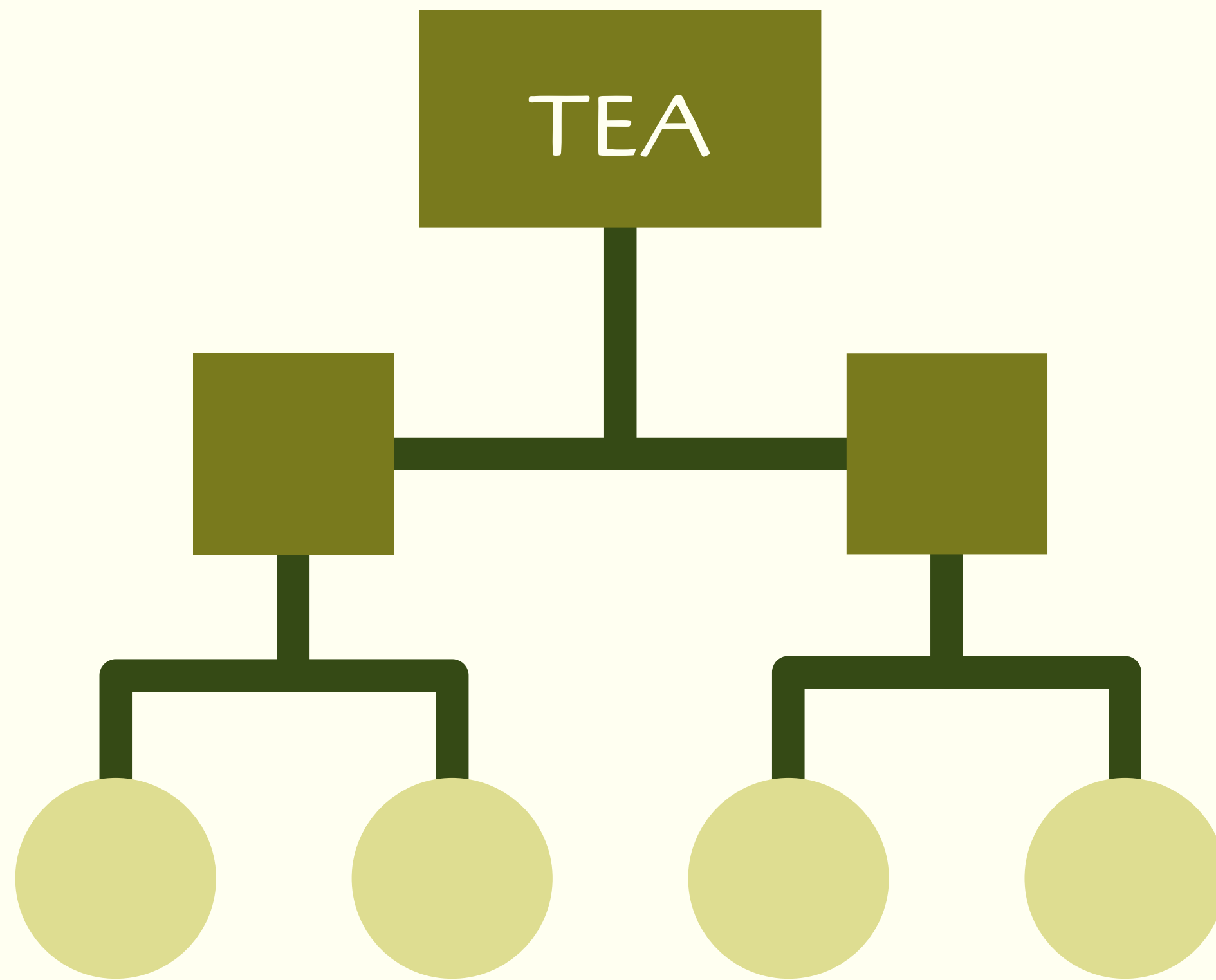


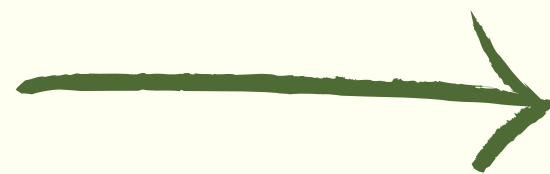
1-1

# 茶種及風味

Presented by 哇茶

# 茶的分類機

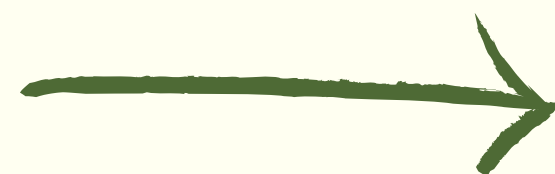
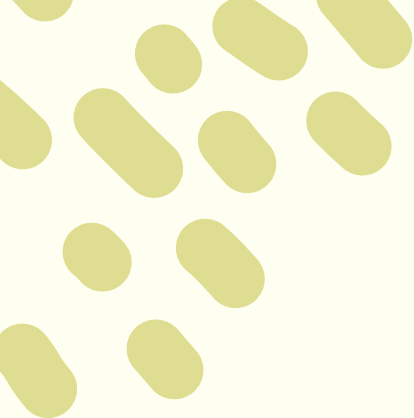




