

Pu'er story



Pu'er or Pu-erh tea is produced in Xishuangbanna and other places in Yunnan, China.

2000 years ago, Simao and the Xishuangbanna areas were the main producers of the raw materials needed for tea production. Pu'er city was the processing and distribution center during the Ming Dynasty to six different Tea-Horse Road, the local tea market of China, Macao, Hong Kong, Tibet, Vietnam, Myanmar, Thailand, Southeast Asia and even Europe.

Officials used horse caravans to carry the emperor's tea to the Capital every year. Every Qing Ming Festival, the local officials and farmers would start to make the imperial tribute tea using only the best leaves picked before the festival. The imperial tribute tea is called Gong Cha; Gong means tribute to the royal family and Cha means tea. To make the Gong Cha; farmers must pick the best tea leaves from the 6 famous tea mountains and send the leaves to the officials of Pu'er city. The officials would wrap the bundles in Huangduan (Yellow is the emperor color and the best quality Silk) packages and add their seals to the bundles and send them on to the governor of Yunnan. After accepting the tea the governor sent the tea along with a special escort to the capital. In order to ensure

smooth transportation of tea along the route and through the many checkpoints the court created a special copper token to act as a pass to speed the journey. An antique Token is shown in the picture bellow. Normally, it took one to one and half year for the tea to journey to the capital. It is said that one year, the weather was so bad the horse road to the capital was damaged by rain in many places, so the tea was delayed getting to capital by over one year in total over 2 year travel time. The emperor found the tea to taste much better. He liked it so much that he wanted his tea to always keep that taste. This is the story of how the Pu'er tea came to be.

