and tea-breakfast on www.nannuoshan.org or on our [Facebook Page](#).