**Tea Preparation**
Pure Tea
Competition

**Tea Pairing**
Gastronomic Tea
Competition

**Tea Mixology**
Tea-based Mix
Competition

**Tea Tasting**
Gustatory Memory
Competition

# Tea Masters Cup International 2017

## competition report

**September 25–27 2017**

**Enshi Hubei China**

www.teamasterscup.com

Tea Masters Cup International 2017. Tea Preparation

# Specification

Participant brews and serves two teas (Organizers' Tea and Master's Tea) for each judge during 15-minute performance. Only pure tea (*Caméllia Sinénsis*) and pure water may be used. No additives or flavors!

Tangya White Tea (Hubei, China)

For Organizer's Tea Participant selects one tea from Organizer's Set of teas (see photos), brews and serves it using Organizer's Tea Ware. Organizer's Tea Set and Tea Ware are the same for all participants.

Master's Tea may be any and may be brewed and served in any tea ware.

Enshi Jade Dew Green Tea (Hubei, China)

Yuntoushan He Black Tea (Hubei, China)

TMCI 2017 Tea Preparation Organizer's Tea Ware

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Tea Masters Cup International 2017. Tea Preparation

# Dave Lim

## Singapore

Organizers' Tea

### Enshi Jade Dew (Hubei, China)

Hubei Jinguo Tea Co., Ltd

Glass teapot, porcelain cups, standard brewing.

Technique: 42 (50/60). Presentation: 41 (49/60).
Aroma: 41 (49/60). Taste: 40 (50/60). Aftertaste: 39 (47/60) *.

Master's Tea

### Silver Tips (Mount Gede, Indonesia)

Clay teapots, 90°C, 1 min 10 sec, glass chahai, porcelain cups & saucers. Eclectic classical style.

Technique: 46 (54/60). Presentation: 49 (51/60).
Aroma: 48 (49/60). Taste: 46 (49/60). Aftertaste: 47 (48/60) *.

* The numbers indicate:
Participant's Result (Best Result of the Tournament/Maximum Possible Result)

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Tea Masters Cup International 2017. Tea Preparation

# Libor Andla

## Czech Republic

Organizers' Tea

**Tangya White Tea (Hubei, China)**

Hubei Shenghao Modern Agricultural Technology and Development Co., Ltd

Glass teapot, porcelain cups, standard brewing.

Technique: 34 (50/60). Presentation: 31 (49/60).
Aroma: 29 (49/60). Taste: 28 (50/60). Aftertaste: 29 (47/60) *.

Master's Tea

**Black Tea (Georgia)**

Old porcelain teapots, porcelain chahai, porcelain cups & saucers. Classical European style.

Technique: 38 (54/60). Presentation: 44 (51/60).
Aroma: 40 (49/60). Taste: 38 (49/60). Aftertaste: 39 (48/60) *.

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Participant's Result (Best Result of the Tournament/Maximum Possible Result)

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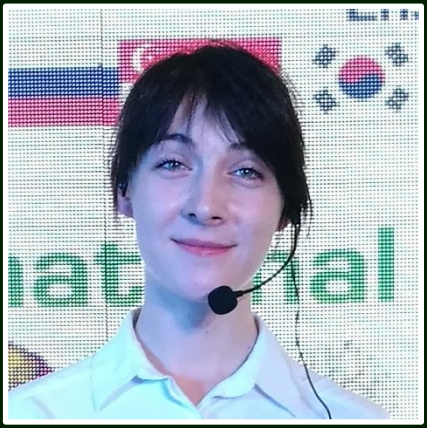
Tea Masters Cup International 2017. Tea Preparation

# Sviatlana Verametska

## Belarus



Organizers' Tea

**Tangya White Tea (Hubei, China)**

Hubei Shenghao Modern Agricultural Technology and Development Co., Ltd

Glass teapot, porcelain cups, standard brewing.

Technique: 47 (50/60). Presentation: 43 (49/60).
Aroma: 38 (49/60). Taste: 41 (50/60). Aftertaste: 38 (47/60) *.

Master's Tea

**Dian Hong Song Zhen (Yunnan, China)**

Pour-over + paper filter, 95°C, 2 min, glass cups. Modern & coffee style.

