

Light Meets Life

2015 PUERH CAKES

INNER PATH

Each year we produce some puerh cakes to help raise money to build your permanent center, Light Meets Life. Light Meets Life will be in the mountains of Miao Li. We hope to be able to have up to fifteen permanent residents and around forty guests on any given day. None of the proceeds from these cakes will be used towards maintaining our current center, Tea Sage Hut. This year, the quality of the teas we were able to find went up a notch, starting with this beautiful brick!



The first of our 2015 Light Meets Life cakes is here! We are unbelievably excited about all of our cakes this year. The others will come shortly. This one came early because it is an aged shou, and one of our all-time favorites, which we shared with you in February. That's right, the first of our teas this year is Inner Path!

When we contacted our brother saying that Inner Path was one of our favorite shou teas and that we'd like to make something similar this year, he got back to us suggesting that we just take Inner Path itself, since there was around 350 cakes left. We quickly purchased them and had them wrapped with Light Meets Life wrappers! We are so happy that this year's teas are all moving up in quality from the previous two years' puerh drives. Inner Path is such an excellent tea, and we are all very fortunate to have the chance to get some more of this amazing tea. Each

250-gram brick will be a minimum donation of US 40\$ + shipping. Check the website for more information!

Inner Path is a great blend of various teas from Mengku, Lincang, Yunnan. The tea was purchased by a small boutique for private production in 2007. The leaves were of various sizes, from grade three to nine. This large spectrum, from smaller buds to larger, old-growth leaves was common back in the day. (7572 is one famous example, which we have sent out in Global Tea Hut. It has an average leaf size of 7.) This *maocha* was aged in Jinggu for five years before it was piled, which is unique for modern shou tea. Jinggu is a decent place to age tea in Yunnan, as it is more humid than the capital, or even Mengku where this tea originated.

The five-year-old *maocha* was fermented/piled to a lesser degree than most shou teas nowadays, leav-

ing room for change and growth. This also means that the process was watched and managed with more care and skill. Stopping the fermentation earlier isn't always the best way to make shou, but it does ensure a greater degree of concern and care for the process, which has to be watched constantly as a result. Also, the reason that inferior, left-over, heavily blended teas have always been used to make shou puerh is that it is inferior to aged sheng. It lacks the vibrancy and Qi, and much of the healing medicine can be lost in the piling of puerh tea. Shou tea is therefore cheaper than young or especially aged sheng puerh. For that reason, good old-growth material is rarely used, since it would mean that a vendor had to sell their shou cakes for the same price as sheng, which few customers will pay. Some would also say it would be a waste of quality leaves to

