

The Kindred Spirit



Tea Tasting Guide

Tea Brewing Guide

TEA TYPE	WATER TEMPERATURE	BREW TIME
White	160-180	2-3 Minutes First Steep*
Green	160-180	2-3 Minutes First Steep*
Oolong	180-190	3 Minute First Steep*
Black	Boiling	3-5 Minute Steep**
Pu Erh	Boiling	3-5 Minute First Steep*

* Add an addition 30 seconds to 1 minute for each additional steep.

** Darjeelings should not be brewed longer than 3 minutes.

Note: This is only a rough estimate. Your taste should be your guide.

Tasting Notes

Leaf: Look at the tea leaf. Examine the shape and texture.

Aroma: Evaluate the scent of both the leaves and the brewed beverage.

Liquor: Note the appearance of the brewed tea in the cup. Note: Do NOT rely upon color to determine brew time.

Taste: Note the taste of the tea on your tongue. Note the mouth feel. Also note any taste that remains in the mouth after swallowing.

Tasting Glossary

Astringency: mouth drying effect; clean and refreshing

Body: the tea's mouth feel (e.g. full bodied)

Brisk: the mouth puckering feel; lively taste; not flat or soft

Finish: the flavor remaining on the tongue after the tea is swallowed

Flowery: having a floral aroma.

Vegetal: characteristic of green teas that includes a spinach or marine note

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