

THE TEA HISTORY PODCAST

## Pu-Erh Tea

## Ер. 18

| PINYIN / TERM | CHINESE | ENGLISH / MEANING  |
|---------------|---------|--|
| Pǔ-Ěrh chá    | 普洱茶     | A kind of fermented tea grown in Yunnan that has its own category and a taste all its own  |
| chárén        | 茶人      | A "tea person", someone who loves tea and is expert in the subject   |
| Dìjíshì       | 地级市     | A prefecture-level city  |
| Xīshuāngbǎnnà | 西双版纳    | Officially called the Xishuangbanna Dai Autonomous Prefecture, in southern<br>Yunnan   |
| Kūnmíng       | 昆明      | Capital of Yunnan Province   |
| Chama gudao   | 茶马古道    | The Ancient Tea Horse Road   |
| Yìwŭ          | 易武      | A town in Mengla County, Xishuangbanna Prefecture  |
| Yìwū          | 义乌      | City in Central Zhejiang famous for it's merchandise market  |
| Sīmáo         | 思茅      | The city of Pu-er was renamed Simao after Liberation but now re-named to Pu-er   |
| Yíxīng        | 宜兴      | A county-level city in Jiangsu famous for many things including its famous<br>Yixing tea ware made from the special clay found in that region  |
| Dàyè          | 大叶      | Big Leaf   |
| Shānzhài      | 山寨      | a Chinese term literally meaning "mountain fortress" or "mountain village"<br>whose contemporary use usually encompasses counterfeit, imitation<br>products and events and the subculture surrounding them |
| qī zĭ bĭngchá | 七子饼茶    | "seven brother tea cakes", a kind of packing method for compressed Pu-er tea cakes   |
| Jiànmiànlĭ    | 见面礼     | A gift presented to someone upon seeing them for the first time  |
| Yúnnán        | 云南      | Province in southwest China  |
| Sìchuān       | 四川      | Province in southwest China  |

| tèdiǎn            | 特点   | characteristic, distinguishing feature, trait   |
|-------------------|------|---|
| Shēng Pŭ-Ěrh      | 生普洱  | Raw pu-erh tea that has not ripened or undergone the wodui process  |
| Shóu (Shú) Pǔ-Ĕrh | 熟普洱  | Also called Shú Pǔ-ěr, means Ripe Pu-Erh  |
| wòduī             | 涡堆   | A kind of process developed to speed up the ripening process of pu-erh tea  |
| Wò                | 涡    | to moisten  |
| Duī               | 堆    | mounds or piles   |
| gŭshù             | 古树   | an ancient tree   |
| Hēichá            | 黑茶   | Black tea or dark tea like Pu-erh   |
| hóngchá           | 红茶   | Red tea. But in the West this category is called "black tea"  |
| căichánü          | 采茶女  | Tea pickers (女 means girl). Not all tea pickers are female however  |
| shā qīng          | 杀青   | To "kill the green", one of the steps used in tea processing. This one stops the enzymes from turning the tea black |
| róuniǎn           | 揉捻   | The polling and pounding process of tea-making  |
| Máochá            | 毛茶   | Raw pu-erh tea that can be turned into "sheng" or "Shu/Shou" Pu-Er tea  |
| Kūnmíng Chá Chăng | 昆明茶厂 | The Kunming Tea Factory, where the wodui process was invented   |
| bĭngchá           | 饼茶   | Tea that has been compressed into a cake form   |
| tuóchá            | 沱茶   | Tea that has been compressed into a cake form in a particular way described as "birds nest" shaped                  |
| hē xibeifēng      | 喝西北风 | To drink the Northwest Windsto suffer some calamity   |