



# NATC TEA-MAKER COLLABORATION PROJECT

## TERROIR & TEA MAKING PARAMETERS

### TEA TYPE: BLACK TEA, ORTHODOX

#### GEOGRAPHY

<b>Country</b>	India
<b>Region</b>	Assam
<b>Estate Name:</b>	My Tea Estate

#### CLARIFICATION/COMMENTS


#### TIMING

<b>Season</b>	March 2024
<b>Rainy/Dry</b>	Dry


#### TYPOGRAPHY

<b>Altitude</b>	80 masl
<b>Gradient</b>	4%

steep, gentle slope or flat

#### PLANT

<b>Variety</b>	Camellai Sinensis Assamica
<b>Cultivar</b>	Unnamed cultivars
<b>Age</b>	42 years

seed, cutting

#### WEATHER

<b>Avg Rainfall</b>	1100-1300 mm per year
<b>Actual Rainfall</b>	41 mm in past 10 days during shooting period


### NOTES: ENVIRONMENTAL CONDITIONS DURING SEASON AND MANUFACTURE

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## PROCESS

### PLUCK

Leaves/Bud

1 B + 2L

### CLARIFICATION/COMMENTS

one leaf, one bud, two leaf one bud, etc

### WITHER

Time

24 hours

in basket, chinese style

Moisture Reduction %  
(%Withering)

52%

### ROLL

Rolling Sequence

Timing

Total Time

25 min without pressure, 35 min med pressure

1 hour

### OXIDATION

Open/Covered

Time

open, water cloud spray

17 hours

### DRYING

Time

2 hours

Temperature

105 C

Convection Yes/No

**NOTES: MANUFACTURING TECHNIQUE CHOSEN, REASONS FOR ADJUSTMENTS MADE**

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