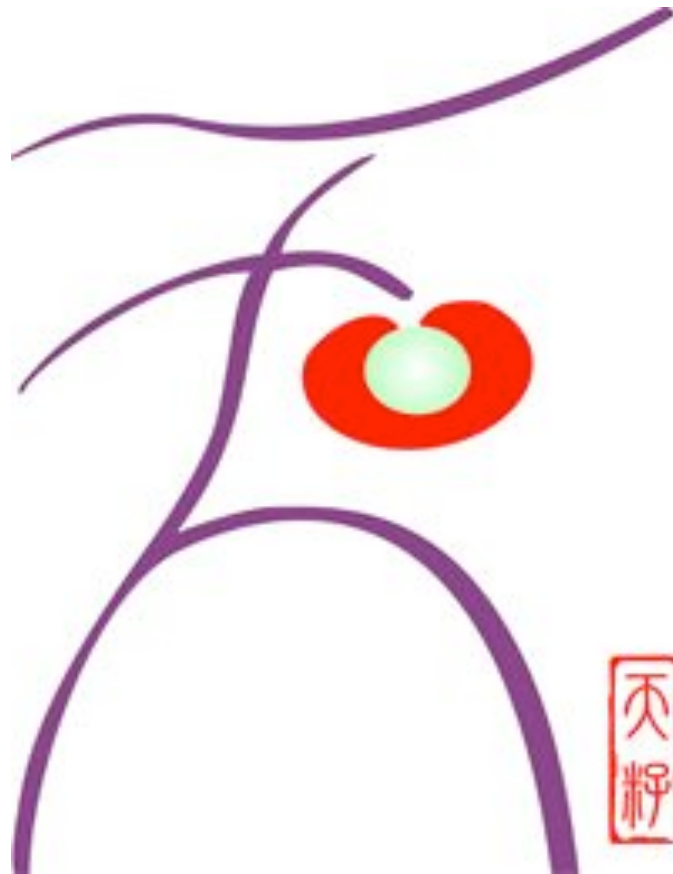




TianZi Biodiversi-Tea
TianZi Biodiversity Research & Development Centre

TianZi Biodiversi-Tea



TianZi : "Seeds of Heaven...
... and beyond"

At TianZi we stand for biodiversity protection, fair trade, and novel products from Asia's rainforests



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1 TianZi Forest Pu'er Tea

The Mountain Pu'er Teas of TianZi are special. Special because they are:

- harvested exclusively from old trees in forest-type tea gardens, hence, are free of agro-chemicals;
- cold fermented and, hence, mature in taste and quality over the years.

Our teas are alive. They adapt and react to changes in temperature and humidity, they breath, and they feel at home in your home. Like good wine, they mature with age. Like best wine they are labeled with the

- name of the mountain
- year of harvest
- **RESERVA** seal for improved taste with mature age.



Picture: Minguo Li-Margraf, Director of TianZi, in Akha costume, picking tealeaves from top of an old tee tree in the Banzhang mountain forest.

Mature age starts with 5 years, increases aroma until the age of 25, develops a mature character with 50 and becomes a priceless collector's item with 100. Keep your TianZi Tea RESERVA in a place where they can breath and feel the daily changes of temperature and humidity. Good containers are low fire ceramic jars or wooden boxes, similar to those for good cigars.

Out TianZi Mountain Teas grow in the following Tea Mountains:



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1.1 The TianZi Bulang Orchid Blend

The Bulang ethnic community lives in the tropical mountains bordering Myanmar. They were the first people to discover the qualities of tea. To them it was the elixir of Life: young tea leaves for food or pickled, dried leaves for an invigorating and stimulating beverage that became known to the world as “the tea”.

The original tea as processed by the Bulang people is loose tea with a strong and bitter taste during the first infusions. The characteristic sweetness develops after several infusions.

At TianZi, we created a very special way of making even the first infusions sweet to the taste: we blend the loose tea with Orchid flowers.

This is the most unique and precious tea blend available on this planet; truly a seed of heaven. The orchid species, which also makes a beautiful tea in its own rights, is *Dendrobium*



chrysotoxum, the seed of gold orchid. It lives in the same mountain forests as the tea tree, and sometimes even grows on the branches of the tea tree itself. The luxuriant orchid lends its golden fragrance to the tea and creates the true symbioses of mutual benefit.

