

KEY HIGHLIGHTS

- 🌿 Grown in the heart of Huangshan, Anhui Province
- 🍵 Hand-plucked in early spring (pre-Qingming)
- 🐦 "Sparrow Tongue" shape – tightly curled, fine, silvery tips
- 🌫️ Grown in misty, high-altitude tea gardens
- 🏆 Part of China's Intangible Cultural Heritage (2008)

ORIGIN & CRAFTSMANSHIP

- 🌫️ Terroir: High-altitude tea gardens in Huangshan, Anhui — misty, cool (~15°C), 1,700mm rainfall, 85% forest cover, humus-rich soil.
- 🍵 Pluck: Tender early spring pluck (March–April), one bud, one or two leaves, silvery tips.
- 🏆 Process: Pan-fired to stop oxidation, hand-rolled into "sparrow tongue" shape, slow-dried to preserve freshness.
- 🏆 Heritage: Part of China's Intangible Cultural Heritage (2008)

DID YOU KNOW?

Huangshan Maofeng is often served to visiting dignitaries in China — a true national treasure.



Nanjing Nathan
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南京华敦国际贸易有限公司



Huangshan Mao Feng Green Tea

From the Misty Peaks of Huangshan, China



🌍 Origin & Legacy

- Huangshan Mao Feng is one of China's "Ten Famous Teas," first cultivated in the late 19th century in the UNESCO-listed Yellow Mountains (Huangshan).
- Grown at high altitude, where mist and cloud cover the peaks year-round, this tea is prized for its delicate fragrance, fresh flavor, and elegant appearance.
- The leaves are hand-plucked in early spring and traditionally pan-fired and hand-rolled — a method that preserves the tea's natural aroma and shape. In 2008, the production techniques of Anhui's famous teas were recognized as part of China's Intangible Cultural Heritage.

🌿 The Daily Mao Feng Series

Premium Green Tea for Everyday Enjoyment

A refined yet accessible expression of authentic Huangshan Mao Feng, this series captures the essence of spring harvest — fresh, floral, and smooth. Sourced from the core Huangshan tea zone along the 30th parallel north, it benefits from:

- 🌫️ Constant mountain mist and cool climate (~15°C)
- 💧 Abundant rainfall (1,700mm/year)
- 🌳 85% forest coverage
- 🐌 Humus-rich, mineral-dense soil

This ideal terroir produces tender, aromatic leaves perfect for daily sipping.
fragrance, and smoothness.

🍵 Craftsmanship: Tradition Meets Precision

Grown in the Heart of Huangshan, Crafted by Tradition

Made from plump, downy buds (one bud, one or two leaves), this tea follows the full traditional process with modern quality control:

1. Pan-Firing
Leaves are quickly heated in a wok to halt oxidation, preserving freshness and vibrant green colour.
2. Hand-Rolling
Gently rolled between the palms to shape the leaves into tight, slightly curled "sparrow tongue" form, releasing subtle aroma.
3. Drying
Slow-dried over low heat to lock in flavour and ensure long shelf life.

The result: a tea of elegant form, bright liquor, and lasting fragrance.

WHY THIS TEA STANDS OUT

- 🌿 Grown in Qimen's core heritage zone
- 🍵 Hand-processed using traditional methods
- 🔍 Batch-traceable from farm to pack
- 📦 Available in retail and bulk packaging
- 💎 OEM & private label options available

WHY CHOOSE US?

- ✓ Sole Distributor – Direct from Qimen
- ✓ Quality Assured – Batch-traceable & tested
- ✓ Flexible Options – OEM, private label, bulk
- ✓ Global Shipping – FOB Origin – Huangshan

Contact Us

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Taste Profile



- Appearance: Tightly curled, silvery-green leaves with fine down (hao)
- Dry Aroma: Fresh, floral, with hints of orchid and spring greens
- Liquor: Light golden-green, crystal clear
- Taste: Smooth, mellow, with a sweet, refreshing finish
- Aftertaste: Clean and lingering, with a cooling throat sensation (hui gan)
- Wet Leaves: Tender, even, bright green — a sign of premium quality

How to Brew

For the perfect cup:

- Leaf: 3–4g
- Water: 80–85°C (176–185°F) — *do not use boiling water*
- First Infusion: 1–2 minutes
- Subsequent Steps: Add 15–30 seconds each.
- Steeping: 3–4 infusions

Best enjoyed in a glass or “gaiwan” to appreciate the leaf movement and liquor clarity.

Ideal for:

- Morning refreshment
- Mindful moments
- Sharing with guests



PRODUCT PROFILE

Type	Pan-fired green tea
Origin	Huangshan, Anhui Province
Harvest	Early spring (March-April)
Aroma	Floral, fresh, orchid-like
Liquor	Light golden-green, clear
Taste	Smooth, sweet, refreshing
Brewing	80–85°C
Packaging	Foil pouches, gift boxes (on request)
MOQ	100 boxes
Lead time	3 – 7 days
Price	Negotiable on qty ordered
Data sheet	Cert. of authenticity available