

Keemun Congou (Loose Leaf)



Description:

Keemun Congou (Loose Leaf) is a Chinese black tea with a tightly twisted leaf that brews red in the cup.

Taste:

Keemun Congou (Loose Leaf) yields mild smokiness notes with wine-like undertones. The amber-red brew is sure to provide a rich, smooth, and mellow drink. A stronger flavor than Russian Caravan but is also lighter than the bold smoky flavor of Lapsang Souchong Black.

Origin:



Davidson's sources its Keemun Congou from Qimen County in the Anhui Province of China. This is an area known as "The County of Chinese Black Tea." The area's high elevation and shady climate protect the tea leaves from direct sunlight, making the tea mellow yet rich. This is an image of a small farmer from the region, stopping to pose while she plucks the young, thin shoots for Keemun Congou.

Ingredients:

Organic Keemun black tea.

Brewing:

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1. Bring fresh, filtered water to a boil.
 2. Add 2 grams of tea to a infuser, or straight into an 8-oz. mug.
 3. Pour the heated water into the mug.
 4. Steep for 3-5 minutes.
 5. Strain tea leaves, or take out the infuser.
 6. Sip and enjoy Davidson's organic tea.