

## Iceland Puerh Tea Price

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The Icelandic Village is located in Mengku Town, Shuangjiang County, Lincang City, Yunnan Province. It has five village groups under its jurisdiction, namely Iceland, Nanqi, Nuowu, Bawei, and the land boundary. The ancient tree tea of the Icelandic villagers group is authentic Icelandic tea, and the tea close to it is Nanqi ancient tree tea. Icelandic ancient tea has a long history and old trees have new shoots, so the quality is excellent, so Icelandic tea is known as the "Queen" of Puerh, Yunnan.



But not all Icelands are Iceland! Iceland-the cinnabar mole of every tea friend's heart. What has been tasted is as deep as everyone's mind. What hasn't been tasted is also an untouchable dream in everyone's heart. She feels that she is close to her eyes, yet far away from the horizon. The tea market can be seen everywhere with Icelandic packaging, but when we sit down and taste the tea carefully, too much Iceland will inevitably disappoint. How can the "Dai minority tribute tea" in the past and the contemporary "Queen of Puerh" be seen everywhere? Is it possible to drink it in dozens or hundreds?

Honor of Puerh tea in Iceland.

1. Only the tea in the old village of Iceland is the real Icelandic tea. Known as the "Queen" of Yunnan Puerh Tea.

- 2. Judging from the existing ancient tea gardens in Mengku, it should be said that since Han Tingfa, the Dai Tusi officials who managed Mengmeng have been encouraging, leading, and promoting the cultivation of tea in villages in mountainous areas.
- 3. The centuries-old privilege of the Dai Tusi has provided the conditions for Iceland tea to be of high value and reputation. It plays a great foundation and promote role.

Iceland tea characteristics.

Icelandic tea is one of the most precious <u>Yunnan Puerh teas</u>. It is a typical Mengku large-leaf arbor tree tea with grown leaves and dark green leaves. The leaves are thick and soft, and the tea is rich in fragrance. It is very unique and is the best of Mengku tea. It is also the best of Yunnan Puerh tea. Icelandic teas are thick and large, and generally appear brownish black. The flavor of Icelandic tea is dominated by floral and fruity flavors due to differences in the sense of smell or uncertainty in the production process. The soup color of Icelandic spring tea is golden and translucent. The color of summer and autumn tea soup is slightly cloudy in the first two openings, and then brightens. The taste is mellow, the leaf base is thick, full and thick, and the leaf shape is complete and soft.

- 1. Appearance: The cords of Icelandic tea are thick and the bud peaks are magnificent. The color of the tea green is oily brown and black. The picking is generally one bud and two leaves. The cords are clear, and there are almost no horseshoes in the tea green.
- 2. Aroma: The aroma of Icelandic tea is very soft, and it accompanies with the tea soup, and the cup is long-lasting without showing off. About the aroma of Icelandic tea, because of the difference in the sense of smell of each person, or the uncertainty in the production process, the overall It feels mainly floral and fruity.
- 3. Soup color: The soup color of Icelandic tea is golden and translucent.
- 4. Taste: Another key point of the difference between Icelandic tea and other teas is the speed of watering. Under normal circumstances, Icelandic tea will bring about the feeling and experience of regenerating in 3-5 seconds. After repeated drinking for a period of time, the roots of the cheeks (parotid glands) will rapidly regenerate and spread to the entire mouth.
- 5. Bubble resistance: <u>Icelandic tea</u> is continuously brewed for 20 ounces, and the soup color is still bright yellow, with a strong taste and no signs of decay.
- 6. Tea bottom: The leaf base of Icelandic tea is thick and full, and the leaf shape is complete and oily. The key point is that it is very soft and smooth.

