



福州茉莉花茶最核心的工艺是

「窰制」——将茶叶和鲜花层层叠叠覆盖，使茶坯充分吸收花香而制成，好的茉莉花茶需要反复窰制数次。

The core process of Fuzhou jasmine tea is "making" - layering tea leaves and fresh flowers to fully absorb the fragrance of the flowers and make it. Good jasmine tea needs to be repeatedly made several times.



福州茉莉花茶

窰制工艺

Production Process of Fuzhou Jasmine Tea

甜。冰糖一般的有回甘，像茶喝起来才灵，做出的定，花香鲜足，气候稳定，日照充足，为这个时间茉莉花。因时所采摘的12时到18时，须是三伏天茶，原料必须福州茉莉花一款高端的

A high-end Fuzhou jasmine tea must be made from jasmine flowers picked between 12:00 and 18:00 during the dog days. Because of the abundant sunshine during this period and the fresh fragrance of flowers, the tea made has a sweet aftertaste, like rock sugar.

