

Improved but not traditional, sun-dried and dew-dried at will – Liyuanlong's thousand-liang flower roll tea drying method.

Wu Jianli [Liyuanlong Tea](#) March 29, 2015, 05:01

On the rooftop of our Liyuanlong Tea Industry headquarters, we added a steel-framed structure with excellent light transmission and glass windows on all sides, specifically for drying Qianliang Huajuan tea. This seemingly simple shed is the culmination of many lessons learned during our production process. It's the result of a shed that is both traditionally crafted and scientifically designed.



Liyuanlong's first major lesson in drying Qianliang Huajuan tea occurred in 2003. That year, our drying yard was located on dry land, with a frame about 50cm off the ground, but no drainage system was in place. We started processing Qianliang tea in July, but at the end of that month we encountered a nearly 20-day period of continuous overcast weather. For a long time, the tea was covered with a cloth, hindering the dissipation of moisture. Due to the tea's hygroscopic nature, the moisture from the ground was absorbed by the tea, causing some of the tea leaves to scorch in areas with higher humidity. The losses were substantial, and the lesson was profound.



In 2005, we moved the tea drying area to the rooftop and built a special shed for drying the tea, which was much better than on the ground.

If a violent storm occurs, the cloth can't cover everything; sometimes, just as it's put on, a strong wind blows it all off. The victims inevitably suffer heavy losses.

The losses. Making tea back then really kept us up at night, constantly monitoring the weather. When a rainy day came, we really wanted to...

Let the tea dry a little longer; covering it with a cloth isn't ideal, but leaving it uncovered might cause the tea to ripen too quickly. Although the yield was relatively low at the time, it was...

It was incredibly hard work. The naturally dry drying area became our first target for improvement.

The "sun-dried and night-dew-soaked" method mentioned in the context of Qianliang Flower Roll Tea doesn't necessarily refer to absorbing nighttime dew. Rather, it refers to...

By regulating the temperature difference between day and night to adjust the distribution of moisture within the tea leaves, a reasonable dissipation of surface humidity is achieved, and the tea leaves dry simultaneously.

Yes. Bamboo baskets dried outdoors will get wet from the dew, and over time, they will develop mold, severely affecting their appearance.



In 2007, we tried building a fixed, light-transmitting shed on the rooftop, covered with fully transparent fiberglass shingles. This allowed for good light transmission and prevented water from flowing onto the drying area. Because the shed wasn't very high, the temperature inside became relatively high during periods of continuous high temperatures. We then manually increased ventilation to regulate the temperature. Although it was still a bit troublesome, the results were unexpectedly good. That year, we broke with our previous practice of only processing Qianliang flower roll tea in the relatively dry and sunny months of July, August, September, and October, and tried processing it during the plum rain season. The newly established county tea association president criticized us without naming us, saying we weren't following traditional techniques and were actually processing flower roll tea during the plum rain season. After the meeting, I shared my idea with the chairman: "We built a drying shed to experiment with a method for making Qianliang Huajuan tea. If successful, the processing of Qianliang Huajuan tea will no longer be limited by time, which will promote the growth and strengthening of the Anhua black tea industry." The experiment turned out to be very successful. I believe that an industry needs everyone in the field to produce high-quality products. Therefore, we did not apply for patent protection for our drying shed method. At the tea association meeting, we announced our plan to our peers and sincerely welcomed everyone to visit and learn from our drying shed.



While the open-air drying method solves the problems of high drying management difficulty and short processing time for Qianliang flower roll tea, it still presents challenges when dealing with long processing times.

On hot, sunny days, the temperature inside the greenhouse can become excessively high. Although electric fans can be used to improve ventilation and regulate the temperature, human factors also play a role.

To address the issue, in 2009 we changed the greenhouse from a fully transparent system to one with alternating periods of light transmission and opacity, thus controlling the temperature inside the greenhouse.

The degree was adjusted quite well.



With the opening of the new house, we carried out the third renovation of the lighthouse, which involved installing glass windows on all four sides and setting up ventilation holes for adjustment.

The temperature and humidity inside the shed are controlled, thus preventing water and moisture from drifting onto the bamboo baskets and causing mold, even during the rainy season.

The issue of blemishes affecting the appearance of Qianliang Flower Roll Tea has been addressed, ensuring high-quality Qianliang Tea can be produced 365 days a year, around the clock.

Flower roll tea.



The use of a drying shed preserves the basic principles of the traditional natural drying process for Qianliang Flower Roll Tea, while overcoming the limitations of open-air drying.

The quality of sun-dried food is greatly affected by natural conditions. This is also a key aspect of our efforts to inherit and promote traditional culture, and to specialize in...

This embodies the corporate mission of a good tea company.

Wu Jianli wrote and revised the final draft, and Luo Yu compiled it.

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