Technique: 49 (54/60). Presentation: 48 (51/60).
Aroma: 46 (49/60). Taste: 44 (49/60). Aftertaste: 41 (48/60) *.

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Tea Masters Cup International 2017. Tea Preparation

# Aytül Turan

Turkey

Organizers' Tea

## Tangya White Tea (Hubei, China)

Hubei Shenghao Modern Agricultural Technology and Development Co., Ltd

Glass teapot, porcelain cups, standard brewing.

Technique: 39 (50/60). Presentation: 39 (49/60).
Aroma: 37 (49/60). Taste: 36 (50/60). Aftertaste: 34 (47/60) *.

Master's Tea

## High Mountain White Tea (Rize, Turkey)

Çaykur

Modern style porcelain teapots, small porcelain bardak-style mugs, fresh tea leaves for decoration. Modern Turkish style.

Technique: 43 (54/60). Presentation: 44 (51/60).
Aroma: 42 (49/60). Taste: 44 (49/60). Aftertaste: 43 (48/60) *.

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Tea Masters Cup International 2017. Tea Preparation

# Nguyễn Việt Hùng

Vietnam

Organizers' Tea

## Yuntoushan He Black Tea (Hubei, China)

Lichuan Jinli Tea Co., Ltd

Glass teapot, porcelain cups, standard brewing.

Technique: 44 (50/60). Presentation: 41 (49/60).
Aroma: 43 (49/60). Taste: 41 (50/60). Aftertaste: 43 (47/60) *.

Master's Tea

## Self Made White Tea (Vietnam)

Old kettle, classical ceramic teapot, glass chahai, traditional brewing, small porcelain bowls.

Technique: 49 (54/60). Presentation: 46 (51/60).
Aroma: 36 (49/60). Taste: 38 (49/60). Aftertaste: 38 (48/60) *.

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Participant's Result (Best Result of the Tournament/Maximum Possible Result)

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Tea Masters Cup International 2017. Tea Preparation

# Cheryl Teo

Australia

Organizers' Tea

**Enshi Jade Dew (Hubei, China)**

Hubei Jinguo Tea Co., Ltd

Glass teapot, porcelain cups, standard brewing.

Technique: 48 (50/60). Presentation: 49 (49/60).
Aroma: 43 (49/60). Taste: 45 (50/60). Aftertaste: 46 (47/60) *.

Master's Tea

**Phoenix Honey Orchid Black (Red) Tea (Guangdong, China) in two versions**

Hot drip + ice chilling and whiskey glasses for cold version.
Classical brewing and small porcelain bowls for hot version.

Technique: 52 (54/60). Presentation: 51 (51/60).
Aroma: 47 (49/60). Taste: 45 (49/60). Aftertaste: 45 (48/60) *.

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Tea Masters Cup International 2017. Tea Preparation

# Andrei Ivanov

Latvia

Organizers' Tea

**Yuntoushan He Black Tea (Hubei, China)**

Lichuan Jinli Tea Co., Ltd

Glass teapot, porcelain cups, standard brewing.

Technique: 49 (50/60). Presentation: 46 (49/60).
Aroma: 49 (49/60). Taste: 45 (50/60). Aftertaste: 45 (47/60) *.

Master's Tea

**Dayulin Oolong (Taiwan)**
**and Lishan Oolong (Taiwan) Self Made Blend**

Handmade ceramic teapot, standard brewing, handmade ceramic cups.

Technique: 49 (54/60). Presentation: 51 (51/60).
Aroma: 49 (49/60). Taste: 46 (49/60). Aftertaste: 47 (48/60) *.

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Tea Masters Cup International 2017. Tea Preparation

# He Ting

China

Organizers' Tea

## Enshi Jade Dew (Hubei, China)

Hubei Jinguo Tea Co., Ltd

Glass teapot for cooling water, glass chahai for brewing, porcelain cups, standard brewing.

Technique: 47 (50/60). Presentation: 42 (49/60).
Aroma: 40 (49/60). Taste: 38 (50/60). Aftertaste: 36 (47/60) *.

Master's Tea

## High Mountain Green Tea (Hubei, China)

Porcelain gaiwan, glass chahai, classical brewing, small porcelain bowls.

