



Zi Chun Tea Company

Specialty tea importer - direct from tea garden to your door

Scenting Jasmine Dragon Pearl Tea

The green tea is harvested in April and kept until July when the Jasmine flowers are ready.

During the scenting process the tea is completely buried in the jasmine flowers. Usually the process lasts overnight and then the jasmine flowers are removed the following morning. This process is repeated several times depending on the quality of the tea.

Lower grade teas are sometime scented only 1-3 times, whereas high grade and premium grade teas are usually scented between 4-6 times. Some exception teas can be scented up to 8 times. Our [Jasmine Pearl](#) is scented 5 times.

Caution must also be taken to not over-scent the tea and/or allow the moisture of the jasmine flower to create excess humidity and affect the taste and flavor of the tea.





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