

TEA TASTER'S GLOSSARY

Tea tasting is an art form. Many of the terms used to describe certain characteristics of a tea, are similar to terms that are used when tasting wines. Below are some of the terms used when tasting teas.

- **Aroma:** The odor of the tea liquor, also called the nose or fragrance. A complex aroma is often described as a bouquet.
- **Astringency:** The sensation of astringency is caused by a reaction between polyphenols (tannins) and the protein in saliva. This creates the "puckery" sensation along the side of the taster's tongue.
- **Body:** The tactile sensation of weight and substance of the liquor experienced in the mouth. May be described as thin, medium, or full.
- **Muscatel:** Describes a characteristic reminiscent of grapes. Also describes an exceptional characteristic found in the liquors of the finest Second Flush Darjeelings.
- **Full:** Describes a liquor possessing color, strength, substance and roundness, as opposed to empty.
- **Thick:** Describes liquor having substance, but not necessarily strength.
- **Thin/weak:** Describes tea liquor lacking thickness and strength.
- **Toasty:** Describes the liquor of a tea which has been slightly overfired during manufacture. It may be desirable in some Darjeeling teas.

