TMCI 2018 Routines

Huế, Vietnam, November 23–25, 2018

www.teamasterscup.com

TMCI 2018 Tea Preparation. Huế, Vietnam, Nov. 23, 2018

Hakyung Lee. South Korea

Master's Tea

Hanguk Estate Green Tea (Boseong, Korea). Traditional Korean brewing.

Organizers' Tea

Silver Needle White Tea (Vietnam). Classic brewing and serving in Organizers' tea ware.

www.teamasterscup.com

* Average by all judges

Photo credit: Natalia Bogdanovska

TMCI 2018 Tea Preparation. Hakyung Lee. South Korea

TMCI 2018 Tea Preparation. Huế, Vietnam, Nov. 23, 2018

Leonard Ploton. France

Master's Tea

Hadong Sejak Green Tea (Hwagae Valley, Korea). 1st brew: boiling hot water, 5 g, 100 ml, 10 sec. 2nd brew: ice cubes, 5 g, 150 ml, 10 min.

Organizers' Tea

Oriental Beauty Oolong Tea (Vietnam). Classic brewing and serving in Organizers' tea ware.

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* Average by all judges

Photo credit: Natalia Bogdanovska

TMCI 2018 Tea Preparation. Leonard Ploton. France

TMCI 2018 Tea Preparation. Huế, Vietnam, Nov. 23, 2018

Shili Chen. China

Master's Tea

Enshi Yulu Green Tea (Hubei, China). Traditional Chinese brewing.

Organizers' Tea

Oriental Beauty Oolong Tea (Vietnam). Classic brewing and serving in Organizers' tea ware.

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* Average by all judges

Photo credit: Natalia Bogdanovska

TMCI 2018 Tea Preparation. Shili Chen. China

TMCI 2018 Tea Preparation. Huế, Vietnam, Nov. 23, 2018

Linh Nguyen. Vietnam

Master's Tea

Ancient Snow Shan Green Tea (Vietnam). Traditional brewing, serving in Gongfu tea cups.

Organizers' Tea

Dragon Mustache Oolong Tea (Vietnam). Classic brewing and serving in Organizers' tea ware.

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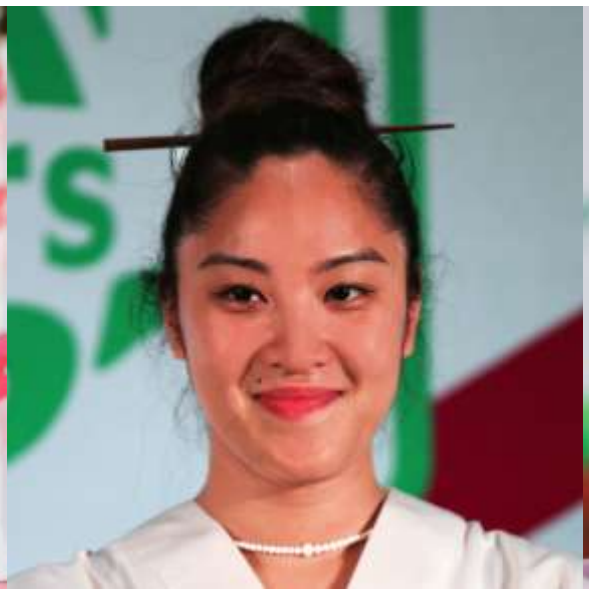
* Average by all judges

Photo credit: Natalia Bogdanovska

TMCI 2018 Tea Preparation. Linh Nguyen. Vietnam

TMCI 2018 Tea Preparation. Huế, Vietnam, Nov. 23, 2018

Mary Jane Hua. Australia



Master's Tea

Blend of lightly oxidized Tie Guanyin Oolong Tea (China) and Sagarmatha Gold Black Tea (Nepal). Traditional brewing, serving in Gongfu tea cups.

Organizers' Tea

Dragon Mustache Oolong Tea (Vietnam). Classic brewing and serving in Organizers' tea ware.

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* Average by all judges

Photo credit: Natalia Bogdanovska

TMCI 2018 Tea Preparation. Mary Jane Hua. Australia

TMCI 2018 Tea Preparation. Huế, Vietnam, Nov. 23, 2018

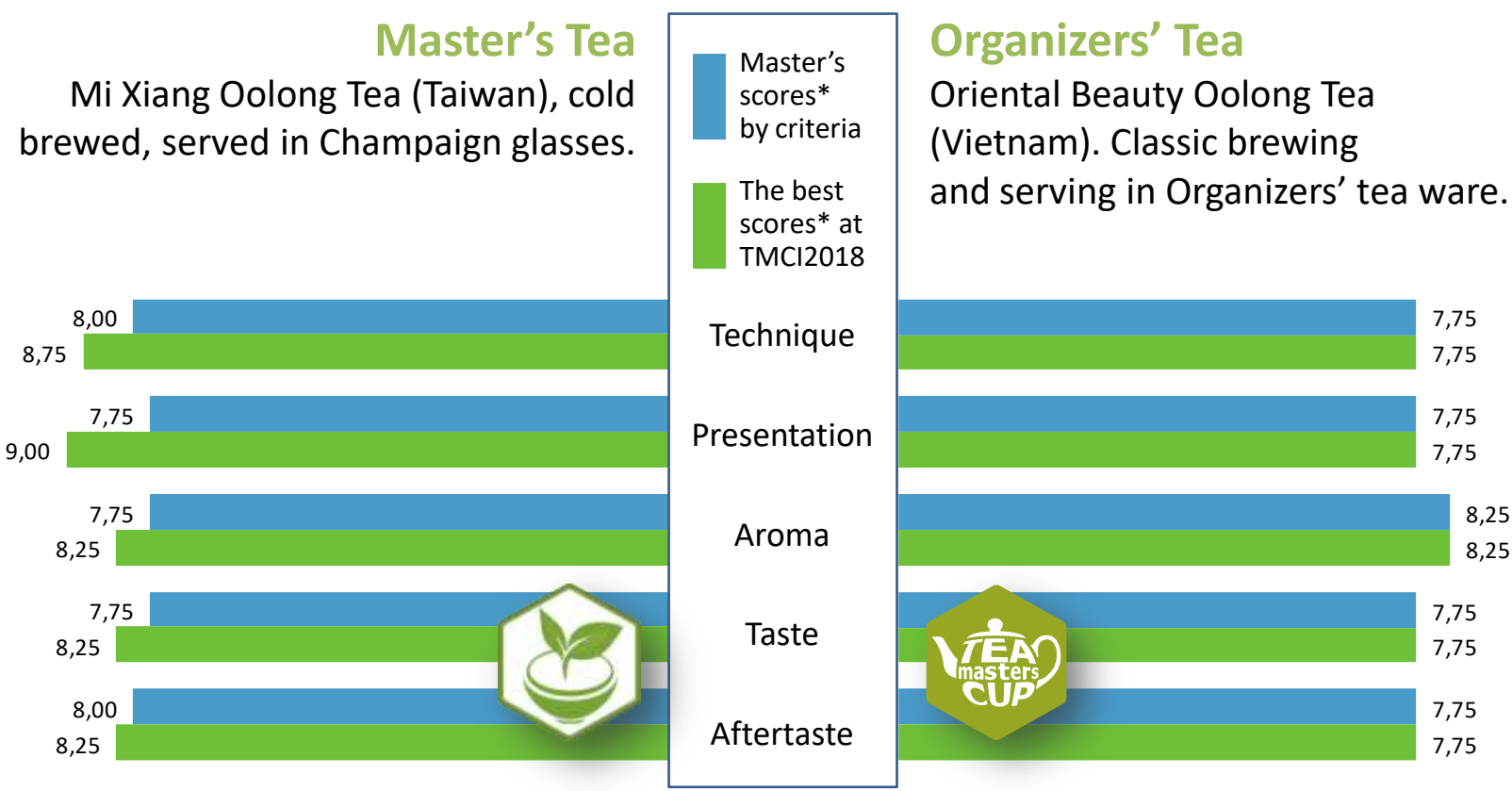
Viviana Petrovska. Latvia

Master's Tea

Mi Xiang Oolong Tea (Taiwan), cold brewed, served in Champaign glasses.

Organizers' Tea

Oriental Beauty Oolong Tea (Vietnam). Classic brewing and serving in Organizers' tea ware.



www.teamasterscup.com

* Average by all judges

Photo credit: Natalia Bogdanovska

TMCI 2018 Tea Preparation. Viviana Petrovska. Latvia

TMCI 2018 Tea Preparation. Huế, Vietnam, Nov. 23, 2018

Ricardo Brian Dekker. UAE

Master's Tea

White Tea Stems (Sri Lanka). 3-step traditional brewing.

Organizers' Tea

Oriental Beauty Oolong Tea (Vietnam). Classic brewing and serving in Organizers' tea ware.

www.teamasterscup.com

* Average by all judges

Photo credit: Natalia Bogdanovska

TMCI 2018 Tea Preparation. Ricardo Brian Dekker. UAE

TMCI 2018 Tea Preparation. Huế, Vietnam, Nov. 23, 2018

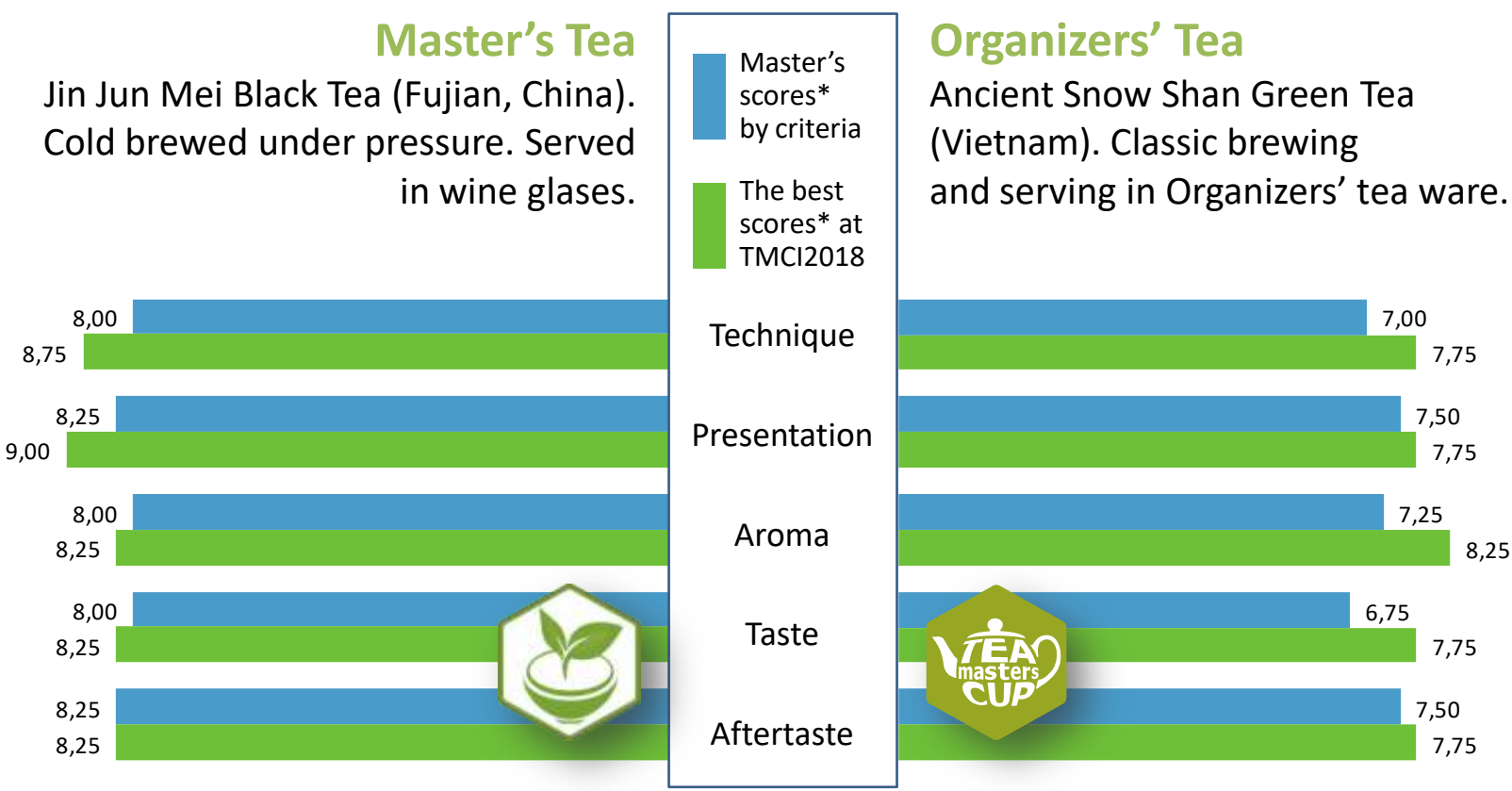
Anton Kvitka. Ukraine

Master's Tea

Jin Jun Mei Black Tea (Fujian, China). Cold brewed under pressure. Served in wine glases.