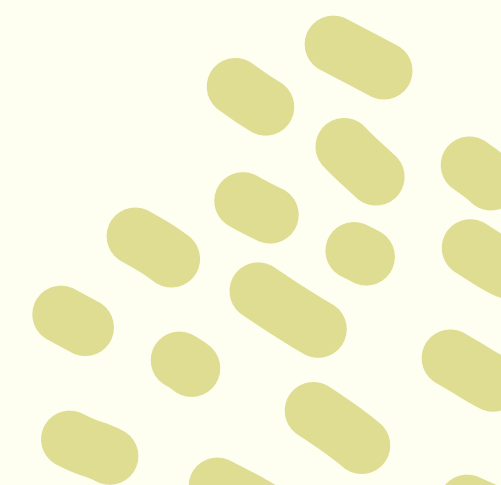
綠茶

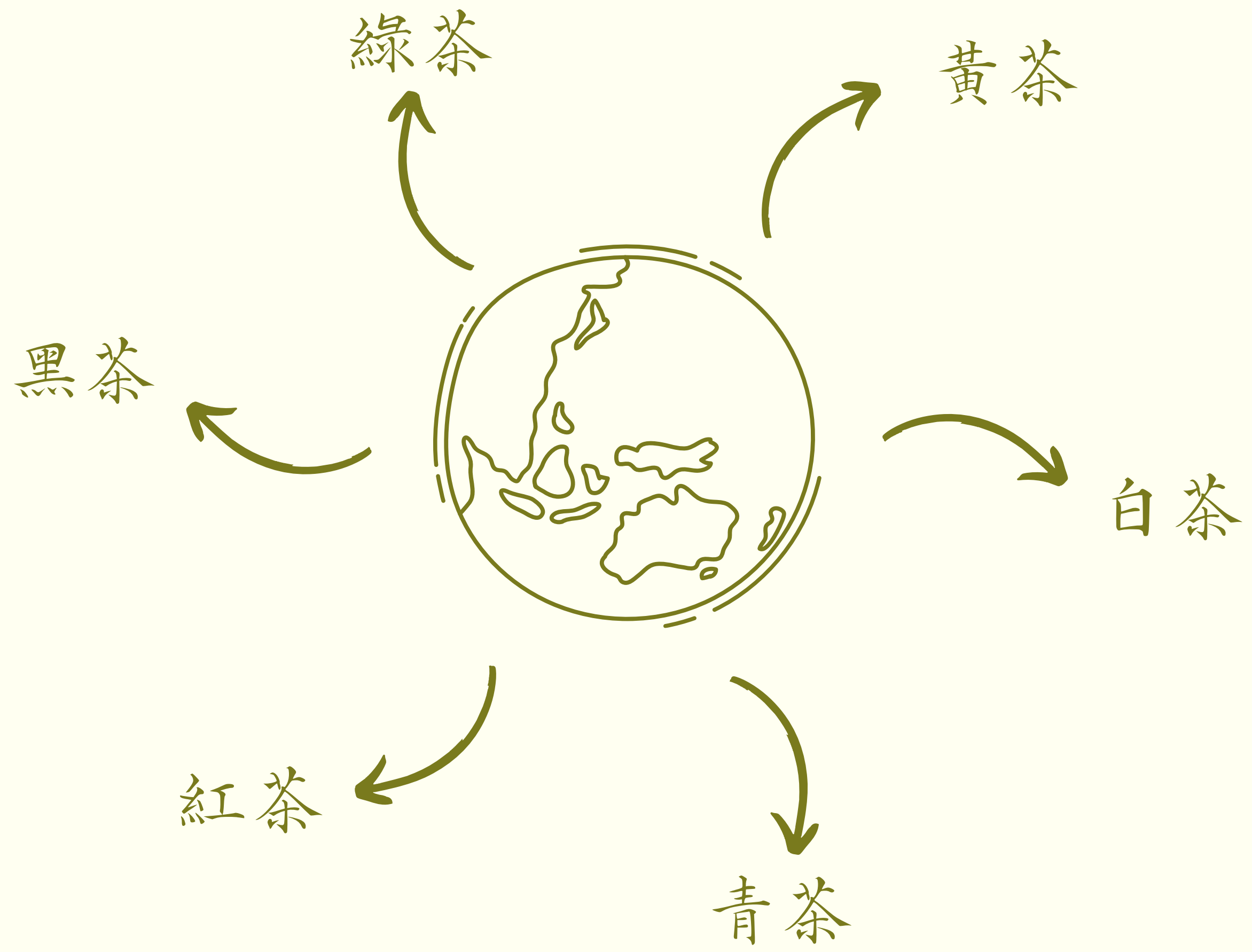
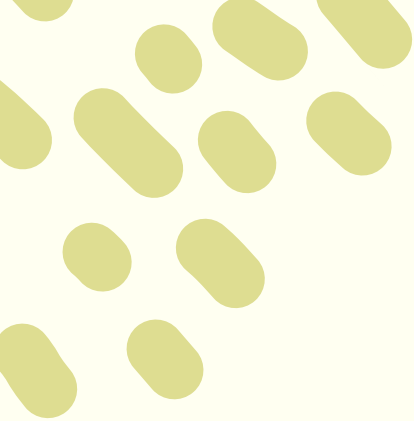