Technique: 48 (54/60). Presentation: 44 (51/60).
Aroma: 45 (49/60). Taste: 46 (49/60). Aftertaste: 43 (48/60) *.

* The numbers indicate:
Participant's Result (Best Result of the Tournament/Maximum Possible Result)

Tea Masters Cup International 2017. Tea Preparation

# Alissiia Daineko

Russia

Organizers' Tea

**Enshi Jade Dew (Hubei, China)**

Hubei Jinguo Tea Co., Ltd

Glass teapot, porcelain cups, standard brewing.

Technique: 50 (50/60). Presentation: 44 (49/60).
Aroma: 44 (49/60). Taste: 50 (50/60). Aftertaste: 47 (47/60) *.

Master's Tea

**Shincha Green Tea (Uji, Japan)**

Porcelain teapot, classical brewing, small porcelain bowls.

Technique: 49 (54/60). Presentation: 48 (51/60).
Aroma: 42 (49/60). Taste: 49 (49/60). Aftertaste: 48 (48/60) *.

* The numbers indicate:
Participant's Result (Best Result of the Tournament/Maximum Possible Result)

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Tea Masters Cup International 2017. Tea Preparation

# Dmytro Filimonov

Ukraine

Organizers' Tea

**Yuntoushan He Black Tea (Hubei, China)**

Lichuan Jinli Tea Co., Ltd

Glass teapot, porcelain cups, standard brewing.

Technique: 49 (50/60). Presentation: 46 (49/60).
Aroma: 49 (49/60). Taste: 48 (50/60). Aftertaste: 47 (47/60) *.

Master's Tea

**Goomtee Muscatel Valley FF 2017 (Darjeeling, India)**

3-stage drip system, porcelain cups.

Technique: 54 (54/60). Presentation: 49 (51/60).
Aroma: 46 (49/60). Taste: 48 (49/60). Aftertaste: 45 (48/60) *.

* The numbers indicate:
Participant's Result (Best Result of the Tournament/Maximum Possible Result)

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Tea Masters Cup International 2017. Tea Pairing

# Specification

Participant serves two tea & snack pairings (Organizers' Composition and Master's Composition) for each judge during 15-minute performance. Additives or flavors for tea are allowed.

Black Needle Tea. Special Grade (Hubei, China)

For Organizer's Composition Participant selects one tea from Organizer's Set of teas (see photos) and at least two components from Organizer's Components Set (the same for all participants).

Master's Composition may contain any tea and any ingredients.

Tangya White and Fragrant Green Tea (Hubei, China)

Precious Green Needle Tea. Special Grade (Hubei, China)

Organizer's Components Set: pineapples, apples, pears, plums, grapes, macadamia, almonds, white and brown sugar

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Tea Masters Cup International 2017. Tea Pairing

# Aliaksandr Brazhnikau

Belarus

Organizers' Composition

**Black Needle Tea. Special Grade (Hubei, China) + Applesauce with red sugar and crushed almonds**

Neatness: 37 (55/60). Appeal: 40 (54/60). Taste: 70 (102/120). Presentation: 39 (56/60). Potential: 44 (53/60) *.

Master's Composition

**Semi-fermented Tieguanyin (China) brewed with birch juice and carbonated + Crayfish tail meat with mango and avocado, decorated with cooked crayfish**

Neatness: 43 (55/60). Appeal: 48 (55/60). Taste: 78 (114/120). Presentation: 44 (54/60). Potential: 43 (51/60) *.

* The numbers indicate:
Participant's Result (Best Result of the Tournament/Maximum Possible Result)

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Tea Masters Cup International 2017. Tea Pairing

# Dave Lim

Singapore

Organizers' Composition

**Tangya White and Fragrant Green Tea (Hubei, China) + Rice and poppy bonbon**

Neatness: 49 (55/60). Appeal: 52 (54/60). Taste: 98 (102/120). Presentation: 50 (56/60). Potential: 49 (53/60) *.

Master's Composition

**Siphonized Anxi Tieguanyin (China) + Dark chocolate bonbon with Tieguanyin ganache and pineapple-passion fruit jam + White chocolate bonbon with matcha and salted duck egg ganache**

Neatness: 49 (55/60). Appeal: 50 (55/60). Taste: 88 (114/120). Presentation: 50 (54/60). Potential: 48 (51/60) *.