Organizers' Tea

Ancient Snow Shan Green Tea (Vietnam). Classic brewing and serving in Organizers' tea ware.



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* Average by all judges

Photo credit: Natalia Bogdanovska

TMCI 2018 Tea Preparation. Anton Kvitka. Ukraine

TMCI 2018 Tea Preparation. Huế, Vietnam, Nov. 23, 2018

Gülhanım Delihasan. Turkey

Master's Tea

Black Tea (Rize, Turkey). Traditional Turkish brewing and serving.

Organizers' Tea

Dragon Mustache Oolong Tea (Vietnam). Classic brewing and serving in Organizers' tea ware.

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* Average by all judges

Photo credit: Natalia Bogdanovska

TMCI 2018 Tea Preparation. Gülhanım Delihasan. Turkey

TMCI 2018 Tea Preparation. Huế, Vietnam, Nov. 23, 2018

Polina Sagara. Russia

Master's Tea

Fruitwood coal dried Ruby Black Tea (Taiwan). Traditional Russian brewing and serving with samowar, Imperial porcelain and puppet.

Organizers' Tea

Oriental Beauty Oolong Tea (Vietnam). Classic brewing and serving in Organizers' tea ware.

www.teamasterscup.com

* Average by all judges

Photo credit: Natalia Bogdanovska

TMCI 2018 Tea Preparation. Polina Sagara. Russia

TMCI 2018 Tea Pairing. Huế, Vietnam, Nov. 25, 2018

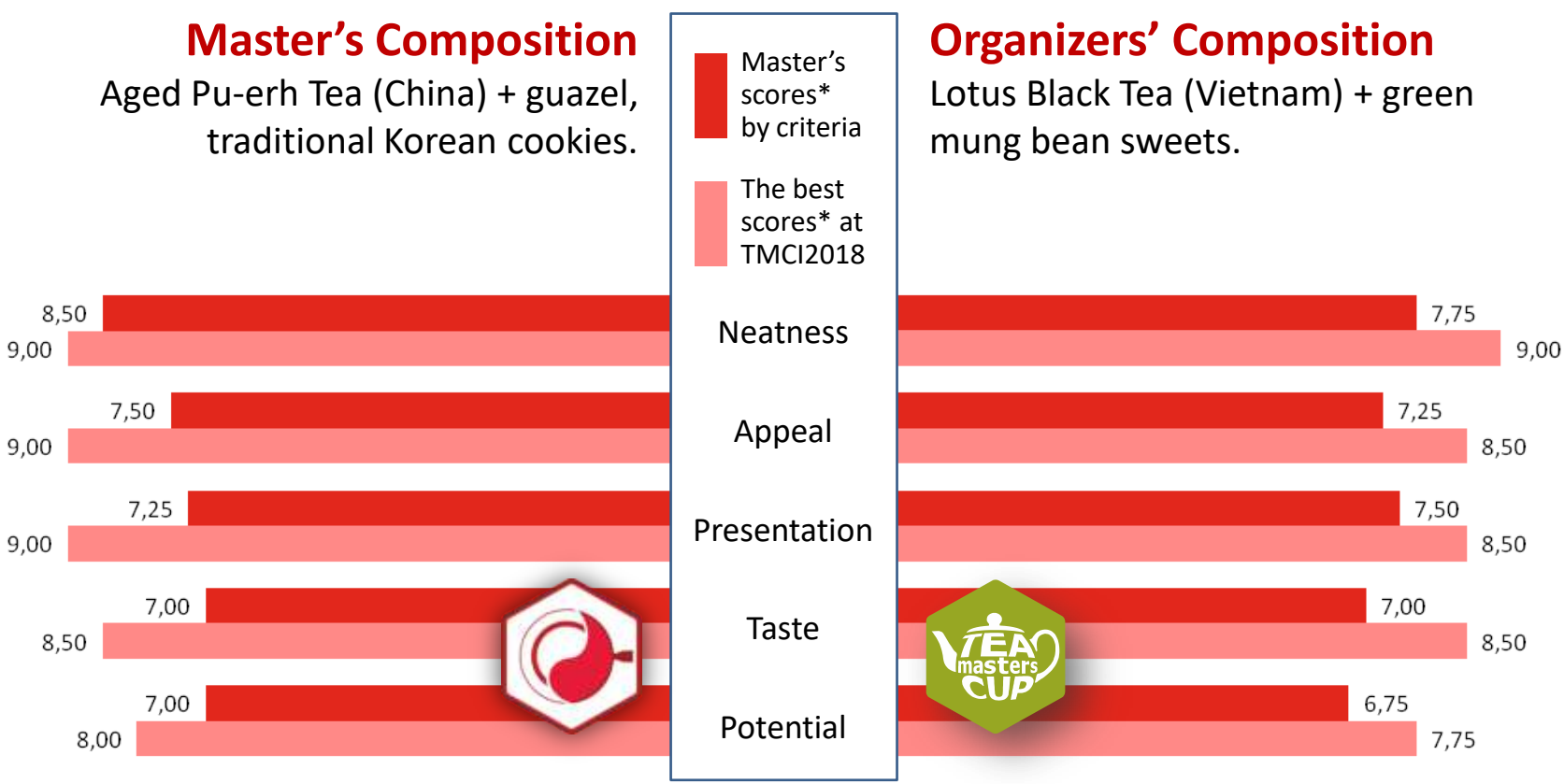
Minhee Kang. South Korea

Master's Composition

Aged Pu-erh Tea (China) + guazel, traditional Korean cookies.

Organizers' Composition

Lotus Black Tea (Vietnam) + green mung bean sweets.



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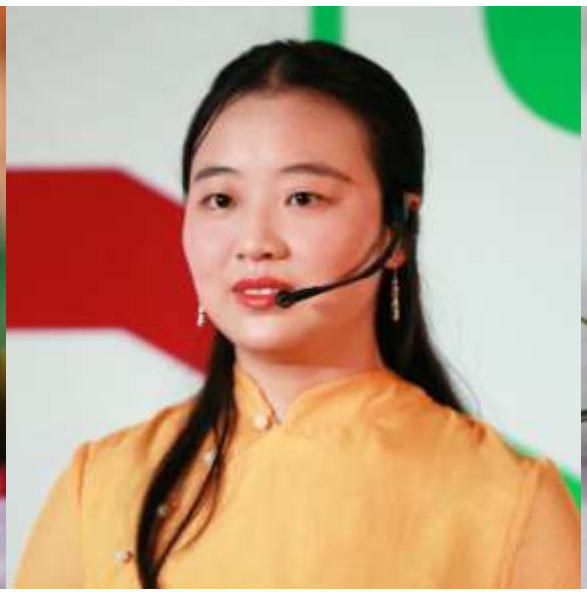
* Average by all judges

Photo credit: Natalia Bogdanovska

TMCI 2018 Tea Pairing. Minhee Kang. South Korea

TMCI 2018 Tea Pairing. Huế, Vietnam, Nov. 25, 2018

Liang Xu. China

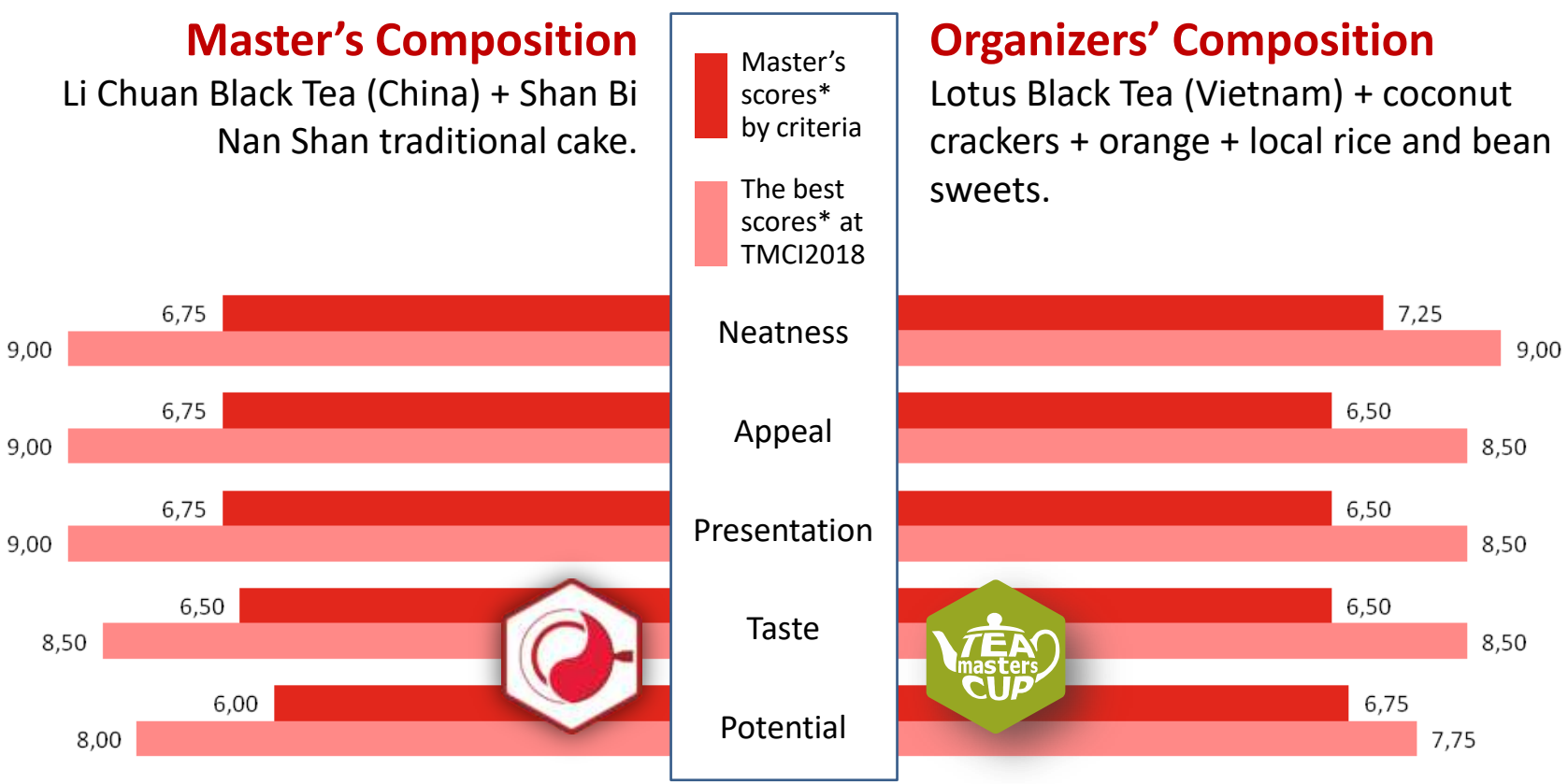


Master's Composition

Li Chuan Black Tea (China) + Shan Bi Nan Shan traditional cake.

Organizers' Composition

Lotus Black Tea (Vietnam) + coconut crackers + orange + local rice and bean sweets.



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* Average by all judges

Photo credit: Natalia Bogdanovska

TMCI 2018 Tea Pairing. Liang Xu. China

TMCI 2018 Tea Pairing. Huế, Vietnam, Nov. 25, 2018

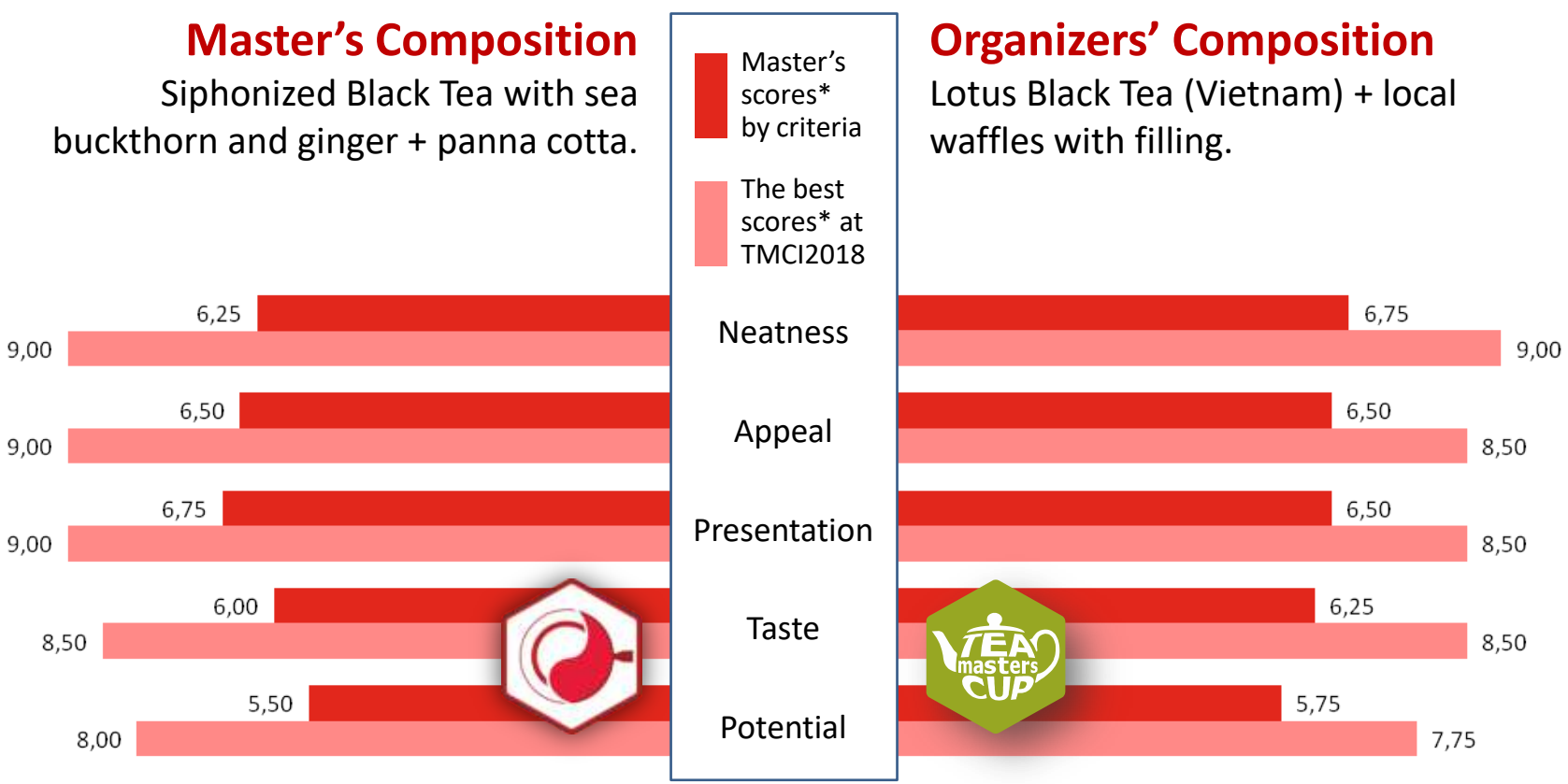
Nurken Akhanov. Kazakhstan

Master's Composition

Siphonized Black Tea with sea buckthorn and ginger + panna cotta.

Organizers' Composition

Lotus Black Tea (Vietnam) + local waffles with filling.



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* Average by all judges

Photo credit: Natalia Bogdanovska

TMCI 2018 Tea Pairing. Nurken Akhanov. Kazakhstan

TMCI 2018 Tea Pairing. Huế, Vietnam, Nov. 25, 2018

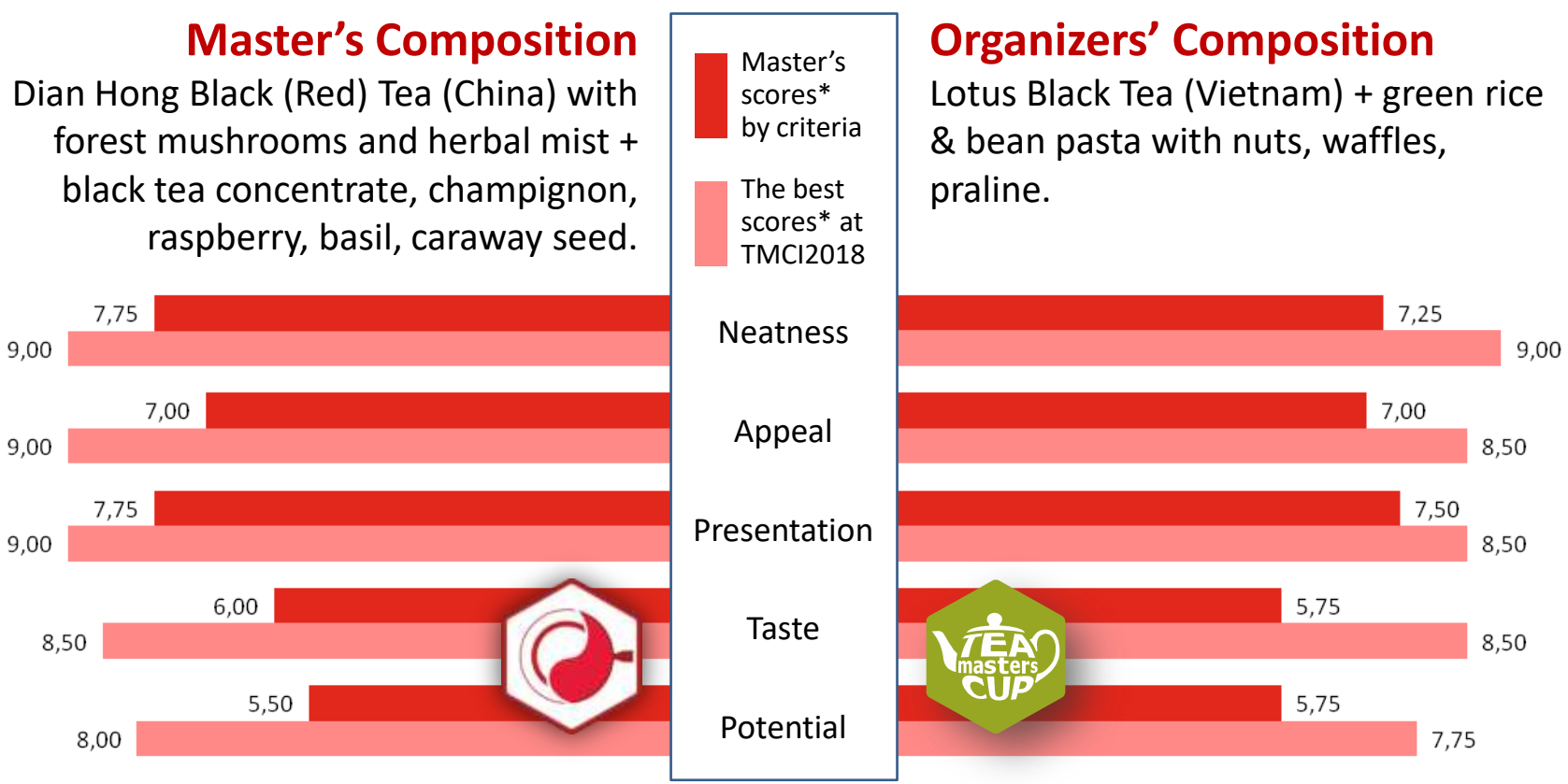
Viviana Petrovska. Latvia

Master's Composition

Dian Hong Black (Red) Tea (China) with forest mushrooms and herbal mist + black tea concentrate, champignon, raspberry, basil, caraway seed.

Organizers' Composition

Lotus Black Tea (Vietnam) + green rice & bean pasta with nuts, waffles, praline.



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* Average by all judges

Photo credit: Natalia Bogdanovska

TMCI 2018 Tea Pairing. Viviana Petrovska. Latvia

TMCI 2018 Tea Pairing. Huế, Vietnam, Nov. 25, 2018

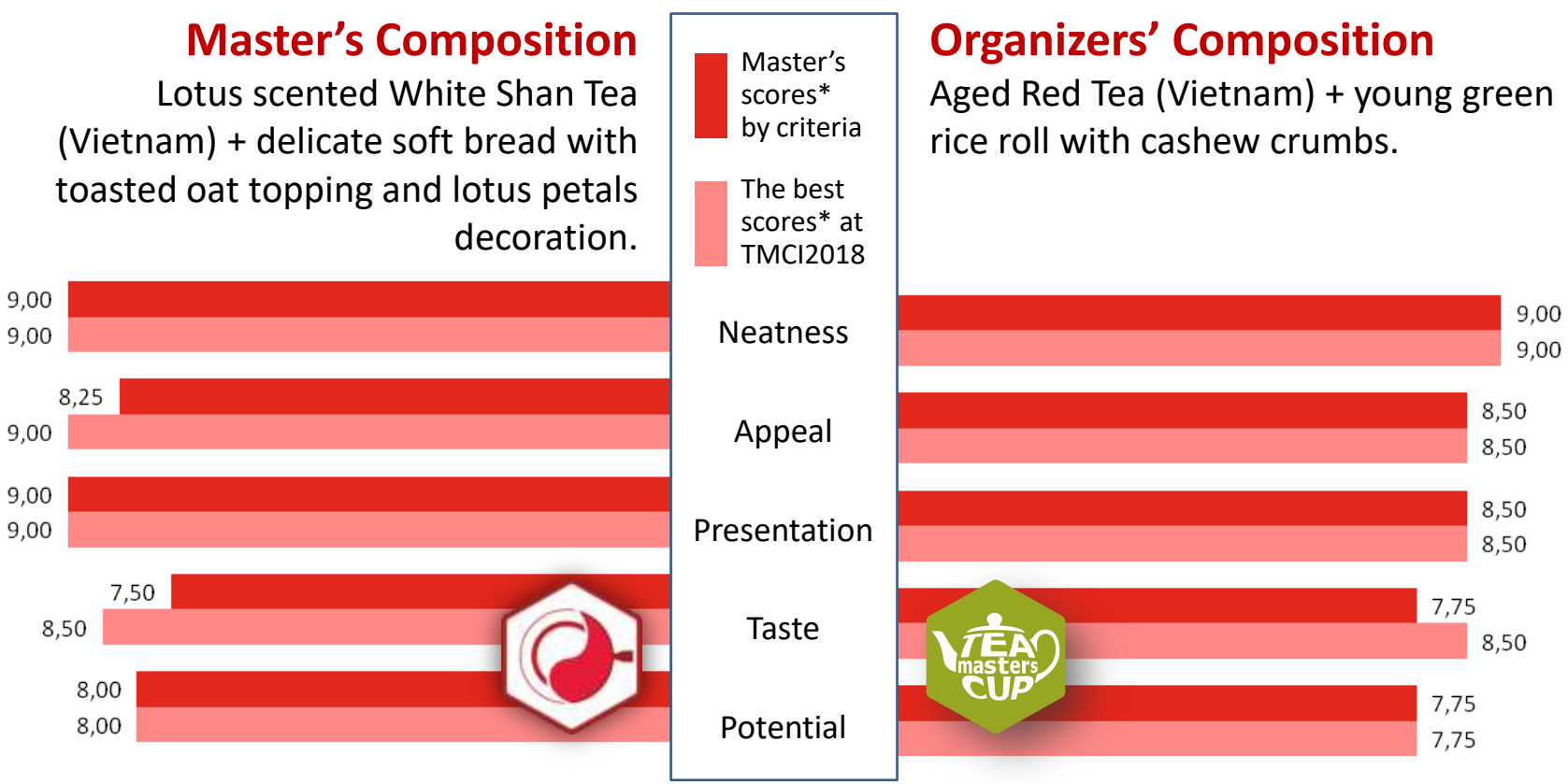
Linh Nguyen. Vietnam

Master's Composition

Lotus scented White Shan Tea (Vietnam) + delicate soft bread with toasted oat topping and lotus petals decoration.

Organizers' Composition

Aged Red Tea (Vietnam) + young green rice roll with cashew crumbs.



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* Average by all judges

Photo credit: Natalia Bogdanovska

TMCI 2018 Tea Pairing. Linh Nguyen. Vietnam

TMCI 2018 Tea Pairing. Huế, Vietnam, Nov. 25, 2018

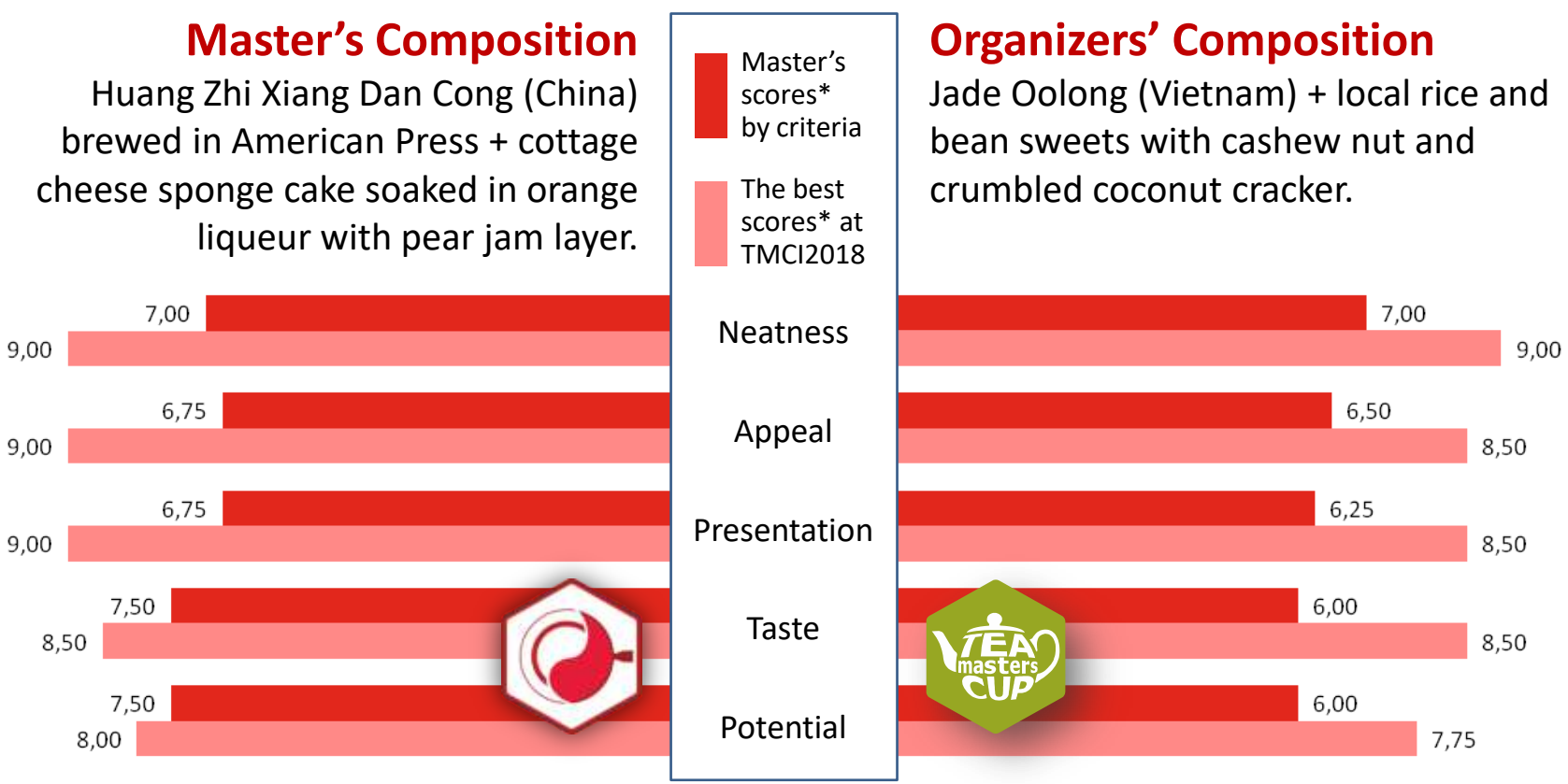
Elena Khomich. Belarus

Master's Composition

Huang Zhi Xiang Dan Cong (China) brewed in American Press + cottage cheese sponge cake soaked in orange liqueur with pear jam layer.

Organizers' Composition

Jade Oolong (Vietnam) + local rice and bean sweets with cashew nut and crumbled coconut cracker.



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* Average by all judges

Photo credit: Natalia Bogdanovska

TMCI 2018 Tea Pairing. Elena Khomich. Belarus

TMCI 2018 Tea Pairing. Huế, Vietnam, Nov. 25, 2018

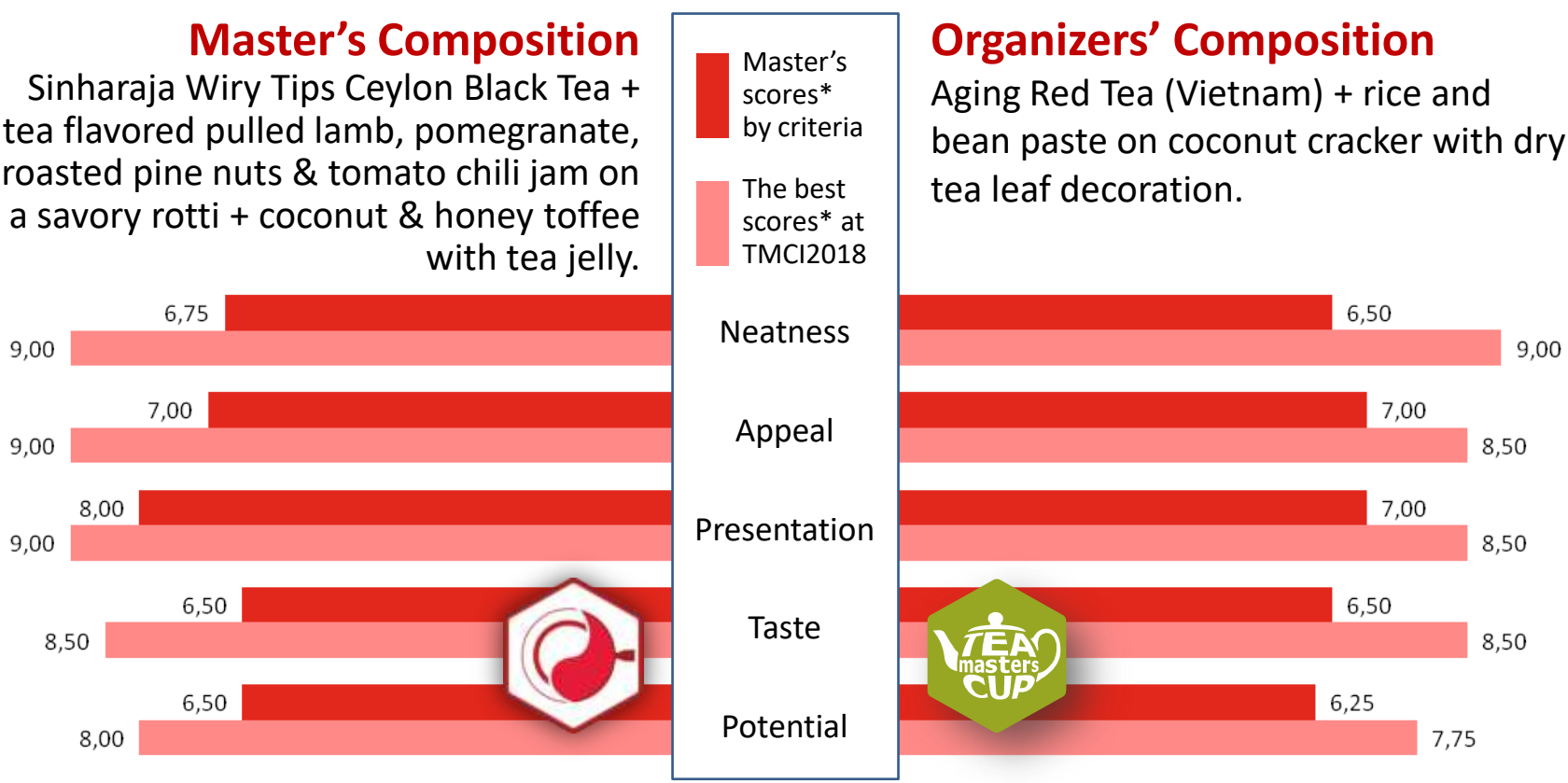
Panchali Mandakini. Sri Lanka

Master's Composition

Sinharaja Wiry Tips Ceylon Black Tea + tea flavored pulled lamb, pomegranate, roasted pine nuts & tomato chili jam on a savory rotti + coconut & honey toffee with tea jelly.

Organizers' Composition

Aging Red Tea (Vietnam) + rice and bean paste on coconut cracker with dry tea leaf decoration.



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* Average by all judges

Photo credit: Natalia Bogdanovska

TMCI 2018 Tea Pairing. Panchali Mandakini. Sri Lanka

TMCI 2018 Tea Pairing. Huế, Vietnam, Nov. 25, 2018

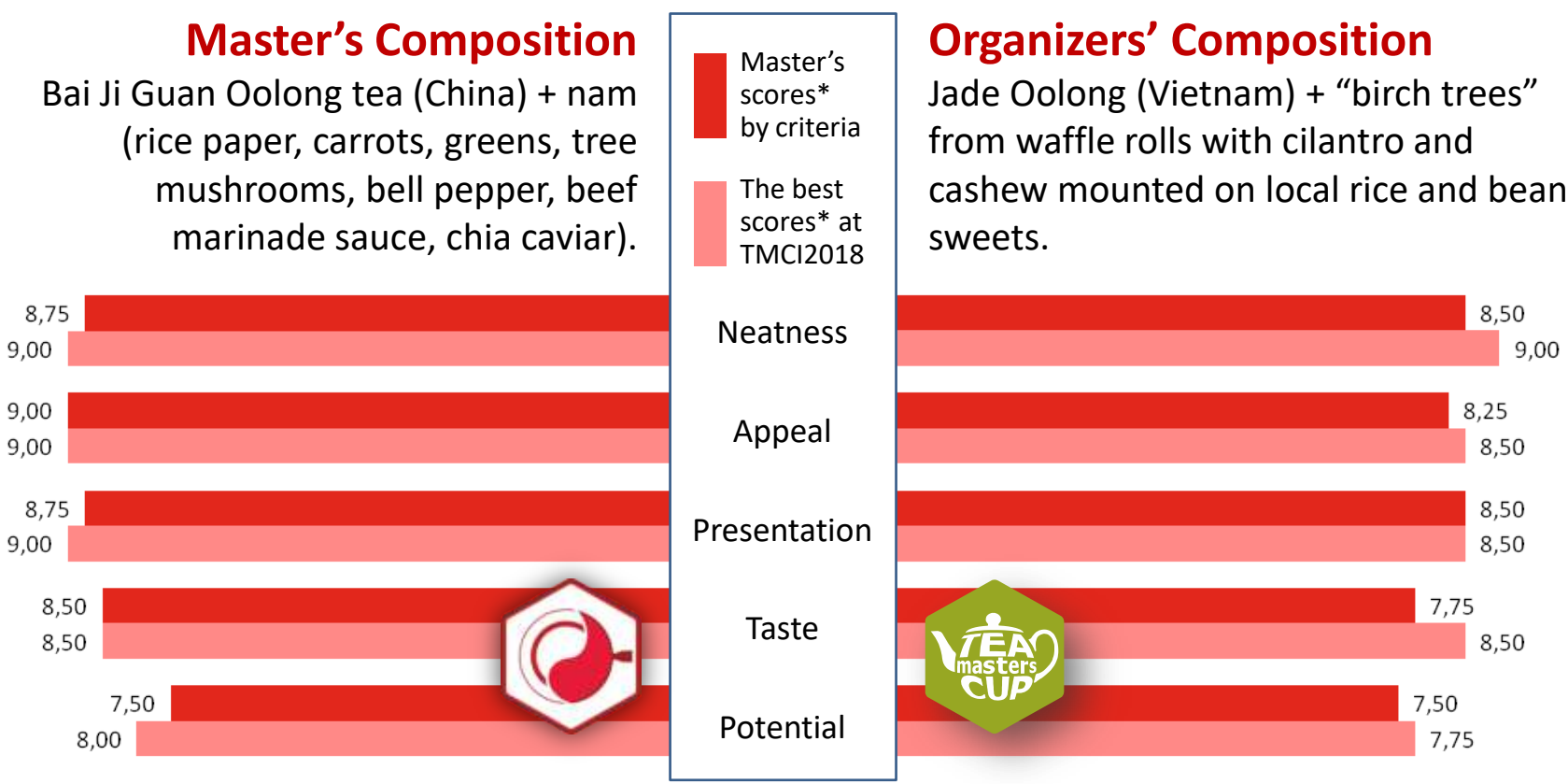
Ekaterina Sokolova. Russia

Master's Composition

Bai Ji Guan Oolong tea (China) + nam (rice paper, carrots, greens, tree mushrooms, bell pepper, beef marinade sauce, chia caviar).

Organizers' Composition

Jade Oolong (Vietnam) + "birch trees" from waffle rolls with cilantro and cashew mounted on local rice and bean sweets.



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* Average by all judges

Photo credit: Natalia Bogdanovska

TMCI 2018 Tea Pairing. Ekaterina Sokolova. Russia

TMCI 2018 Tea Pairing. Huế, Vietnam, Nov. 25, 2018

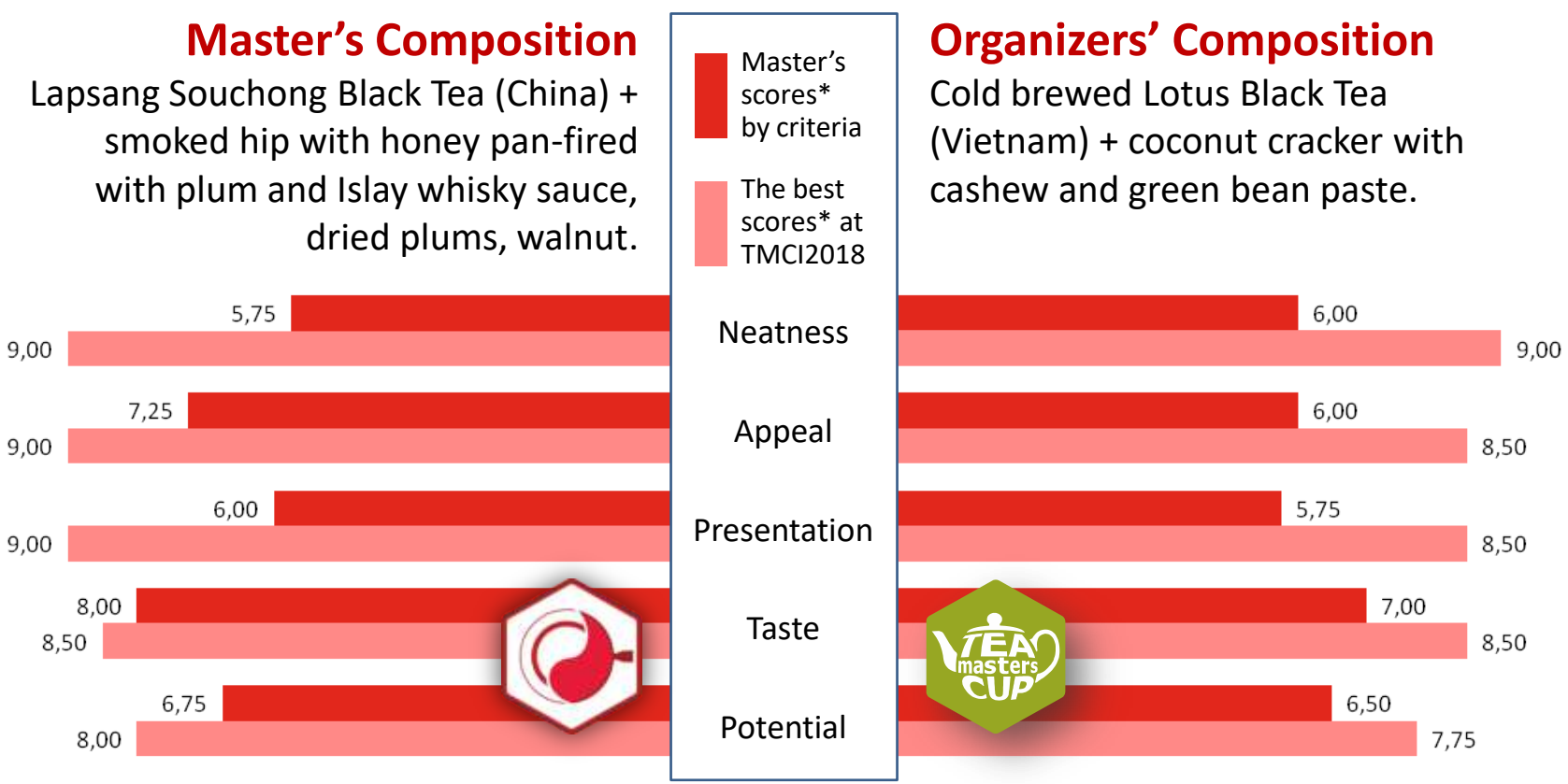
Jakub Ryšavý. Czech Republic

Master's Composition

Lapsang Souchong Black Tea (China) + smoked hip with honey pan-fired with plum and Islay whisky sauce, dried plums, walnut.

Organizers' Composition

Cold brewed Lotus Black Tea (Vietnam) + coconut cracker with cashew and green bean paste.



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* Average by all judges

Photo credit: Natalia Bogdanovska

TMCI 2018 Tea Pairing. Jakub Ryšavý. Czech Republic

TMCI 2018 Tea Pairing. Huế, Vietnam, Nov. 25, 2018

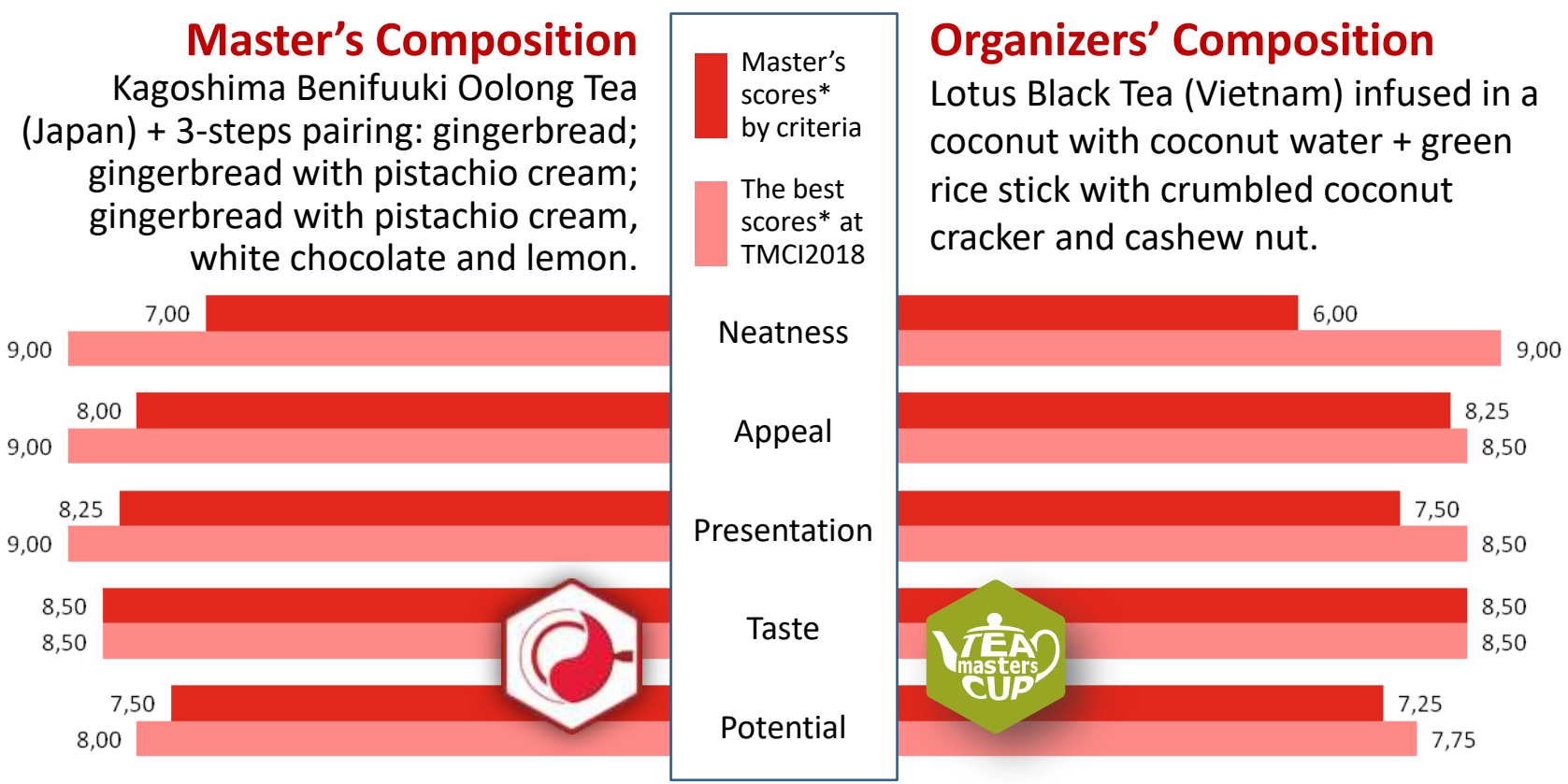
Florian Aumaire. France

Master's Composition

Kagoshima Benifuuki Oolong Tea (Japan) + 3-steps pairing: gingerbread; gingerbread with pistachio cream; gingerbread with pistachio cream, white chocolate and lemon.

Organizers' Composition

Lotus Black Tea (Vietnam) infused in a coconut with coconut water + green rice stick with crumbled coconut cracker and cashew nut.



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* Average by all judges

Photo credit: Natalia Bogdanovska

TMCI 2018 Tea Pairing. Florian Aumaire. France

TMCI 2018 Tea Mixology. Huế, Vietnam, Nov. 24, 2018

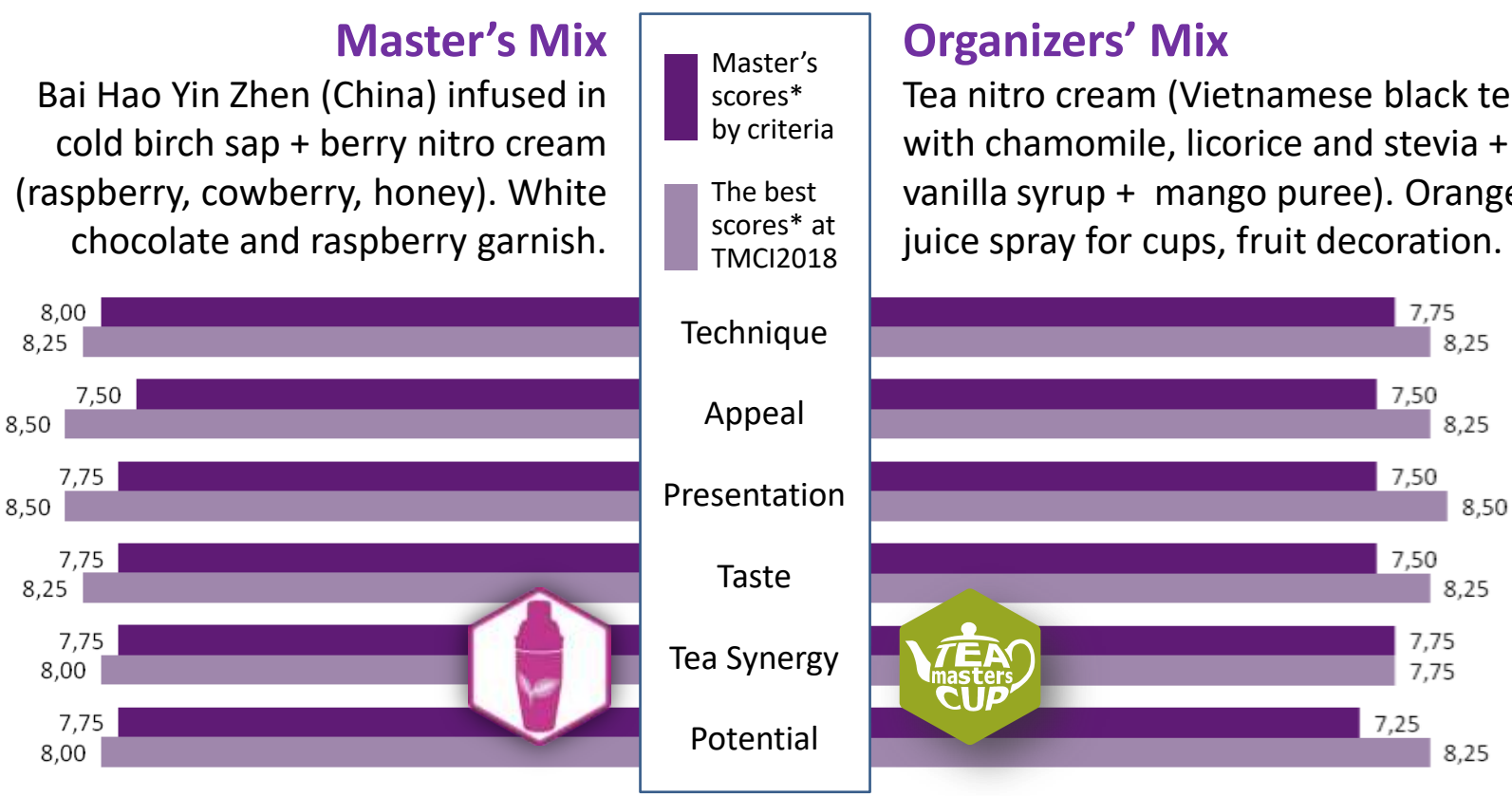
Natalia Prokhorenko. Russia

Master's Mix

Bai Hao Yin Zhen (China) infused in cold birch sap + berry nitro cream (raspberry, cowberry, honey). White chocolate and raspberry garnish.

Organizers' Mix

Tea nitro cream (Vietnamese black tea with chamomile, licorice and stevia + vanilla syrup + mango puree). Orange juice spray for cups, fruit decoration.



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* Average by all judges

Photo credit: Natalia Bogdanovska

TMCI 2018 Tea Mixology. Natalia Prokhorenko. Russia

TMCI 2018 Tea Mixology. Huế, Vietnam, Nov. 24, 2018

Luca Roatta. Italy

Master's Mix

Carbonated Gong Ting Pu-erh Tea (China) + Los Siete Misterios mezcal + Stock 84 brandy + agave syrup + egg white.

Organizers' Mix

Alcohol infused Vietnamese green and chamomile tea + local spirit with lotus + mango + chocolate syrup. Zest sprinkle, fruit decoration for cups.

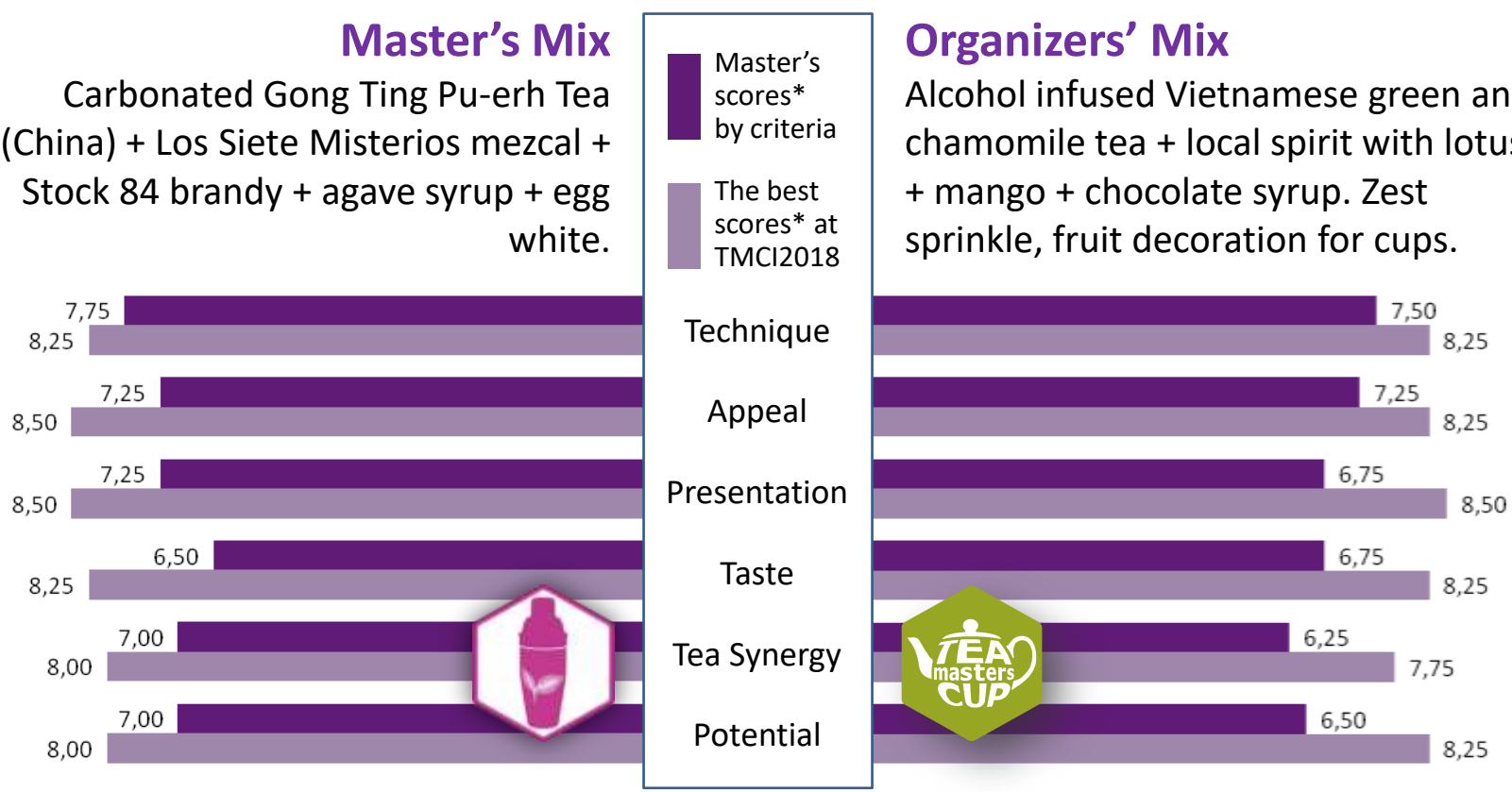

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Photo credit: Natalia Bogdanovska

TMCI 2018 Tea Mixology. Luca Roatta. Italy

TMCI 2018 Tea Mixology. Huế, Vietnam, Nov. 24, 2018

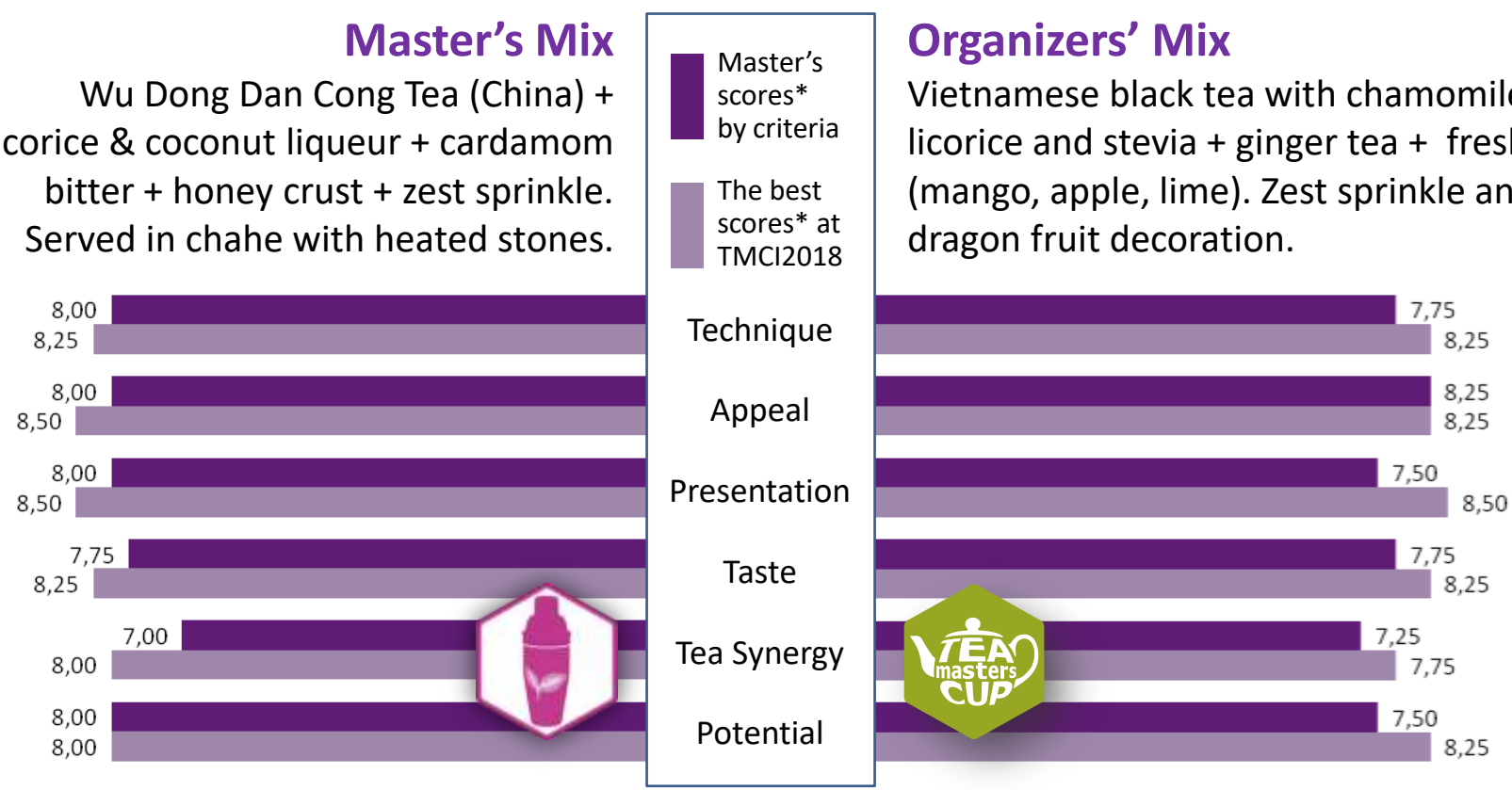
Evgeniy Rogov. Belarus

Master's Mix

Wu Dong Dan Cong Tea (China) + licorice & coconut liqueur + cardamom bitter + honey crust + zest sprinkle. Served in chahe with heated stones.

Organizers' Mix

Vietnamese black tea with chamomile, licorice and stevia + ginger tea + fresh (mango, apple, lime). Zest sprinkle and dragon fruit decoration.



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* Average by all judges

Photo credit: Natalia Bogdanovska

TMCI 2018 Tea Mixology. Evgeniy Rogov. Belarus

TMCI 2018 Tea Mixology. Huế, Vietnam, Nov. 24, 2018

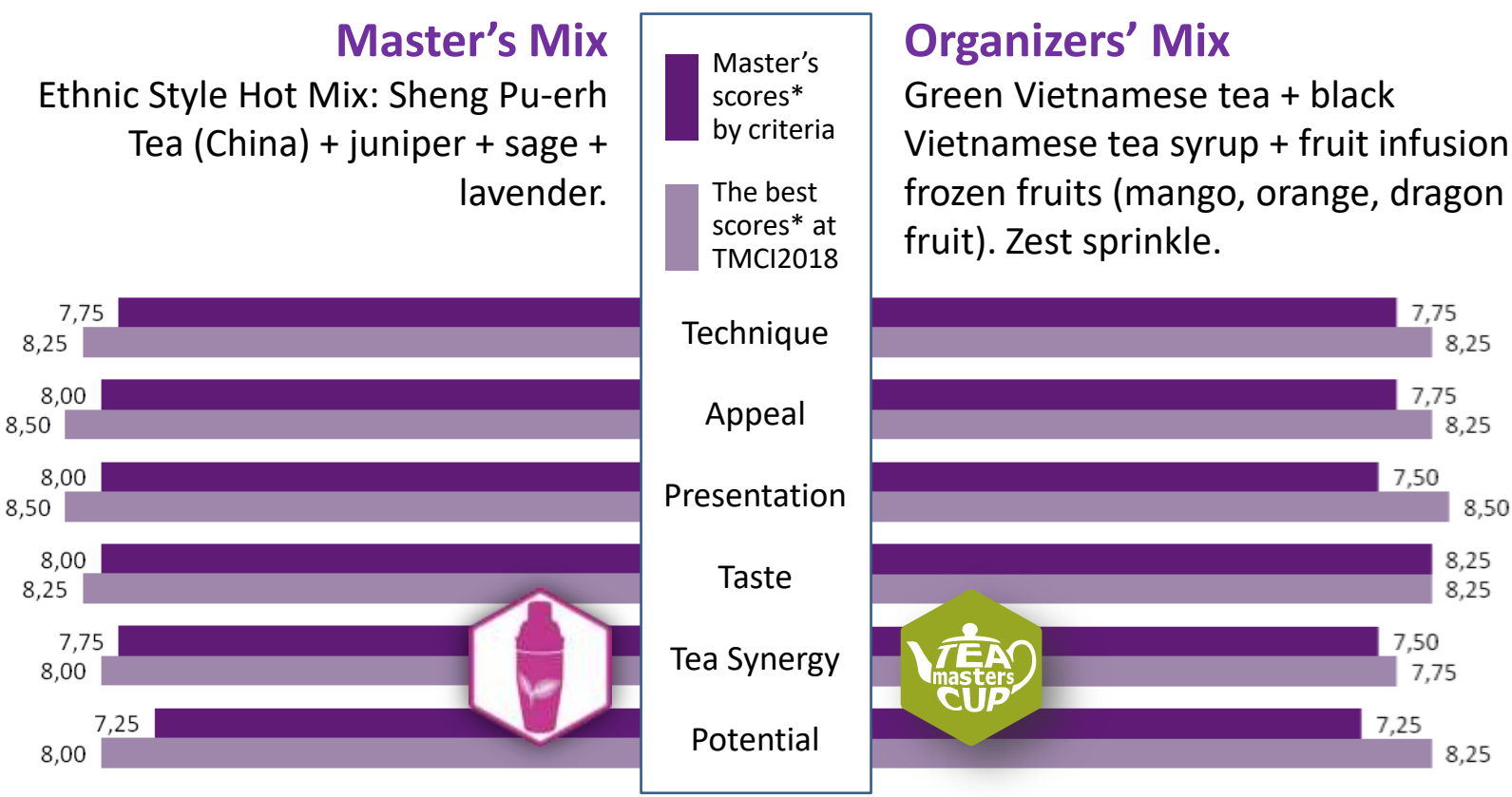
Mingaile Kola. Latvia

Master's Mix

Ethnic Style Hot Mix: Sheng Pu-erh Tea (China) + juniper + sage + lavender.

Organizers' Mix

Green Vietnamese tea + black Vietnamese tea syrup + fruit infusion + frozen fruits (mango, orange, dragon fruit). Zest sprinkle.



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* Average by all judges

Photo credit: Natalia Bogdanovska

TMCI 2018 Tea Mixology. Mingaile Kola. Latvia

TMCI 2018 Tea Mixology. Huế, Vietnam, Nov. 24, 2018

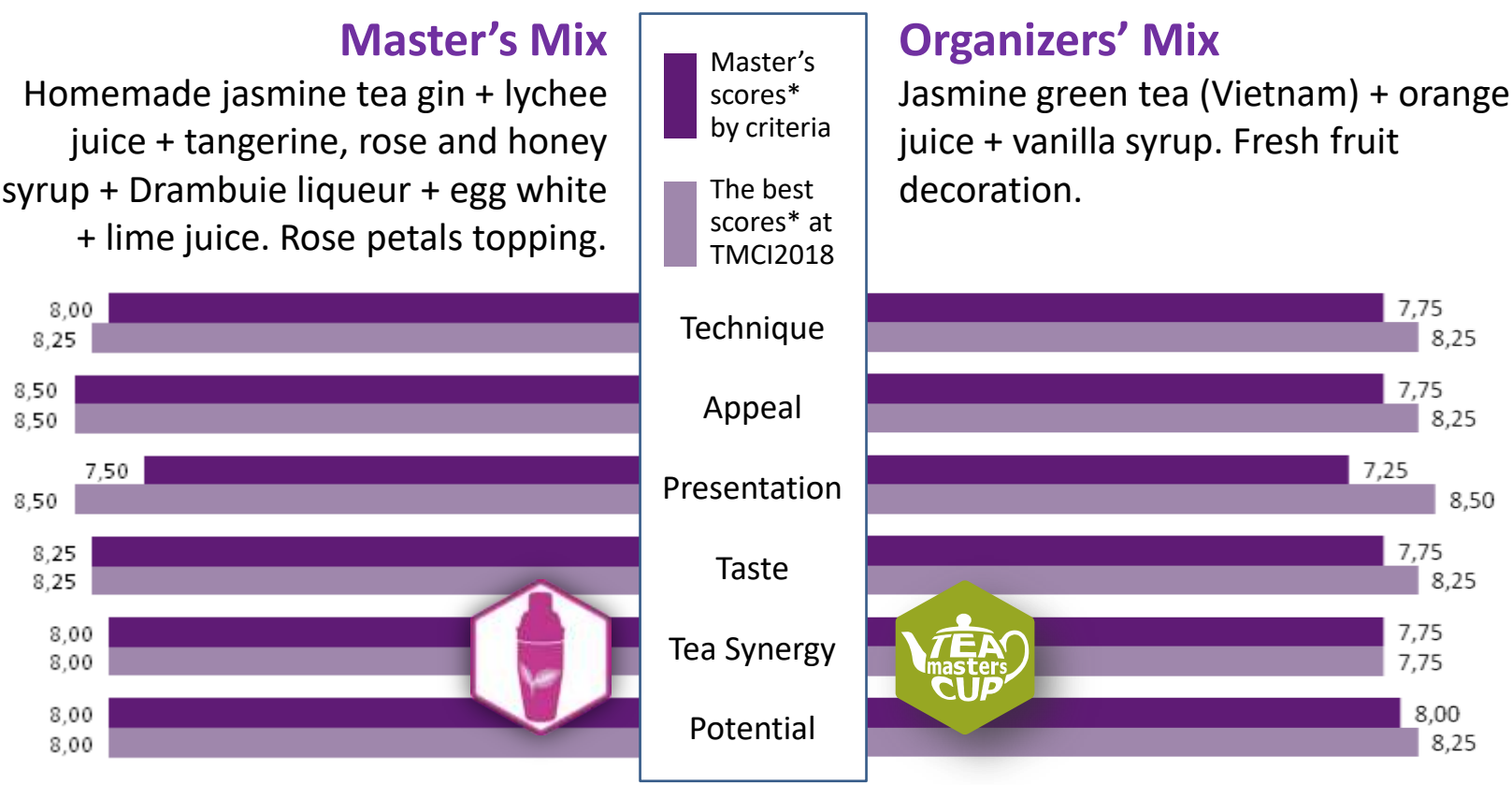
Dai Nguyen. Vietnam

Master's Mix

Homemade jasmine tea gin + lychee juice + tangerine, rose and honey syrup + Drambuie liqueur + egg white + lime juice. Rose petals topping.

Organizers' Mix

Jasmine green tea (Vietnam) + orange juice + vanilla syrup. Fresh fruit decoration.



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* Average by all judges

Photo credit: Natalia Bogdanovska

TMCI 2018 Tea Mixology. Dai Nguyen. Vietnam

TMCI 2018 Tea Mixology. Huế, Vietnam, Nov. 24, 2018

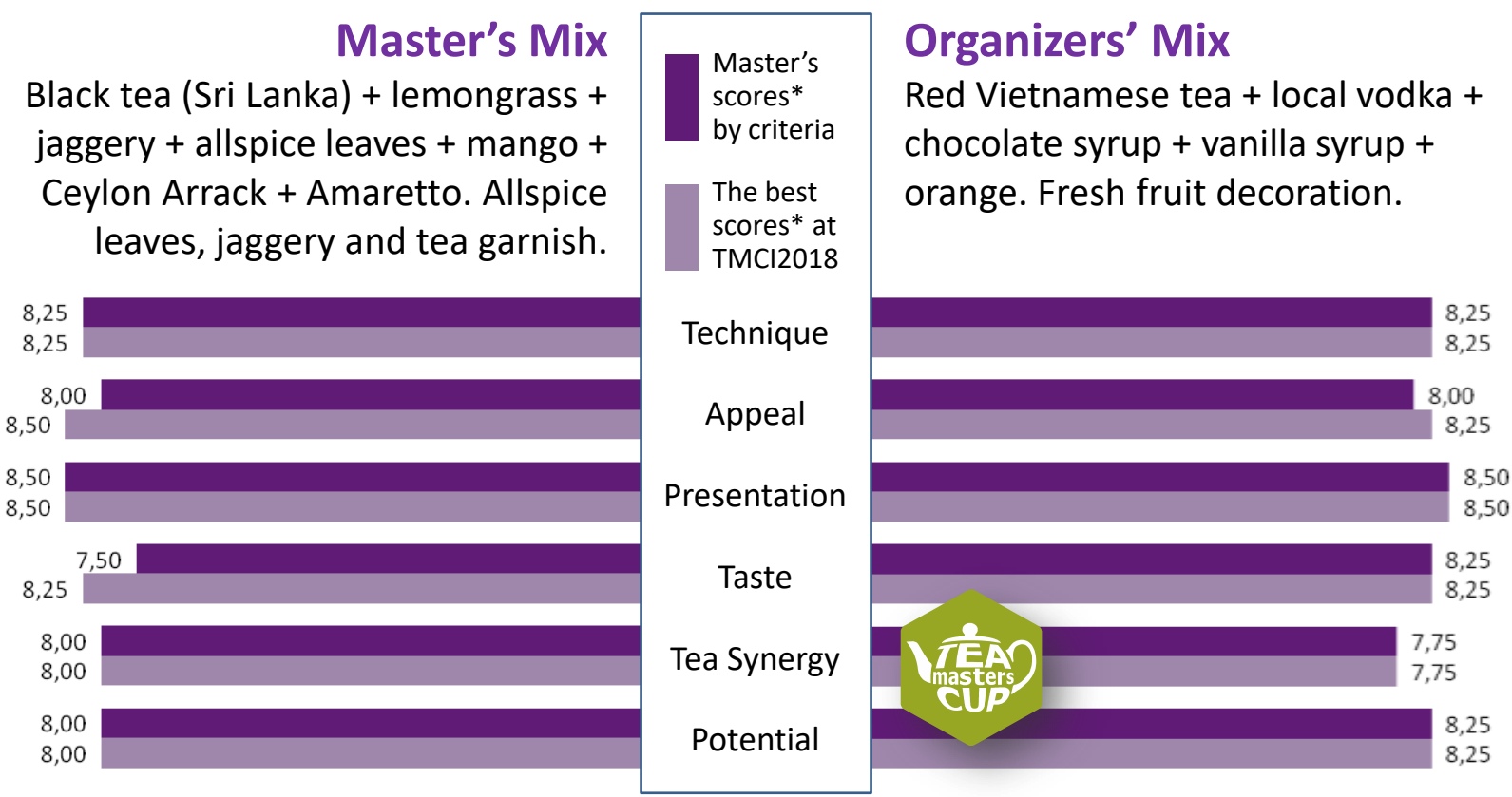
Yasarathna Bandara. Sri Lanka

Master's Mix

Black tea (Sri Lanka) + lemongrass + jaggery + allspice leaves + mango + Ceylon Arrack + Amaretto. Allspice leaves, jaggery and tea garnish.

Organizers' Mix

Red Vietnamese tea + local vodka + chocolate syrup + vanilla syrup + orange. Fresh fruit decoration.



www.teamasterscup.com

* Average by all judges

Photo credit: Natalia Bogdanovska

TMCI 2018 Tea Mixology. Yasarathna Bandara. Sri Lanka

TMCI 2018 Tea Tasting. Huế, Vietnam, Nov. 24, 2018

Elina Lotko. Latvia

Control Tasting Teas					Turn-in order number
1	2	3	4	5	
2B	10J	7G	3C	4D	
Participant's answers					
2B	9I	**7G**	**3C**	8H	3

Components			Turn-in order number
8H	4D	3C	
Participant's answers			
8H	**4D**	**3C**	5

Pure Tea **Multi-Component Beverage**

1A	Snow Shan Tea / Bản Liền / Lào Cai	1A	Hoa Cúc — Dried Daisy
2B	**Snow Shan Tea / Cao Bồ / Hà Giang**	2B	Phá Cố Chỉ — Cullen
3C	**Ta Xua Snow Shan Tea / Shanam / Sơn La**	**3C**	**Hoa Hồng — Dried Rose**
4D	Red Kim Tuyen / Ecolink / Lai Chau	**4D**	**Cam Thảo — Licorice**
5E	BOP Black Tea / Asia Tea / Phú Thọ	5E	Quế — Cinnamon
6F	PD Black Tea / Mỹ Lâm / Tuyên Quang	6F	Vỏ Quýt — Dried Mandarin
7G	**OP Black Tea / Phú Đa / Phú Thọ**	7G	Táo Khô — Dried Apple
8H	Pekoe Black Tea / Phú Đa / Phú Thọ	**8H**	**Hoa Mộc — Sweet Osmanthus**
9I	Green Shan / Hoàng Long / Hà Giang	9I	Hoa Nhài — Jasmine
10J	Shan Xanh / Finhò / Hà Giang	Tea	Shan Xanh / Finho / Green tea

Photo credit: Natalia Bogdanovska

TMCI 2018 Tea Tasting. Elina Lotko. Latvia

TMCI 2018 Tea Tasting. Huế, Vietnam, Nov. 24, 2018

Nurken Akhanov. Kazkhstan

Control Tasting Teas					Turn-in order number
1	2	3	4	5	
2B	10J	7G	3C	4D	
Participant's answers					
9I	3C	5E	2B	8H	6

Pure Tea

Components			Turn-in order number
8H	4D	3C	
Participant's answers			
8H	**4D**	7G	6

Multi-Component Beverage

1A	Snow Shan Tea / Bản Liền / Lào Cai	1A	Hoa Cúc — Dried Daisy
2B	Snow Shan Tea / Cao Bồ / Hà Giang	2B	Phá Cố Chỉ — Cullen
3C	Ta Xua Snow Shan Tea / Shanam / Sơn La	3C	Hoa Hồng — Dried Rose
4D	Red Kim Tuyen / Ecolink / Lai Chau	**4D**	**Cam Thảo — Licorice**
5E	BOP Black Tea / Asia Tea / Phú Thọ	5E	Quế — Cinnamon
6F	PD Black Tea / Mỹ Lâm / Tuyên Quang	6F	Vỏ Quýt — Dried Mandarin
7G	OP Black Tea / Phú Đa / Phú Thọ	7G	Táo Khô — Dried Apple
8H	Pekoe Black Tea / Phú Đa / Phú Thọ	**8H**	**Hoa Mộc — Sweet Osmanthus**
9I	Green Shan / Hoàng Long / Hà Giang	9I	Hoa Nhài — Jasmine
10J	Shan Xanh / Finhò / Hà Giang	Tea	Shan Xanh / Finho / Green tea

Photo credit: Natalia Bogdanovska

TMCI 2018 Tea Tasting. Nurken Akhanov. Kazkhstan

TMCI 2018 Tea Tasting. Huế, Vietnam, Nov. 24, 2018

Nikolai Dolgii. Russia

Control Tasting Teas					Turn-in order number
1	2	3	4	5	
2B	10J	7G	3C	4D	
Participant's answers					
2B	**10J**	**7G**	1A	**4D**	5

Components			Turn-in order number
8H	4D	3C	
Participant's answers			
8H	**4D**	7G	1

Pure Tea		**Multi-Component Beverage**	
1A	Snow Shan Tea / Bản Liền / Lào Cai	1A	Hoa Cúc — Dried Daisy
2B	**Snow Shan Tea / Cao Bồ / Hà Giang**	2B	Phá Cố Chỉ — Cullen
3C	Ta Xua Snow Shan Tea / Shanam / Sơn La	3C	Hoa Hồng — Dried Rose
4D	**Red Kim Tuyen / Ecolink / Lai Chau**	**4D**	**Cam Thảo — Licorice**
5E	BOP Black Tea / Asia Tea / Phú Thọ	5E	Quế — Cinnamon
6F	PD Black Tea / Mỹ Lâm / Tuyên Quang	6F	Vỏ Quýt — Dried Mandarin
7G	**OP Black Tea / Phú Đa / Phú Thọ**	7G	Táo Khô — Dried Apple
8H	Pekoe Black Tea / Phú Đa / Phú Thọ	**8H**	**Hoa Mộc — Sweet Osmanthus**
9I	Green Shan / Hoàng Long / Hà Giang	9I	Hoa Nhài — Jasmine
10J	**Shan Xanh / Finhò / Hà Giang**	Tea	Shan Xanh / Finho / Green tea

Photo credit: Natalia Bogdanovska

TMCI 2018 Tea Tasting. Nikolai Dolgii. Russia

TMCI 2018 Tea Tasting. Huế, Vietnam, Nov. 24, 2018

Xuan Tong. Vietnam

Control Tasting Teas					Turn-in order number
1	2	3	4	5	
2B	10J	7G	3C	4D	
Participant's answers					
10J	2B	**7G**	8H	6F	2

Pure Tea

1A	Snow Shan Tea / Bản Liền / Lào Cai
2B	Snow Shan Tea / Cao Bồ / Hà Giang
3C	Ta Xua Snow Shan Tea / Shanam / Sơn La
4D	Red Kim Tuyen / Ecolink / Lai Chau
5E	BOP Black Tea / Asia Tea / Phú Thọ
6F	PD Black Tea / Mỹ Lâm / Tuyên Quang
7G	**OP Black Tea / Phú Đa / Phú Thọ**
8H	Pekoe Black Tea / Phú Đa / Phú Thọ
9I	Green Shan / Hoàng Long / Hà Giang
10J	Shan Xanh / Finhò / Hà Giang

Components			Turn-in order number
8H	4D	3C	
Participant's answers			
8H	**4D**	7G	4

Multi-Component Beverage

1A	Hoa Cúc — Dried Daisy
2B	Phá Cố Chỉ — Cullen
3C	Hoa Hồng — Dried Rose
4D	**Cam Thảo — Licorice**
5E	Quế — Cinnamon
6F	Vỏ Quýt — Dried Mandarin
7G	Táo Khô — Dried Apple
8H	**Hoa Mộc — Sweet Osmanthus**
9I	Hoa Nhài — Jasmine
Tea	Shan Xanh / Finho / Green tea

Photo credit: Natalia Bogdanovska

TMCI 2018 Tea Tasting. Xuan Tong. Vietnam

TMCI 2018 Tea Tasting. Huế, Vietnam, Nov. 24, 2018

Yurii Zhyveha. Ukraine

Control Tasting Teas					Turn-in order number
1	2	3	4	5	
2B	10J	7G	3C	4D	
Participant's answers					
2B	3C	5E	9I	7G	1

Components			Turn-in order number
8H	4D	3C	
Participant's answers			
8H	9I	2B	2

Pure Tea

1A	Snow Shan Tea / Bản Liền / Lào Cai
2B	**Snow Shan Tea / Cao Bồ / Hà Giang**
3C	Ta Xua Snow Shan Tea / Shanam / Sơn La
4D	Red Kim Tuyen / Ecolink / Lai Chau
5E	BOP Black Tea / Asia Tea / Phú Thọ
6F	PD Black Tea / Mỹ Lâm / Tuyên Quang
7G	OP Black Tea / Phú Đa / Phú Thọ
8H	Pekoe Black Tea / Phú Đa / Phú Thọ
9I	Green Shan / Hoàng Long / Hà Giang
10J	Shan Xanh / Finhò / Hà Giang

Multi-Component Beverage

1A	Hoa Cúc — Dried Daisy
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Tea	Shan Xanh / Finho / Green tea

Photo credit: Natalia Bogdanovska

TMCI 2018 Tea Tasting. Yurii Zhyveha. Ukraine

TMCI 2018 Tea Tasting. Huế, Vietnam, Nov. 24, 2018

Kyeongrak Lee. South Korea

Control Tasting Teas					Turn-in order number
1	2	3	4	5	
2B	10J	7G	3C	4D	
Participant's answers					
3C	2B	4D	10J	8H	4

Pure Tea

Components			Turn-in order number
8H	4D	3C	
Participant's answers			
1A	**4D**	7G	3

Multi-Component Beverage

1A	Snow Shan Tea / Bản Liền / Lào Cai	1A	Hoa Cúc — Dried Daisy
2B	Snow Shan Tea / Cao Bồ / Hà Giang	2B	Phá Cố Chỉ — Cullen
3C	Ta Xua Snow Shan Tea / Shanam / Sơn La	3C	Hoa Hồng — Dried Rose
4D	Red Kim Tuyen / Ecolink / Lai Chau	**4D**	**Cam Thảo — Licorice**
5E	BOP Black Tea / Asia Tea / Phú Thọ	5E	Quế — Cinnamon
6F	PD Black Tea / Mỹ Lâm / Tuyên Quang	6F	Vỏ Quýt — Dried Mandarin
7G	OP Black Tea / Phú Đa / Phú Thọ	7G	Táo Khô — Dried Apple
8H	Pekoe Black Tea / Phú Đa / Phú Thọ	8H	Hoa Mộc — Sweet Osmanthus
9I	Green Shan / Hoàng Long / Hà Giang	9I	Hoa Nhài — Jasmine
10J	Shan Xanh / Finhò / Hà Giang	Tea	Shan Xanh / Finho / Green tea

Photo credit: Natalia Bogdanovska

TMCI 2018 Tea Tasting. Kyeongrak Lee. South Korea

See you at TMCI 2019!

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