

February 2026 SEO and Schema

SEO Title

Chinese Tea Processing Explained: From White Tea to Pu-erh

Meta Description

Discover how oxidation, withering, roasting, fermentation, and aging transform the Camellia sinensis plant into white tea, green tea, oolong, black tea, and pu-erh.

Suggested URL Slug

/chinese-tea-processing-explained

Article Schema

```
<script type="application/ld+json">
{
  "@context": "https://schema.org",
  "@type": "Article",
  "headline": "The Magic of How It's Made: One Tea, Infinite Processes",
  "description": "Learn how processing methods such as oxidation, withering, roasting, and fermentation create the major categories of Chinese tea.",
  "author": {
    "@type": "Organization",
    "name": "Tea Tavern"
  },
  "publisher": {
    "@type": "Organization",
    "name": "Tea Tavern"
  },
  "mainEntityOfPage": {
    "@type": "WebPage",
    "@id": "INSERT PAGE URL"
  },
}
```

```
"datePublished": "2026-02-01",  
"dateModified": "INSERT UPDATED DATE"  
}  
</script>
```

FAQ Schema

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<script type="application/ld+json">  
{  
  "@context": "https://schema.org",  
  "@type": "FAQPage",  
  "mainEntity": [  
    {  
      "@type": "Question",  
      "name": "What determines the type of Chinese tea?",  
      "acceptedAnswer": {  
        "@type": "Answer",  
        "text": "The processing method determines the tea category. Different combinations of  
withering, oxidation, shaping, roasting, drying, and fermentation create distinct tea styles  
from the same Camellia sinensis plant."  
      }  
    },  
    {  
      "@type": "Question",  
      "name": "What is tea oxidation?",  
      "acceptedAnswer": {  
        "@type": "Answer",  
        "text": "Oxidation is a natural chemical process that occurs when tea leaves are  
exposed to oxygen after harvesting. The amount of oxidation significantly influences flavor,  
aroma, color, and texture."  
      }  
    },  
    {  
      "@type": "Question",  
      "name": "Why is green tea different from black tea?",  
      "acceptedAnswer": {  
        "@type": "Answer",  
        "text": "Green tea undergoes kill-green processing shortly after harvest to halt  
oxidation, while black tea is fully oxidized before drying."  
      }  
    }  
  ]  
}
```

```

    }
  },
  {
    "@type": "Question",
    "name": "What makes oolong tea unique?",
    "acceptedAnswer": {
      "@type": "Answer",
      "text": "Oolong tea is partially oxidized, typically between 10% and 70%, allowing it
to express characteristics that range from floral and delicate to rich and roasted."
    }
  },
  {
    "@type": "Question",
    "name": "What is the difference between raw and ripe Pu-erh tea?",
    "acceptedAnswer": {
      "@type": "Answer",
      "text": "Raw Pu-erh ages naturally over time, while ripe Pu-erh undergoes accelerated
fermentation through a process called wo dui."
    }
  },
  {
    "@type": "Question",
    "name": "Why is Gongfu brewing well suited to Chinese tea?",
    "acceptedAnswer": {
      "@type": "Answer",
      "text": "Gongfu brewing uses short, repeated infusions that allow tea drinkers to
experience how flavors, aromas, and textures evolve throughout multiple steeps."
    }
  }
]
}
</script>

```

Revision #2

Created 2026-06-23 23:51:35 UTC by christina.eichelkraut

Updated 2026-06-24 01:02:07 UTC by christina.eichelkraut