* The numbers indicate:
Participant's Result (Best Result of the Tournament/Maximum Possible Result)

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Tea Masters Cup International 2017. Tea Pairing

# Yuliya Shtaltovna

Ukraine

Organizers' Composition

**Black Needle Tea. Special Grade (Hubei, China) + Mooncake crumbles, dry spicy plum, almond and macadamia pressed into candymold decorated with soaked almond slices and a ginkgo biloba leaf**

Neatness: 46 (55/60). Appeal: 47 (54/60). Taste: 82 (102/120). Presentation: 47 (56/60). Potential: 41 (53/60) *.

Master's Composition

**Jungpana Darjeeling Muscatel Tea (India) + Cold brewed Wu Yi Lung Tiao Tea (China) + Prosciutto crudo with melone and grissini**

Neatness: 45 (55/60). Appeal: 45 (55/60). Taste: 72 (114/120). Presentation: 42 (54/60). Potential: 47 (51/60) *.

* The numbers indicate:
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Tea Masters Cup International 2017. Tea Pairing

# Andrei Ivanov

Latvia

Organizers' Composition

**Black Needle Tea. Special Grade (Hubei, China) + Skinless red grape in light sugar syrup, filled with pineapple-simmered almond and served with shelled macadamia (as a decoration)**

Neatness: 55 (55/60). Appeal: 54 (54/60). Taste: 102 (102/120). Presentation: 56 (56/60). Potential: 53 (53/60) *.

Master's Composition

**Meng Hai Sheng Puerh Tea (China, 2008) + Mandarin, chili-pepper, ginger and honey dainty and pine-oiled stone as an aromatic element**

Neatness: 55 (55/60). Appeal: 55 (55/60). Taste: 114 (114/120). Presentation: 54 (54/60). Potential: 51 (51/60) *.

* The numbers indicate:
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Tea Masters Cup International 2017. Tea Pairing

# Nguyễn Thị Quy

Vietnam

Organizers' Composition

**Black Needle Tea. Special Grade (Hubei, China) + Plum, macadamia and walnut**

Neatness: 46 (55/60). Appeal: 45 (54/60). Taste: 74 (102/120). Presentation: 35 (56/60). Potential: 41 (53/60) *.

Master's Composition

**Silver Needle White Tea (Vietnam) + Dries fig, apple and apricot**

Neatness: 48 (55/60). Appeal: 47 (55/60). Taste: 78 (114/120). Presentation: 38 (54/60). Potential: 42 (51/60) *.

* The numbers indicate:
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Tea Masters Cup International 2017. Tea Pairing

# Anna Svitcheva

Russia

Organizers' Composition

**Cold brewed Black Needle Tea (Special Grade, Hubei, China) with sweet Black Needle Tea sauce and grapefruit zest + Nut (macadamia + almond) and red sugar sponge**

Neatness: 45 (55/60). Appeal: 40 (54/60). Taste: 82 (102/120). Presentation: 40 (56/60). Potential: 42 (53/60) *.

Master's Composition

**Shu Puerh Tea (2014, China) with black currant, magnolia syrup and sagan daila (Rhododēndron adāmsii), cold and carbonated + Black current and magnolia flowers espuma**

Neatness: 52 (55/60). Appeal: 50 (55/60). Taste: 84 (114/120). Presentation: 47 (54/60). Potential: 42 (51/60) *.

* The numbers indicate:
Participant's Result (Best Result of the Tournament/Maximum Possible Result)

Tea Masters Cup International 2017. Tea Pairing

# Tu Peijun

China

Organizers' Composition

**Black Needle Tea. Special Grade (Hubei, China) + Red grape and pear dainty**

Neatness: 44 (55/60). Appeal: 40 (54/60). Taste: 72 (102/120). Presentation: 41 (56/60). Potential: 36 (53/60) *.

Master's Composition

**Whipped Post-fermented Powder Tea (Hubei, China) + Cake and red grape**

Neatness: 46 (55/60). Appeal: 45 (55/60). Taste: 76 (114/120). Presentation: 44 (54/60). Potential: 38 (51/60) *.

