

July's Tea is:

White Tea

In spite of its name, brewed white tea is pale yellow. Its name derives from the fine silvery-white hairs on the unopened buds of the tea plant, which give the plant a whitish appearance. The unopened buds are used for some types of white tea.

The base process for manufacturing white tea is as follows: Fresh tea leaf → withering → drying (air drying, solar drying or mechanical drying) → white tea.

White tea belongs to the group of tea that does not require panning, rolling or shaking. However, the selection of raw material in white tea manufacture is extremely stringent; only the plucking of young tea leaves with much fine hair can produce good-quality white tea of a high pekoe (grading) value.

Plucking style

Chinese white teas are traditionally categorized into a four-level hierarchy of quality. The first, and highest quality, Baihao Yinzhen, is just the bud of the tea plant. Bai Mudan white tea is typically composed of one bud and two leaves. Gongmei white tea is similar to Bai Mudan, but includes three to four leaves. The lowest grade of white tea, Shoumei, has many leaves and few buds.

Source: https://en.wikipedia.org/wiki/White_tea