

Famous Chinese Tea and Wine Culture

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Abstract

The difference between tea culture and wine culture is that both are a leisure culture, a communication culture, and a traditional Chinese culture that has been passed down from generation to generation. Tea and wine are both good and effective lubricants. Many things can be settled at the tea house and wine table, or the interpersonal communication and foreign affairs activities in modern society are indispensable.

Keywords

Tea, Wine, Interpersonal communication.

1. Introduction

Up to now there are six tea systems in China — green tea, black tea, scented tea, Oolong tea, white tea and pressure tea. Among them there are date tea, ginseng tea, fruit tea, Lianxin tea, chrysanthemum tea, Babao tea, Jupi tea, Mipao tea, medical tea, butter tea, milk tea and smashed tea of the minority nationalities.

Green tea is made without being fermented. It is named green tea because the tea soup and tea leaves are green. They are weak and cold, which can eliminate hotness and promote the secretion of saliva or body fluid. There are many kinds of green tea. A lot of people drink it. Famous green tea) Huangshan Maofeng Liuan Guapian. Nanjing Yuhua Dongting Biluochun, West Lake Longjing, Qiqiang, Lushan Yunivu and so on.

2. Different Kinds of Tea

Longjing tea is from Longjing, West Lake, Hangzhou. It is a top-grade green tea. It is recorded that tea was produced in Longjing in the Tang Dynasty. In the Qing Dynasty Longjing tea was the favourite one of Emperor Qianlong. It is made of tea shoot. They are green, fragrant, sweet and beautiful — four unique characteristics of Longjing tea. In the past there were mainly four brands of Longjing tea: shi, long, yun and hu. They were the four brands of Longjing tea produced in Shifeng Longjing, Yunqi and Hupao respectively. Now they are classified into three brands: shi, Hu, long, and mei. Mei is the Longjing tea produced in Meijiawu.

Biluochun is from Dongting, Taihu, Wu County, Jiangsu Province. It is also a top-grade green tea. It is said that there was a Biluo peak on Mountain Dongting 1, 300 years ago. Some tea trees grew on it. The farmers often went there picking them. Once a little girl went there picking tea. She put the rest of the tea into her breast after her basket was full. Unexpectedly the tea sent forth a special sweet fragrance because of her body temperature, so the tea got a name Xiasharen (meaning 'terrifying') fragrance". [1] The tea was so named and became well-known all over the country. Emperor Kangxi of the Qing Dynasty renamed it Biluochun because the original name sounded rude.

Black tea is made after being fermented; It is so named because the tea soup is black. It is warm and sweet and beneficial to the masculine. [2] It can remove the grease of the human body. So

many people drink it. The famous black tea are Gongfu tea of Fujian, Qimen black tea of Anhui and Chuan- hong of Sichuan and so on.

Qimen black tea is from Qimen and Guichi of Anhui. It takes a lot of time to make this kind of tea so it is also named Qimen Gongfu tea. It is the top-grade black tea. It is recorded that black tea was produced in Qimen in the Rng Dynasty. In 1915 Qimen black tea was awarded the Golden Prize at Panama International Fair. Hence it is exported for sale. It is famous for its sweet fragrance so it is also named Qimen xiang (xiang means fragrant.)

Scented tea is made from the fumigated fragrant flower. Its growing areas are Fujian, Zhejiang, Jiangsu, Anhui and so forth. The main breeds of it are jasmine tea, yulan tea and zhulan tea. Scented tea was the earliest one in Chinese tea culture. It is recorded that jasmine tea appeared in the Song dynasty. The painter Niyunlin of the Yuan Dynasty invented lotus tea.

Jasmine tea is made from the fumigated jasmine. The famous growing area for it is Fujian. It is the most popular brand of the scented tea.

Oolong tea is made being half fermented. Originally it grew on the rocks of Wuyi Mountain. So it is also named rock tea. The center of the Oolong tea leaves is green and its edge is red so it is also called green leaves and red edges. Generally it is named after the tea tree. The main breeds of it are Oolong, Tieguanyin, Dancong and Narcissus. It is the main component of Gongfu tea.

