



The Royal ' Empress Tea House

GINSENG LILY

(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:	Excellent green tea character with a mild hint of dry ginseng bitterness.
Infusion:	Yellow bright
Ingredients:	Luxury green tea, Ginseng + Lily blossoms.

Information:

Hand-tied teas have been produced in China for millennia. Over the centuries, artisans from nearly every tea-growing region in the country have rolled, tied and twisted hand plucked green leaf with flowers and herbs to create what can only be described as drinkable works of art. The level of care that went, and still goes into, producing these wonderful teas meant that only the finest ingredients could be used – the best tea shoots available and additional ingredients that commanded the same respect as the tea itself. It is because of this ideal that Ginseng was first blended with green tea – the root was at one time the most prized crop in China.

During ancient times, Ginseng root was so revered as a cure-all that traditional physicians prescribed it for everything from easing pulmonary difficulties to eradicating fatigue. The root was known as *Jin-chen* which means “like a man” in reference to its resemblance of the human form and because it had the power to restore and revive the human body. Ginseng was so highly prized that for a time only the Emperor had the legal right to collect the spicy roots. So, when the Tea Masters of old went looking for fresh ingredients to enhance the character and beauty of their creations, many turned to the trusted and hallowed root.

Ginseng Lily, the tea we are pleased to offer you here, is a fabulous example of what can be done with a high quality green tea, all natural ginseng and the loving touch of a Master. The tea selected for its creation is a top quality Yunnan – known for its large leaf, strong aroma and full-bodied flavor. The Ginseng selected is of an equally high caliber, as is the lily blossom added to the tea to enhance the visual appearance of the infused tea. Brew a pot today and watch as the leaves and flower unfold - it is true craftsmanship in the cup. It's not everyday that you get a chance to serve a work of art!

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/lit) Place 3 Ginseng Lily 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 Ginseng Lily and sweeten to taste.