



The Royal Empress' Tea House

DRAGON 4 FLOWERS (Artisan Handcrafted China Green Tea)



Country of Origin:	China
Region:	Yunnan Province
Shipping Port:	Shenzhen
Grade:	Artisan Handcrafted
Altitude:	1500' – 3000' feet above sea level
Manufacture Type:	Handmade and hand tied.
Cup Characteristics:	Light lavender notes wind their way through a floral bouquet and provide some depth and body to the early season green tea.
Infusion:	Bright, golden infusion.
Ingredients:	Luxury green tea, Amaranth + Jasmine + Chrysanthemum + Lavender blossoms.

Information:

In ancient China dragons were thought to be an exceptionally ostentatious creature. Their physical form was commonly depicted as incorporating characteristics of many different animals, all of which were considered sacred. They had the body of a snake, the scales of a fish, the antlers of a stag, the face of a camel, eagle's talons, ears of a bull, feet of a tiger and the eyes of a demon. By harnessing the power of all these animals together, dragons were able to perform an unlimited range of magical feats. Among the many different types of dragons - each had their particular specialty - some could disguise themselves as silkworms, others could become as large as the universe, fly in the clouds or turn into water. One variety of dragon in particular was considered very special, the *Fucanglong*, dragons that guarded treasure. The *Fucanglong* lived in the underworld and were said to protect treasures both man-made and otherwise. The treasure could be gold, jewels, state secrets, magical potions and everything in between. They were so powerful it was said that when volcanoes erupted, it was the *Fucanglong* bursting forth from the centre of the earth to report to heaven on the status of their holdings.

Chinese tea legend has it that at some point during the early part of the last century, (the exact date is no longer known), an artisan from Fujian province was visited in a dream by a *Fucanglong* dragon. The dragon told him to craft a tea that represented his protective powers. If he did so the artisan would achieve great success and grow wealthy. The tea he created used the petals of 4 flowers, wrapped up inside full leaves of fresh green tea. The leaf depicted the dragon's scaly skin while the flowers represented his treasure. The Artisan took the tea to market and true to the dragon's word he had a hit on his hands and quickly sold out of all the tea he had created.

Brew a pot for yourself or your customers and you'll quickly discover why the first batch of Dragon 4 Flower sold out so quickly. On the nose the infused tea is a delight, hinting of a Fujian garden in the springtime. The cup displays delicate, exceptionally fresh hints of grassiness that intertwine with the intricate mélange of the four flowers. On top of it all, the tea is a visual spectacle, not unlike a dragon bursting forth from a volcano! It is truly a cup to behold. Long live the *Fucanglong*!

Hot tea brewing method: Place one ball in your teapot (ideally clear glass for maximum visual effect), and add boiling water. (Very hot or boiling water allows the ball to open, which allows you to see the art of tea better). Infuse until the ball is fully open, usually about 5 minutes. Watch the long leaves unfurl to reveal the hidden flower treasure. **Note:** Do not remove the leaves after infusing - contemplate life and enjoy a rare Chinese floral Tea. If you wish to have another cup of tea, simply pour more water on the leaves and infuse for another 1-3 minutes.

Iced tea-brewing method: Not generally consumed iced but if you do, (to make 1 qt/lt) Place Dragon 4 Flower pods in a heat resistant pitcher. Add 1¼ cups freshly boiled water. Steep 5 min. Quarter fill a serving pitcher with ice water. Add steeped tea and fill with ice water. Garnish with 1 opened Dragon 4 Flower and sweeten to taste.