Yuán Sh?ng Tuó

The name Yuán Shēng Tuó is coined by Li Shulin referring to a technique for the artisan fermentation of very small batches of Pu'er. In contrast to the industrial Wò Duī □□ (“Moistening and Piling”) process and the smaller scale Xiǎo Duī Zi □□□ (“Small Pile”) process, tea leaves are not turned during the maturation of Yuán Shēng Tuó. This allows the micro-organisms that ferment the tea to form networks of hyphae, causing the leaves to consolidate into a solid chunk, the word Tuó □ ("chunk") refers to this solid amorphous shape. Li Shulin’s motivation for this style of fermentation was to recreate the complex flavor of the old, naturally fermented Sheng Pu'er that he drank as a child. This process is slower, smaller, and requires more skill and attention than the Wò Duī or Xiǎo Duī Zi processes. It can only be done with a maximum of ten kilograms of tea at a time. As a result, each individual batch of Yuán Shēng Tuó is unique, though all possess the rich, earthy organic flavor of Shu Pu'er while retaining the complex fragrance of Sheng Pu'er.

Sources:

- https://westchinatea.com/50g-anansi-yuan-sheng-tuo/

Revision #2
Created 2024-11-28 21:11:15 UTC by Farrah
Updated 2024-12-16 00:54:22 UTC by Farrah