TianZi Bulang Orchid blend

Order Nr. OR-102

Weight: 50 g (vacuum sealed, no glass)

Wholesale: € 6.-

Wholesale per kg: € 120.-

Minimum order: 5 kg



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Within the Bulang mountains, many micro climates have developed. Reputedly the site producing the best cold fermented tea of the world is **Banzhang**. There, an ideal climate meets a beautiful landscape of rolling hills at altitudes above 1500 m. Patches of original rainforest intersperse with remote villages and shifting cultivation land of the hunting communities of the Lahu people.



In these rolling hills, where access during the rainy season is impossible, TianZi develops its unique **BiodiversiTea Resort**. A place where fauna and flora are protected and jet sustainable utilization of tea and herbs is harmoniously integrated.

The following teas are all processed into bricks. This ancient and special technique was developed many centuries ago for easier transport to Tibet, a main customer of the Puer Tea. It turned out that pressing the tea into cakes, the cold fermentation process is supported and the tea can truly become very old while developing superior aroma. This is much in contrast to what is known as “black” tea, which is fast fermented until all life forms are killed. It is also different from “green” tea, where the fermentation is artificially stopped.

It is correct to say that cold fermented Puer Tea is the only tea alive: breathing, evolving, maturing, - creating a unique product rivaling the best of wine, and the best of cheese, and surely outliving them.



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1.2 The TianZi Banzhang RESERVA

A rich, thick, aggressive, strong, long lasting taste with late appearing sweetness, strong and active Qi promotion. Exclusively picked from forest tea trees and aged.



TianZi Banzhang 2005 RESERVA

Order Nr.: BA-102

Weight: 50 g

Wholesale: € 8.-

1 kg = 20 bricks = € 160.-

New TianZi Banzhang 2008 RESERVA

Order Nr.: BA-103

Weight: 50 g

Wholesale: € 6.-

1 kg = 20 bricks = € 120.-

This is highest quality tea for advanced tea drinkers.



TianZi Banzhang 2004 RESERVA

Order Nr.: BA-101

Weight: 250 g

Wholesale: € 52.50

1 kg = 4 cakes = € 210.-



This traditionally shaped tea is a collector's item. Only 180 cakes exist. Its mature aroma is developing nicely. A valuable gift item and a real treat for advanced tea drinkers.



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1.3 The TianZi Mengsong RESERVA

The Lahu ethnic communities of Mengsong live at the highest mountain site of Xishuangbanna, with the summit reaching 2400 m. The Lahus, originally fierce hunters of the Upper Mekong area (Lahu means tiger hunters), developed their own way of preserving tea. They fill it into fragrant bamboo, where it undergoes a very slow fermentation process and absorbs the aroma of the bamboo. The ancient tea gardens of the Lahu are also their sacred forests. In sacred forests no destructive hunting or burning is allowed, making them a Garden Eden for local flora and fauna. Even the tea trees abound with orchids and other beautiful epiphytes. For those who do not obey the laws of harmony with the sacred forests the punishment is severe: they get bewitched and turn crazy.



TianZi Mengsong 2005 RESERVA

Order Nr.: ME-102

Weight: 50 g

Wholesale: € 2.30

1 kg = 20 bricks = € 46.-

NEW TianZi Mengsong 2008 RESERVA

Order Nr. ME-103

Weight: 50 g

Wholesale: € 1.1

1 kg = 20 bricks = € 22.-

A mild and gentle taste, sweet from the start, elegant aroma.



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TianZi Bamboo Tea, newly processed

Order Nr.: ME-101

Weight: 190 to 210 g

Wholesale: € 6.-

1 kg = 5 bamboos = € 30.-

Minimum order: 25 bamboos = 5 kg

This tea is good to drink also when it is newly made and resembles most the taste we know as “green” tea.

2 TianZi Collector’s Tea

2.1 The TianZi Gold Cake

This Pu’er tea was processed from mature tealeaves picked in autumn, on special request by TianZi since mature leaves were rarely collected, but possess a particularly low-cafein content. The cake is beautifully yellow in color, hence, we named this collection the TianZi Gold Cake. The tea is processed by local mountain folks in the traditional way and challenged the processor’s skills and handicraft.

As the gold tea is completely without any bitterness, pleasantly sweet, it is a good tea for starters and it particularly meets the taste of people not used to drinking tea. This suits coffee drinkers who have been advised by medical doctors to take tea for its beneficial effects on health.

Our Gold Cake, has slightly started its fermentation process and can now be stored for many years and even generations. It gradually will improve quality and value and is often used as a precious gift item.



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TianZi Gold Cake 2002 RESERVA

Order Nr.: CO-102

Weight: 375 g (ancient weight class)

Wholesale: € 19.-

Note the large leaves forming the Gold Cake.