* The numbers indicate:
Participant's Result (Best Result of the Tournament/Maximum Possible Result)

Tea Masters Cup International 2017. Tea Pairing

# Karel Veverka

## Czech Republic

Organizers' Composition

**Black Needle Tea. Special Grade (Hubei, China) + Pineapple in almond, red sugar and nashi fruit sauce**

Neatness: 43 (55/60). Appeal: 38 (54/60). Taste: 76 (102/120). Presentation: 40 (56/60). Potential: 44 (53/60) *.

Master's Composition

**Sencha GABA Midori Tea (Japan) + White radish with Tofu, ginger, parsley and Angostura on seaweed "plate"**

Neatness: 45 (55/60). Appeal: 49 (55/60). Taste: 92 (114/120). Presentation: 46 (54/60). Potential: 46 (51/60) *.

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Tea Masters Cup International 2017. Tea Pairing

# Yasemin Yazici

Turkey

Organizers' Composition

**Black Needle Tea. Special Grade (Hubei, China) + Red grape, macadamia and Turkish delight**

Neatness: 45 (55/60). Appeal: 43 (54/60). Taste: 84 (102/120). Presentation: 41 (56/60). Potential: 42 (53/60) *.

Master's Composition

**High-mountain Rize Black Tea (Turkey, Çaykur) served in classic Turkish style + Traditional Turkish Baklava**

Neatness: 47 (55/60). Appeal: 45 (55/60). Taste: 88 (114/120). Presentation: 43 (54/60). Potential: 44 (51/60) *.

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Tea Masters Cup International 2017. Tea Pairing

# Dorothy Chan

Australia

Organizers' Composition

**Cold brewed Black Needle Tea. Special Grade (Hubei, China) + Pineapple in black tea and red sugar caramel, macadamia 'sand' and slivers of red grape, served in macadamia shell**

Neatness: 48 (55/60). Appeal: 51 (54/60). Taste: 92 (102/120). Presentation: 51 (56/60). Potential: 49 (53/60) *.

Master's Composition

**Sheng Puerh Tea (2 years old, Yunnan, China) + Peach, honey and white pepper ball with black sesame, atop chestnut cream, garnished with fresh thin apple cone, tea-soaked lotus root and pomegranate**

Neatness: 47 (55/60). Appeal: 51 (55/60). Taste: 94 (114/120). Presentation: 51 (54/60). Potential: 47 (51/60) *.

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Tea Masters Cup International 2017. Tea Pairing

# Jun Youn Kyung

South Korea

Organizers' Composition

**Tangya White and Fragrant Green Tea (Hubei, China) + Honey cake with scrambled pinapple jam and roasted macadamia**

Neatness: 49 (55/60). Appeal: 49 (54/60). Taste: 94 (102/120). Presentation: 50 (56/60). Potential: 47 (53/60) *.

Master's Composition

**Black Korean Tea with Taiwan Green Tea, Cordycepts (Bhutan), Tulsi (India) and rose flavor + Yumil-gwa (traditional Korean rice, oil and honey dessert)**

Neatness: 48 (55/60). Appeal: 53 (55/60). Taste: 86 (114/120). Presentation: 50 (54/60). Potential: 43 (51/60) *.

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Tea Masters Cup International 2017. Tea Pairing

# Juliana Perpen Perez

Spain

Organizers' Composition

**Black Needle Tea. Special Grade (Hubei, China) + Red grape filled with macadamia, almond, prune and sugar paste and slice of apple and pear with dry tea leaves**

Neatness: 44 (55/60). Appeal: 47 (54/60). Taste: 86 (102/120). Presentation: 41 (56/60). Potential: 45 (53/60) *.

Master's Composition

**Assam Second Flush Black Tea (India) served as an afternoon tea + Orange and cranberry bread, blueberry jam, cheese and chocolate cake**

Neatness: 44 (55/60). Appeal: 43 (55/60). Taste: 82 (114/120). Presentation: 40 (54/60). Potential: 43 (51/60) *.

* The numbers indicate:
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Tea Masters Cup International 2017. Tea Mixology

# Specification

Participant prepares and serves two tea-based mixes for each judge during two 10-minute performances. First performance is for Organizers' Mix, second — for Master's Mix.