紅茶

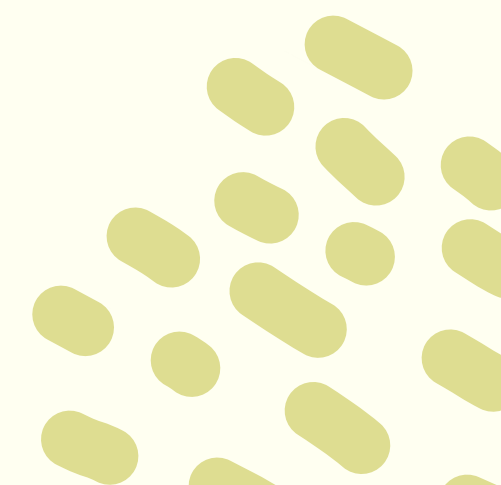
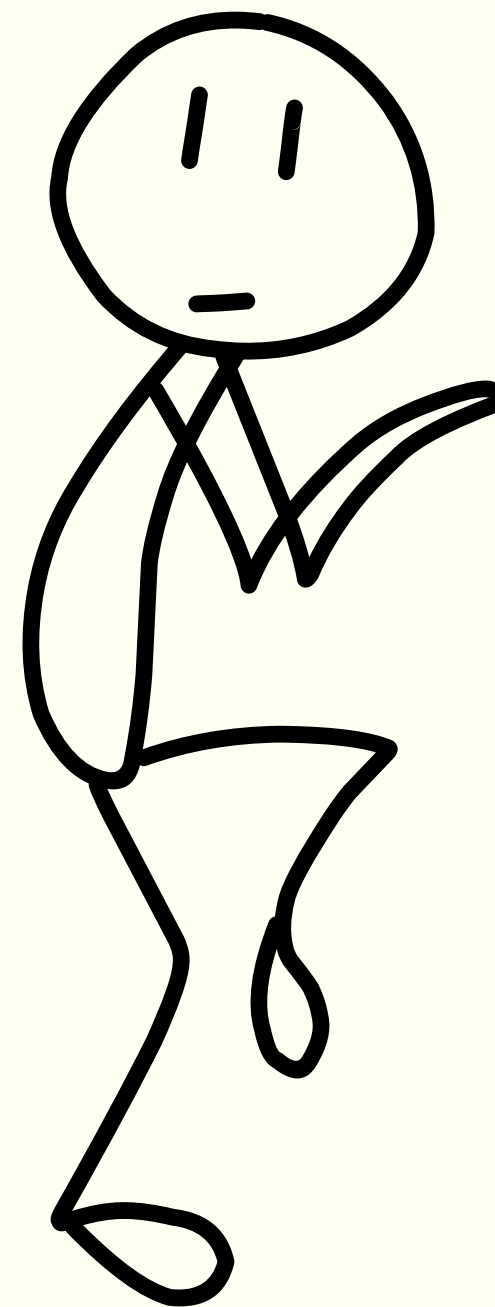


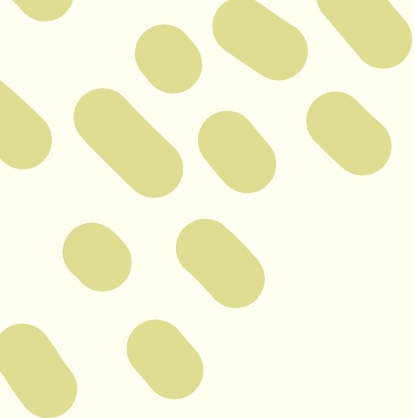
綠茶  
紅茶





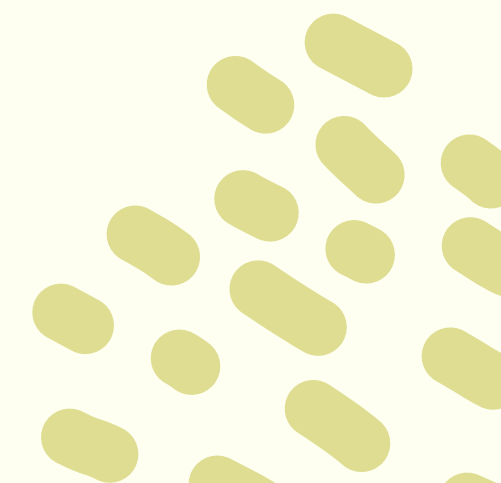
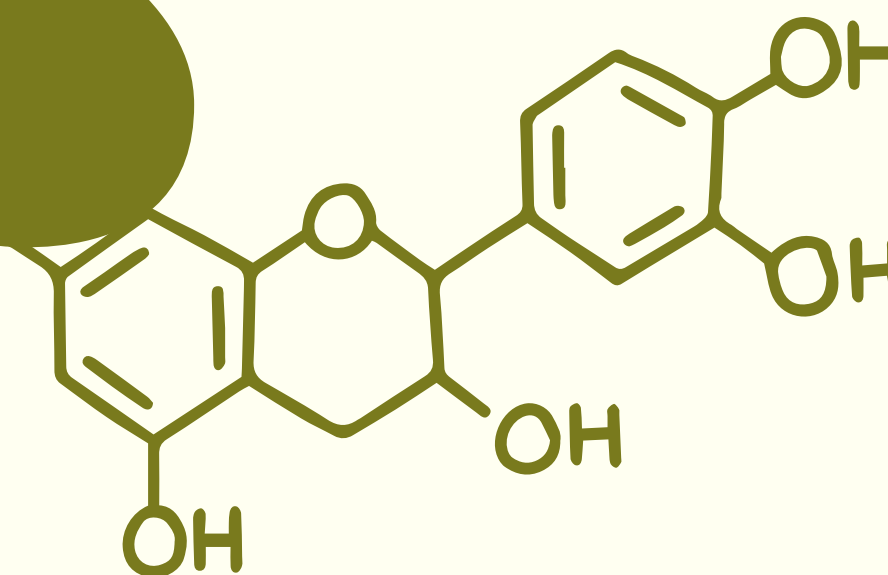
什麼是發酵？ ？ ？





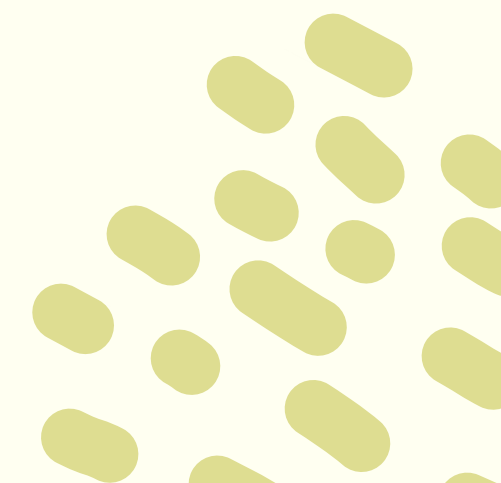
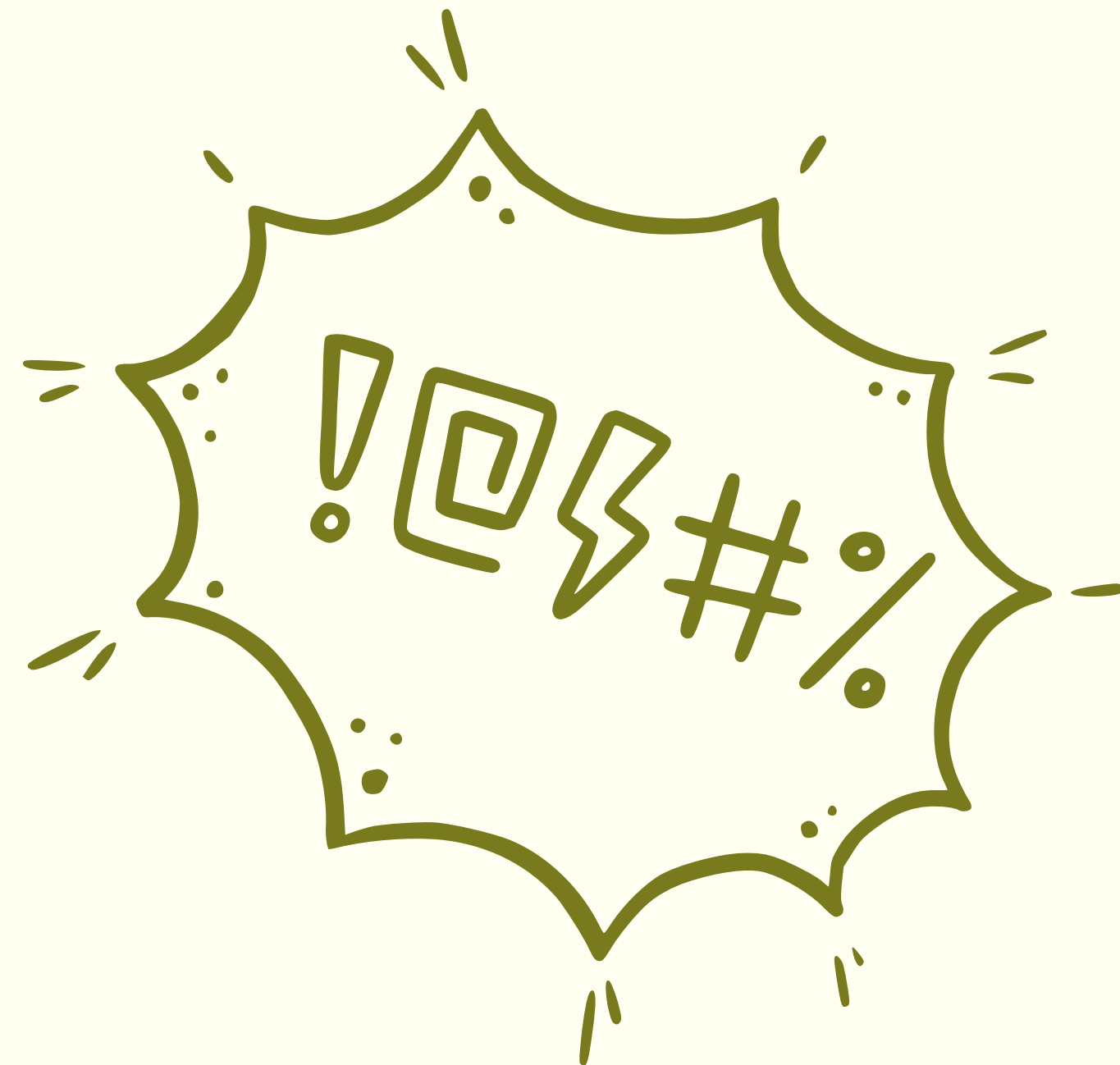
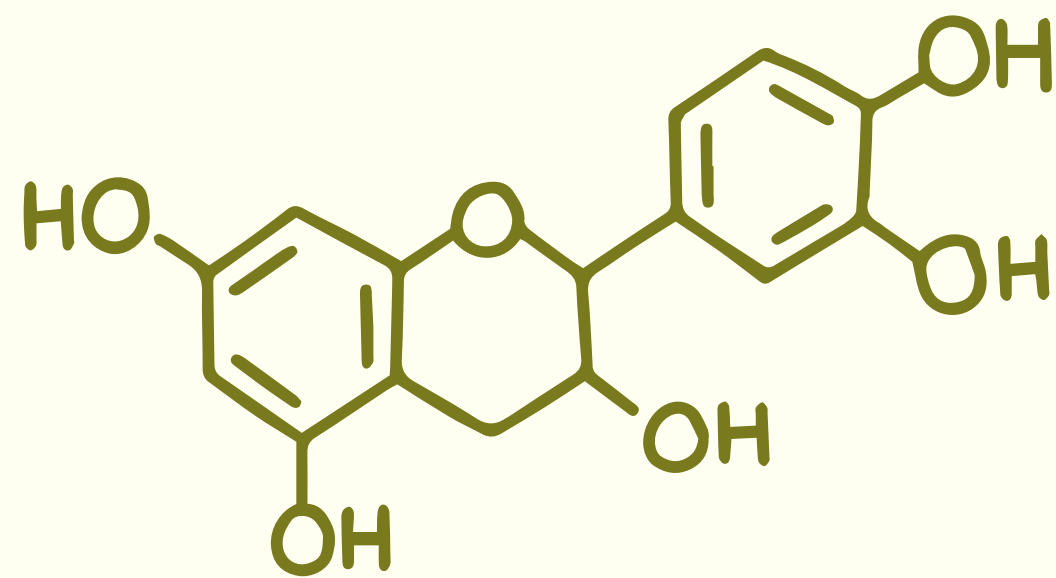
多元酚氧化酶

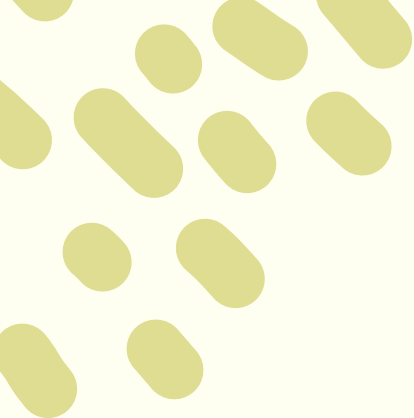
兒茶素



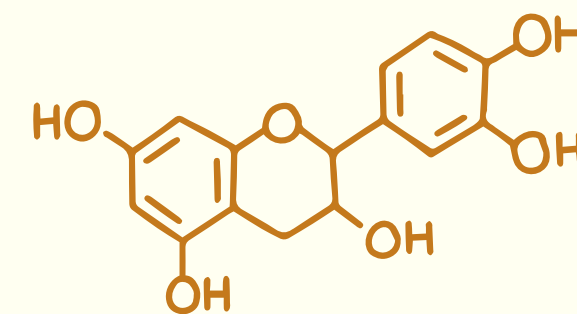


# 多元酚氧化酶

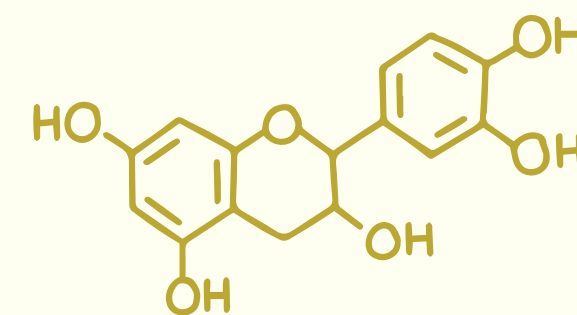




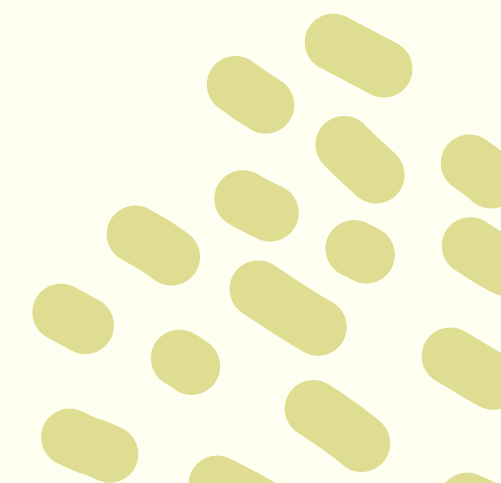
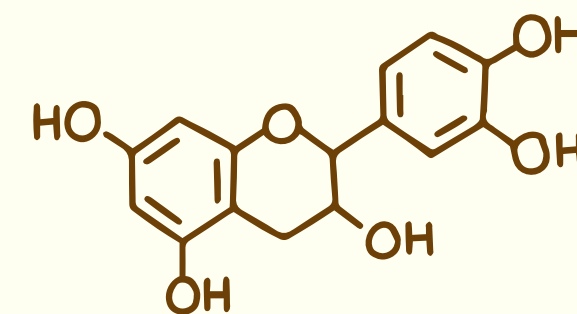
烏龍茶質