2.2 The TianZi Millennium Tea

The leaves for this teacake were picked in 1999 and processed into a cake in 2000. Therefore, we named it the TianZi Millennium Tea. The craftsmanship of the processing was finest art of tea making, resulting in our best tea. Truly, this is without doubt our most precious tea.



This is clearly our best tea. All through at least 20 infusions the experienced tea drinker will enjoy the changes of taste and richness in aroma.

**TianZi Millennium Tea 1999-2000
RESERVA**

Order Nr.: CO-101

Weight: 50 g

Wholesale: € 9.50

1 kg = 20 bricks = € 190.-



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3 Exclusively marketed tea from colleagues

Every year we select the best teas from our friends and colleagues in the tea business, and we promote their best productions if they meet our sustainability criteria. This year we have selected the:

3.1 Chan (Zen) Cakes

Since more than a century, the family Chan is making traditional Puer Tea. Every year, Mr. Chan is presenting an excellent masterpiece, which has become the favorite for local tea drinkers. As he limits production to local needs, it is advisable to order a year in advance.

The Pure Zen cakes, his masterpieces, come in the traditional weight of 357 gram.



Pure Zen 2008, Gold

Order Nr.: PZ-102

Weight: 357 g

Wholesale: 12.50

From a selection of best leaves



Pure Zen 2008, Purple

Order Nr.: PZ-101

Weight: 357 g

Wholesale: 9.80



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3.2 PURE PU'ER

This tea is produced with the latest processing technology and attractive packaging design. The newly established company is pursuing organic certification. There are more than 100 different designs and qualities in the making.



For these teas, see separate file.



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4 TianZi Orchid flowers: a unique tea

Orchid flower tea:

the rarest tea in heaven – food for the Gods



The Gold Orchid

Dendrobium chrysotoxum, “Golden Seed of the Tree of Life”

The Gold Orchid, *Dendrobium chrysotoxum*, embodies the powerful spirit of nature, life, balance and love. This beautiful epiphyte can be found in trees and atop traditional homes in tropical forest communities around the Mekong river basin in China. The annual bloom of the Gold Orchid in Xishuangbanna of Yunnan, China marks the Dai Springtime Water Splashing



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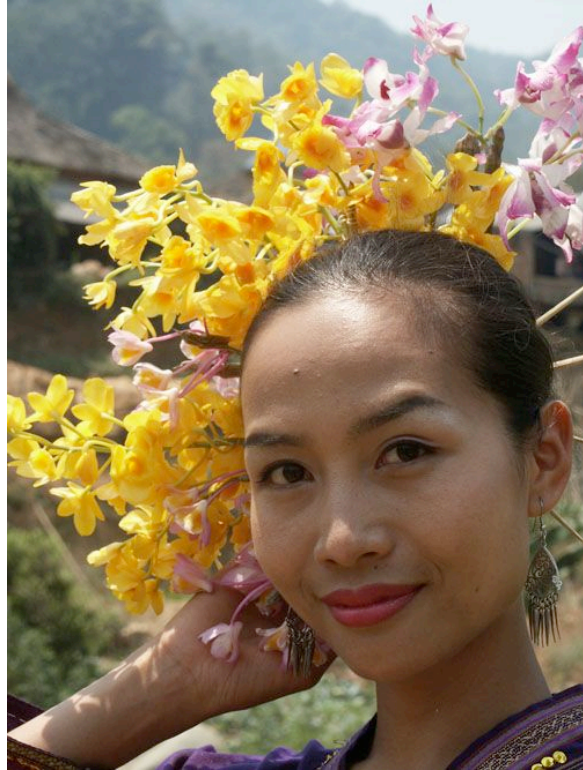
Festival when local women use it as an aromatic ornament in their hair.

As the botanical name suggests, *Dendrobium chrysotoxum* is the golden seed of the tree of life. The root *Dendrobium* represents the tree of life (*dendron* meaning tree and *bios* meaning life) and *chrysotoxum* signifies seed of gold (*chryso* meaning gold and *toxum* meaning seed). In their quest to transform minerals into the highly desired element, the great alchemists sought after the seed of gold as the basis of their concoctions. Likewise, healers have used the Gold Orchid in preparing tonics for spiritual transformations.

Picture: Bulang lady with rich orchid ornament during water splashing festival.

The Gold Orchid possesses the rare ability to enhance Yin for a harmonious balance between Yin and Yang. According to Traditional Chinese Medicine (TCM), people are born in the state of Yang. They must acquire Yin throughout their life for balance and longevity through rare sources. The Gold Orchid has thus become highly sought after in TCM. The first documentation that has been found of its healing attributes occur in Shen Nong's *Chinese Materia Medica*, prepared approximately 1,500 years ago. Recent laboratory research validates its immune-stimulating, antioxidant, glucose regulating properties.