Black Needle Tea. Special Grade (Hubei, China)

For Organizer's Mix Participant selects one tea from Organizer's Set of teas (see photos), any components from Organizer's Components Set (the same for all participants) and serves Mix in Organizer's Glasses. Alcohol is prohibited.

Master's Mix may contain any tea and any ingredients. Alcohol is allowed.

Tangya White Tea (Hubei, China)

Luxury Green Needle. Special Grade (Hubei, China)

Organizer's Glasses

Tea Masters Cup International 2017. Tea Mixology

# Aliaksandr Brazhnikau

Belarus

Organizers' Mix

**Very strong Black Needle Tea (Hubei, China) with sugar**
**+ Lemon and orange fresh + salt rim**

Technique: 35 (37/40). Appeal: 33 (37/40).
Presentation: 34 (35/40). Taste: 62 (70/80).
Synergy: 27 (35/40). Potential: 36 (36/40) *.

Master's Mix

**Pu-erh Tea (9 y.o.)**
**+ Traditional Belarus strong herbs and honey balm + milk foam with nut syrup**

Technique: 35 (38/40). Appeal: 33 (37/40).
Presentation: 33 (37/40). Taste: 60 (72/80).
Synergy: 30 (35/40). Potential: 32 (38/40) *.

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Tea Masters Cup International 2017. Tea Mixology

# Ye Xiaojing

China

Organizers' Mix

**Black Needle Tea (Hubei, China)**
**+ Rose petals + ginger + mint leaves + stevia leaves**

Technique: 30 (37/40). Appeal: 31 (37/40).
Presentation: 32 (35/40). Taste: 58 (70/80).
Synergy: 30 (35/40). Potential: 29 (36/40) *.

Master's Mix

**Black Needle Tea (Hubei, China)**
**+ Fresh apple + honey + red wine**

Technique: 31 (38/40). Appeal: 29 (37/40).
Presentation: 29 (37/40). Taste: 50 (72/80).
Synergy: 28 (35/40). Potential: 27 (38/40) *.

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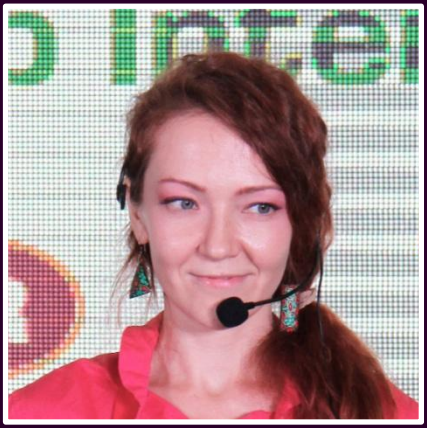
Tea Masters Cup International 2017. Tea Mixology

# Tatyana Filimonova

Russia



Organizers' Mix

**Tangya White Tea (Hubei, China) and sugar syrup + strong Tangya White Tea + Watermelon and pineapple fresh + ice + caramelized pineapple**

Technique: 32 (37/40). Appeal: 33 (37/40).
Presentation: 30 (35/40). Taste: 66 (70/80).
Synergy: 31 (35/40). Potential: 32 (36/40) *.

Master's Mix

**Milk brewed chopped Da Hong Pao with Bergenia + Cedar pine nut milk + white chocolate + cedar cone**

Technique: 32 (38/40). Appeal: 30 (37/40).
Presentation: 30 (37/40). Taste: 72 (72/80).
Synergy: 30 (35/40). Potential: 32 (38/40) *.

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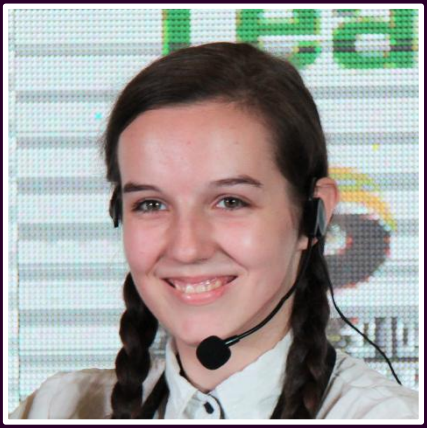
Tea Masters Cup International 2017. Tea Mixology

# Kateřina Vymazalová

Czech Republic



Organizers' Mix

**Luxury Green Needle Tea (Hubei, China) + Mango juice + orange and Lemon juice + egg white**

Technique: 37 (37/40). Appeal: 37 (37/40).
Presentation: 35 (35/40). Taste: 68 (70/80).
Synergy: 34 (35/40). Potential: 36 (36/40) *.