Tieguanyin is from Anxi, Fujian Province. It is a famous variety of Oolong tea. It is said that a person named Wei in Songlintou Village, Anxi sincerely believed in Buddhism. He worshiped Guanyin, goddess of mercy, with a cup of green tea every morning. One day he happened to see the tea leaves on the rock glittering. He took it home and planted it in a pot. The tea made from it smelt extremely sweet, so it was considered to be the gift from Guanyin (Goddess of Mercy). Its leaves are heavy and it is as black as iron, so it is called Tieguanyin.

White tea is unnecessary to be fermented, rubbed and fumigated. It is naturally sweet. Its main growing areas are Zhenghe, Songxi, Shuiji of Fujian Province. The main breeds of it are Dabui Xiaobai and Shuijcianbai. The most famous one is Yinzhengbaihao which is more than 1,000 years old.

Pressure tea is made by pressing the mould after the bulk cooking tea is steamed. It is also named tea brick or cake tea because it is like brick or cake. Its main production areas are Hunan, Hubei, Yunnan, Sichuan and so on. The main breeds of it are Hua brick, black brick, rice brick, green brick and Tuochoa.

Tuochoa is a bowl-shaped and compressed mass of tea leaves. It is like the beamed bread of corn so it is named Tuochoa. [3] It is classified into Yunnan Tuochoa Puer Tuochoa, Sichuan Tuochoa and so forth. They are all top-grade pressure tea.

3. Chinese Wine Culture

Wine culture is one part of the Chinese food and drink culture, which is typical of Chinese folklore.

There was no wine in ancient China. According to the two books Xiangyinjiu and Liyun, the water ancient Chinese offered to god was called by later generations Xuanjiu or Mingshui. As to the inventor of wine there are several versions, but the most popular one is that a person called Du Kang made it. Du Kang (or Shaokang) was regarded as the inventor of wine.

The earliest wine was fruit wine naturally fermented. The TV program Animal World once reported that an elephant was drunken after eating he rotten and fermented fruit falling down on the ground. Some drinking vessels were found from the sites of the Yangshao Culture of the New Stone Age. During the period of Longshan Culture, fruit wine developed into grain wine. In 1974 two drinking vessels made of copper more than 2,200 years ago during the period of Warring States were found in King Zhongshan's tomb of Pingshan, Hebei Province. It was said

that the wine from it smelt sweet. According to technical analysis it was proved to be twice fermented liquor.

In the Shang Dynasty, grain wine was already very popular and drinking wine was very common. From the textual research on the drinking vessels of that period, it can be concluded that there was a lot of wine at that time.

In the Zhou Dynasty the variants of wine, such as Wuqi and Sanjiu. Qi means broomcorn millet. Wuqi included Fanqi, Liqi, Tiqu and Shenqi. [4]They were named mainly according to the time of making wine and the clarity of wine.

In the Qin and Han dynasties, with the development of twice fermented liquor the technique of making wine improved greatly. There were more kinds of wine. In the Wei and the Jin dynasties, of the so-called Weijin demeanour flourished. One of its striking characteristics was that scholars' drinking wine became a common practice.

In the Tang Dynasty, apart from grain wine there were fruit wine and medical liquor such as grape wine, Tianmendong liquor and so on. The scholars of this period were addicted to drinking. The poets Libai, Dufu and LU You not only had a liking for wine but also wrote poems about it frequently.

In the Ming and Qing dynasties, with the development of wine making there came some famous wine. Wang Shizhen of the Ming Dynasty once wrote a sequence of poems, introducing the birthplace, origin and characteristics of Sangluo Liquor, Yanggao Liquor, Zhangqiu Liquor, Jinhua Liquor and Magu Liquor.

4. Conclusion

In a word, Chinese wine culture was constantly enriched and developed. There were more and more kinds of wine and plenty of cultural phenomena concerning wine. Chinese wine culture became unique, so does the tea culture.

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