However, over-harvesting from high demand as well as habitat destruction from ecologically ill-conceived development activities is threatening the Gold Orchid's existence. At Tianzi, we therefore have developed sustainable production of *Dendrobium chrysotoxum* through tissue culture and subsequent cultivation in its natural habitat as part of our orchid recovery initiative to restore orchid diversity in the tropical mountain forests of Xishuangbanna.





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Imagine wild orchids and how they are rare and precious. How much more special must be a tea made from orchid flowers!

TianZi Gold Orchid Flowers

Order nr.: OR-101

Weight: 50 g (vacuum sealed)

Wholesale: € 24.-

Wholesale per kg: € 480.-

Minimum order: 1 kg

Due to limited quantities, pre-orders for April

harvests are recommended.

Suggestions for use: The dried flowers can be infused in hot water to make a tea; they also lend their aroma to Puer Tea and can be mixed with loose tea. The infused flowers can also be eaten or added to other drinks and food as e.g. alcohol, soups or deserts.





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5 How to store and brew good Puer Tea

The TianZi Teas are best stored in low fire ceramics jars. These type of ceramics allow the tea to breath and continue its slow fermentation.



Small ceramic jar

Hand made by traditional Dai family

Filling volume: about 100 g

Wholesale: € 6.00



The traditional way of brewing Chinese Tea is perfected in the Tea Ceremony. Tiny but elaborate pots are repeatedly filled with hot water and the entire process may last for hours. In modern times, a new and ingenious tea maker produces the same good quality: through an efficient mechanism, the tea can be released with the push of a button to the lower compartment. This is a very important step because the hot water should not stay longer than 2 minutes on the tealeaves.



Good tea, and especially mature tea can such be brewed for 20 times and more, while its aroma improves continuously. The moist tea leaves may stay in the upper compartment for many hours or even over night and the infusions can then be continued.

Puer Tea Maker

With patented push button opening mechanism

Wholesale: € 16.-



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6 Become a TianZi Biodiversi-Tea Member

We like to encourage devoted tea drinkers to join our concept of protection & production. In a world where a handful of economic cash crops are taking over all arable lands, our land-use system makes a clear difference: it combines rainforest protection with tropical crop production in a sustainable way. The land management we use is described as Rainforestation Farming. Its definition in the Environmental Dictionary is:

*“**Rainforestation Farming:** Acronym of Rainforest and Reforestation describing a highly diverse land-use system in the humid tropics through which degenerated former rainforest areas are ecologically and economically rehabilitated in a near-to-nature approach by using indigenous trees as combination of timber- and fruit trees and shade tolerant annual and perennial crops for optimum diversification. The Rainforestation Farming system therefore combines biodiversity protection with production and offers additional benefits like carbon sequestration, water retention, erosion control, and habitat to a maximum of accompanying flora and fauna.”*

How does it work?

- 1 You rent land in our BiodiversiTea Resort and let us manage it for a highly diverse forest based tea farm;
- 2 Starting in year 5 you receive 5 kg of Banzhang Puer Tea every year, personalized with your name (and institution). Before year 5, 1 kg of tea per year is shipped as an acknowledgement of your contribution.

Minimum land rent is 1 ha (10,000 square meter; about 2.5 acres). The duration of the arrangement is 30 years.

One time cost per 1 ha is EURO 5000.-

Time to recover the financial investment through the yearly tea shipment: 10 years.

Your contribution to our goals and to your own best tea will form a lasting symbiosis.



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QUALITY ASSURANCE AND CERTIFICATION

All TianZi teas are produced for their contribution to biodiversity protection. This means that they themselves represent old agro-biodiversity species, and in addition the farming system they grow in is designed to provide habitat for local flora and fauna. This is the TianZi seal certifying our Biodiversity Products standard.



Biodiversity can only be protected if no agro-chemicals are used during production. Therefore, our teas naturally meet organic standards. We also have mechanisms in place, which allow local communities to benefit from fair share arrangements. And to top it all, our Rainforestation Farms contribute to the stabilization of the climate by carbon sequestration.

We take our global heritage as serious as we enjoy our best tasting teas:

“If good red wine lends wings to your spirit, this tea reveals the depth of your soul.”

For more information, please contact us at the
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666100 Jinghong, Xishuangbanna, Yunnan, China
2008@natureproducts.net

For retail purchase in Europe/USA please contact our distributor:

