

## White Peony (Loose Leaf)



### Description:

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White Peony (Loose Leaf) is a delicate, crisp white tea known for its neutral, nut-like character.

### Taste:

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Davidson's White Peony (Loose Leaf) offers a smooth, chocolatey base with a fragrant, floral finish.

### Origin:

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Davidson's sources its organic White Peony (Loose Leaf) tea from ZhengHe County in the Fujian Province of China. The tea farm is located high on the mountain and is covered by the surrounding forest in the area. This image, taken by Davidson's co-owner during a recent visit, shows some of the surrounding trees over the top of the tea plants.

### History:

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White Peony sourced from ZhengHe County has strictly been cultivated with the traditional practice of withering, as opposed to the modern practice of baking. In this way, the tea leaves are simply spread out to wither in the sun, if weather permits, for about two days. This natural process promotes light fermentation and the protection of leaf benefits, like antioxidants.

### Ingredients:

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Organic white tea.

**Brewing:**

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1. Heat fresh, filtered water just short of the boiling point.
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.