



TEALEAVES

# Tasting Notes

Tasting is a subjective art and even experts can disagree on the vagaries of character of the tea. However, prima facie, we want to establish a meticulous and practiced process for tasting to systematically understand "taste."

Character— Flavour sensation	<b>01</b> Firm	<b>02</b>	<b>03</b> One dimensional	<b>04</b>	<b>05</b> Complex layers
Body—	<b>01</b> Weak	<b>02</b>	<b>03</b> Low weight	<b>04</b>	<b>05</b> Fully defined
Aroma— Perfume	<b>01</b> Oxidized	<b>02</b>	<b>03</b> Soft	<b>04</b>	<b>05</b> Intoxicating
Finish— Aftertaste	<b>01</b> Non-Discernable	<b>02</b>	<b>03</b> Abrupt	<b>04</b>	<b>05</b> Lingering
Liquor—	<b>01</b> Dull	<b>02</b>	<b>03</b> Slightly cloudy	<b>04</b>	<b>05</b> Crystal clear
Pedigree—	<b>01</b> Machine harvest CTC	<b>02</b>	<b>03</b> Twigs, stems	<b>04</b>	<b>05</b> FOP to FTGFOP