Master's Mix

**Sencha Kirishima Asanoka Green Tea + Banana juice + lemon juice + honey water.**

Technique: 38 (38/40). Appeal: 37 (37/40).
Presentation: 37 (37/40). Taste: 68 (72/80).
Synergy: 35 (35/40). Potential: 38 (38/40) *.

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Tea Masters Cup International 2017. Tea Mixology

# Valerio Vitiello

Italy

Organizers' Mix

**Tangya White Tea + Luxury Green Needle Tea (Hubei, China) sipfonized in pineapple water + Honey + Lemon Juice**

Technique: 35 (37/40). Appeal: 36 (37/40).
Presentation: 35 (35/40). Taste: 70 (70/80).
Synergy: 35 (35/40). Potential: 33 (36/40) *.

Master's Mix (Throwing)

**Earl Grey + Rooibos + Bombay gin + Saint Germain liqueur + Cardamom bitter + Lime juice + Oleo saccharum of Chinese oak**

Technique: 33 (38/40). Appeal: 35 (37/40).
Presentation: 31 (37/40). Taste: 68 (72/80).
Synergy: 31 (35/40). Potential: 30 (38/40) *.

* The numbers indicate:
Participant's Result (Best Result of the Tournament/Maximum Possible Result)

Tea Masters Cup International 2017. Tea Tasting

# Specification

Participants recognize teas and additives to teas.

In Pure Tea sub-nomination Participants taste and memorize 10 samples of pure tea in the first 10-minute round and try to recognize 5 of them in the second 5-minute round.

In Multi-Component Beverage sub-nomination Participants taste and memorize one tea and 9 additives brewed separately in the first 10-minute round and try to recognize 3 of them, brewed together with the tea in one drink, in the second 5-minute round.

# Participants

**Ruan de Witt**
Australia

**Kiryl Parchynski**
Belarus

**Jakub Ryšavý**
Czech Republic

**Andrei Ivanov**
Latvia

**Darren Chang Jun Tao**
Singapore

**Choi Giyeong**
South Korea

**Yasemin Yazici**
Turkey

**Dmytro Filimonov**
Ukraine

Tea Masters Cup International 2017. Tea Tasting

# Pure Tea

## Best result: 4 recognized teas from 5 samples

The number of Participants who recognized this tea

The number of Participants who made a mistake selecting this tea : Codes of teas it was mistaken for

Participants worked with tea liquor, not seeing tea leaves

1st (open) Round teas

2nd (blind) Round teas

1A. Enshi Jade Dew GT Sp. Gr.

2B. Chunqiao Fuzz Tip GT Sp. Gr.

3C. Huazhi Fragant GT 2nd Gr.

4D. GT Zhenmei 41022 AAAAA Gr.

5E. GT Zhenmei 9371 AAAA Gr.

6F. Luxury Needle GT Sp. Gr.

7G. Precious Needle GT Sp. Gr.

8H. Organic Gunpowder GT 3505

9I. Organic GT Wulv Export

10J. Yuntoushan He BT 1st Gr.

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Tea Masters Cup International 2017. Tea Tasting

# Multi-Component Beverage

**Best result: 2 recognized components from 3**

| Components | The number of Participants who selected it | **Presence in the blend.** Tie Guanyin Oolong Tea was used as the base |
|---|---|---|
| Chrysanthemum | 5 | No |
| **Honeysuckle** | **5** | **Yes** |
| **Rose Petals** | **5** | **Yes** |
| Burdock Root Slice | 4 | No |
| Longan Pulp | 2 | No |
| Jujuba | 2 | No |
| Peach Blossom | 1 | No |
| **Lycium** | **0** | **Yes** |
| Verbena | 0 | No |

Please remember that this document
is the TMCI 2017 Competition report.
Technical conditions (Organizers' teas, tea-ware, ingredients etc.)
are unique for each Competition.
See Rules & Regulations and stay tuned!

# See you at TMCI 2018!

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