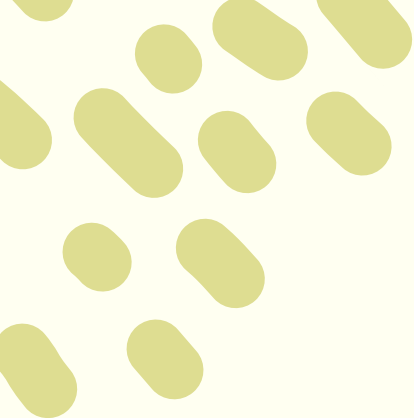


黃茶質

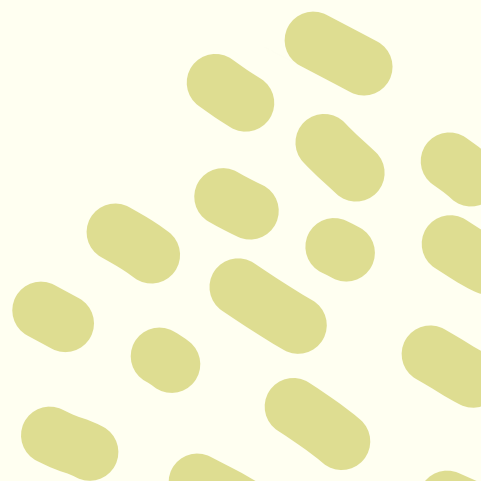
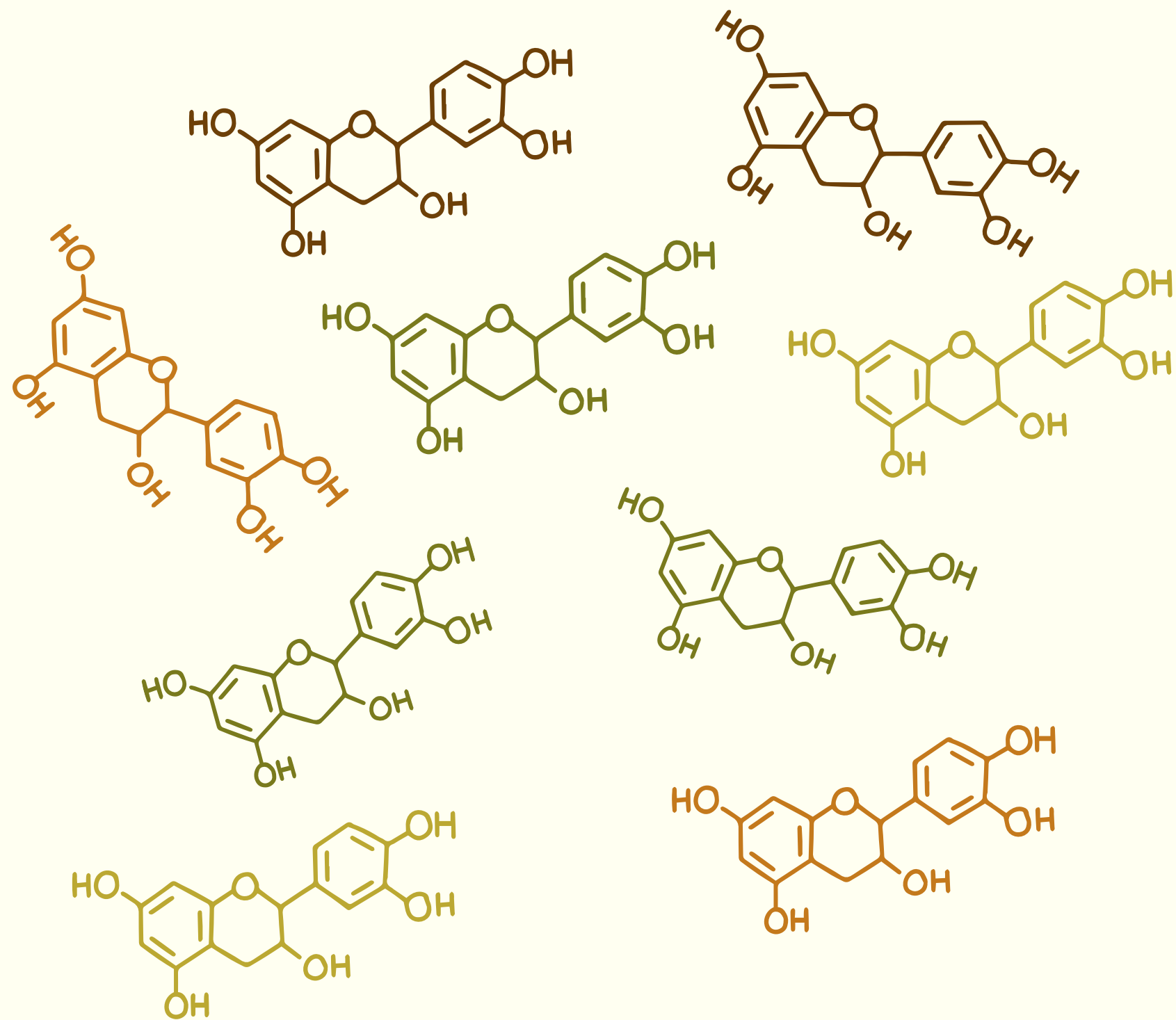


