



## Profile : Ti Kuan Yin Iron Goddess of Mercy Oolong

### Loose - Oolong Tea

November 20, 2025

**CUP CHARACTERISTICS:** A distinctive light cup that has hints of orchid-like flavor. Excellent for quiet moments.

**INGREDIENTS:** Oolong tea

**INGREDIENTS FROM:** China

**REGION(S):** Fujian Province

**GROWING ALTITUDES:** 1500 - 4900 feet above sea level

**GRADE(S):** Ti Kuan Yin Special

**MANUFACTURE TYPE(S):** Semi fermented, Traditional process, Small batch crafted and formed, Hand sorted

**ANTIOXIDANT LEVEL:** High

**CAFFEINE LEVEL:** Low

**KOSHER:** Yes

**VEGETARIAN:** Yes

**VEGAN:** Yes

**ARTISANAL NOTES:** Small batch blended and packed in Canada at The Metropolitan Tea Company.

**INFUSION:** Pale green yellow liquor, tending slightly amber

#### **INFORMATION:**

Oolong tea is semi fermented which is one of the reasons it has such a unique character. The semi fermentation gives the tea a little bit more body than a green tea but less body than a black tea ... and interestingly it gives the flavor a very unique twist. You will see (particularly in the infused leaf) that the edges of the leaves are slightly bruised (brownish). The reason for this is that the leaves are lightly bruised to start the oxidation process. Because they are more full bodied than green teas, oolong teas must not be picked too early or at too tender a stage. They must be produced immediately. Unlike leaves for green tea, those destined to be oolong are wilted in the direct sun and then shaken in tubular bamboo baskets to bruise the leaf edges. The bruising is what makes the edges oxidize faster than the center. After 15-25 minutes (depending upon ambient temperature and humidity levels) the tea is fired, locking in the special flavor profile.

There are several grades of Ti Kuan Yin (a.k.a Iron Goddess of Mercy). This particular type is the premium grade - below the superior grade but has many of the characteristics of top Ti Kuan Yin Oolongs. It has been written that Ti Kuan Yin is at first bitter, then sweet and finishes with a fragrance, which lingers on your palate. We find this particular grade is sweet with a fragrant finish and has no bitter notes.

The name Iron Goddess of Mercy came from a farmer named Mr. Wei. At the temple dedicated to Kuan Yin he was asked what is the name of his special tea. It must be called Ti Kuan Yin in honor of the iron statue to Kuan Yin he replied. As the name was a good one, it has never been changed.





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#### STEEPING TIME

TEA CUP	8oz (237ml)	10oz (296ml)	12oz (355ml)
AMOUNT	1 heaping teaspoon of "The Perfect Measure Spoon" (Item# 11MS-1370-)	1 heaping teaspoon of "The Perfect Measure Spoon" (Item# 11MS-1370-)	1.5 heaping teaspoon of "The Perfect Measure Spoon" (Item# 11MS-1370-)
MILD	1-2 min	1-2 min	1-2 min
MEDIUM	2-3 min	2-3 min	2-3 min
STRONG	3-5 min	3-5 min	3-5 min
<b>MetroTea recommends 3-5 min</b>			

TEA POT	18oz (532ml)	36oz (1064ml)	48oz (1419ml)
AMOUNT	2 heaping teaspoons of "The Perfect Measure Spoon" (11MS-1370-)	1 heaping teaspoon of "Pot of Perfect Tea Spoon" (Item # 11MS-1155-)	2 heaping teaspoon of "Pot of Perfect Tea Spoon" (Item # 11MS-1155-)
MILD	1-2 min	1-2 min	1-2 min
MEDIUM	2-3 min	2-3 min	2-3 min
STRONG	3-5 min	3-5 min	3-5 min
<b>MetroTea recommends 3-5 min</b>			

#### SERVING RECOMMENDATIONS:

MILK	SUGAR	LEMON	MINT
NO	NO	NO	NO

**IDEAL BREWING TEMPERATURE:** 85°C/185°F. For Food Safety reasons bring water to 100°C/212°F and let it cool down to 85°C/185°F.

#### HOT BREWING METHOD:

Bring filtered or freshly drawn cold water to a rolling boil. Place 1 slightly heaping teaspoon of loose tea for each 7-9oz / 200-260ml of fluid volume in the teapot. Briefly infuse with freshly boiled water and then pour off. Re-infuse the tea and pour after about 1 minute or longer to taste.

#### ICED TEA BREWING METHOD (Pitcher): (To Make 1 Liter/Quart):

Place 6 slightly heaping teaspoons of loose tea or 6 tea bags into a teapot or heat resistant pitcher. Using filtered or freshly drawn cold water, boil and pour 11/4 cups/315ml over the tea. Steep for 5 minutes. Quarter fill a serving pitcher with cold water. Pour the tea into your serving pitcher straining the leaves or removing the tea bags. Add ice and top-up the pitcher with cold water. A rule of thumb when preparing fresh brewed iced tea is to increase the strength of hot tea since it will be poured over ice and diluted with cold water. (Note: Some luxury quality teas may turn cloudy when poured over ice. This is a sign of luxury quality and nothing to worry about!)

#### ICED TEA BREWING METHOD (Individual Serving):

Place 1 slightly heaping teaspoon of loose tea or 1 tea bag into a teapot for each serving required. Using filtered or freshly drawn cold water, boil and pour 6-7oz/170-200ml per serving over the tea. Cover and let steep for 5 minutes. Add hot tea to a 12oz/375ml acrylic glass filled with ice, straining the leaves or removing the tea bags. Not all of the tea will fit, allowing for approximately an additional 1/2 serving. A rule of thumb when preparing fresh brewed iced tea is to increase the strength of hot tea since it will be poured over ice and diluted. (Note: Some luxury quality teas may turn cloudy when poured over ice. This is a sign of luxury quality and nothing to worry about!)

**FOOD SAFETY ADVISORY:** We strongly recommend using filtered or freshly drawn cold water brought to a rolling boil when brewing all types of tea. Today's water has been known to carry viruses, parasites and bacteria. Boiling the water will kill these elements and reduce the potential incidence of water-borne illnesses.

**RECOMMENDATION:** We recommend the use of our '1 Cup of Perfect Tea' measuring spoon (Item# 11MS-1370) for best results. Please contact Metropolitan Tea to place an order.

**ANTIOXIDANT BENEFIT:** For a greater antioxidant benefit brew longer and use more tea.