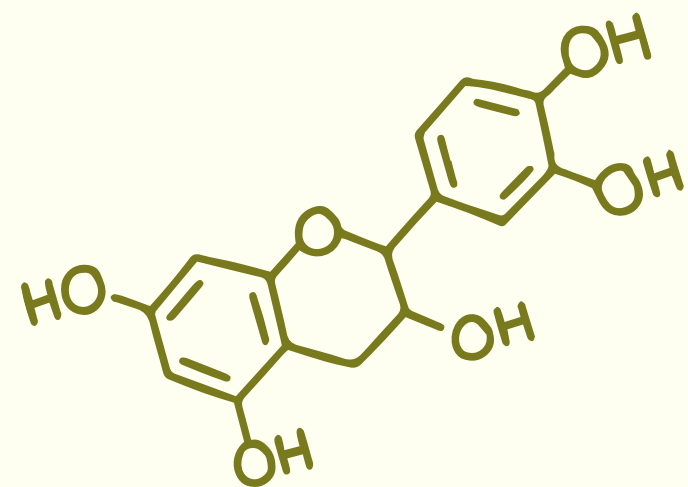
紅茶質



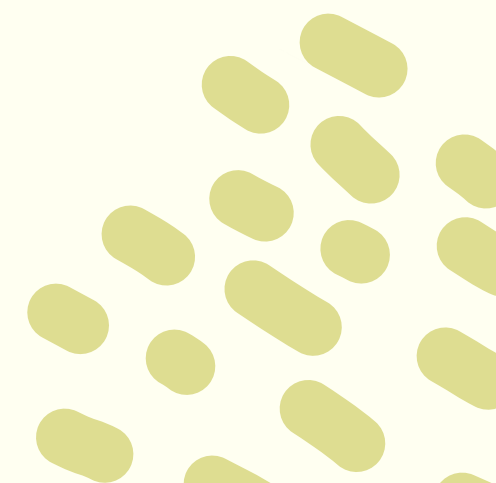
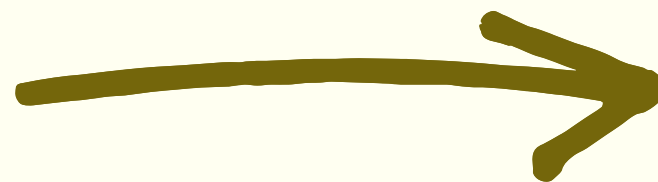
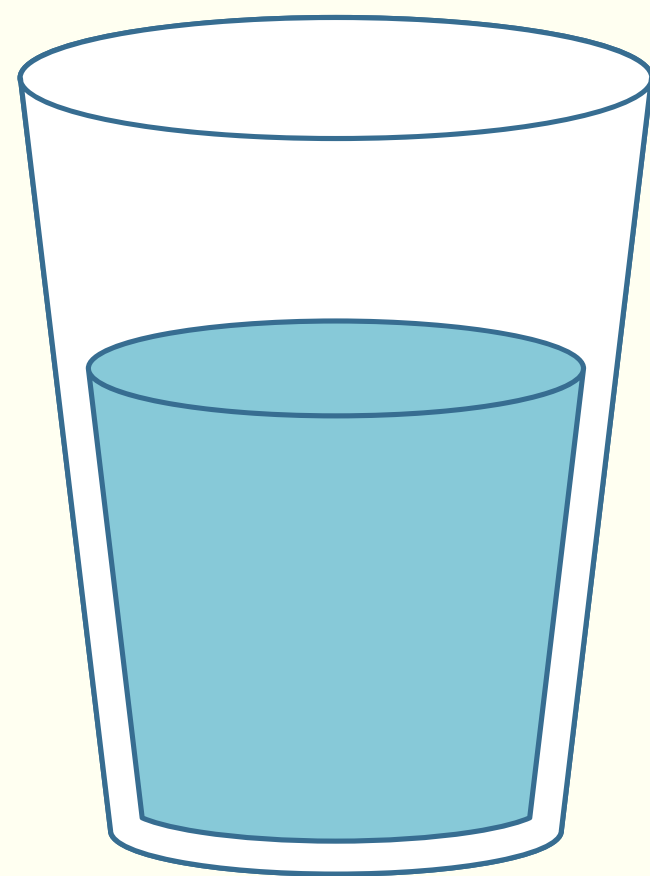


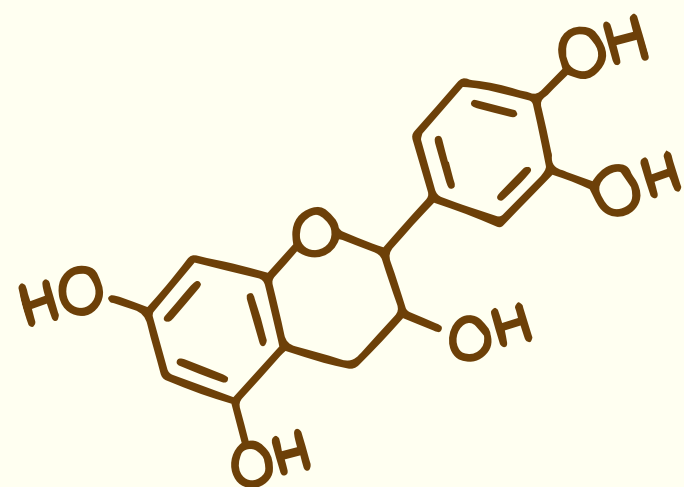
發酵程度



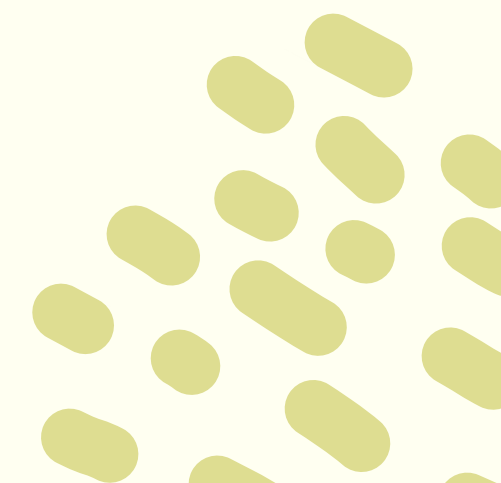
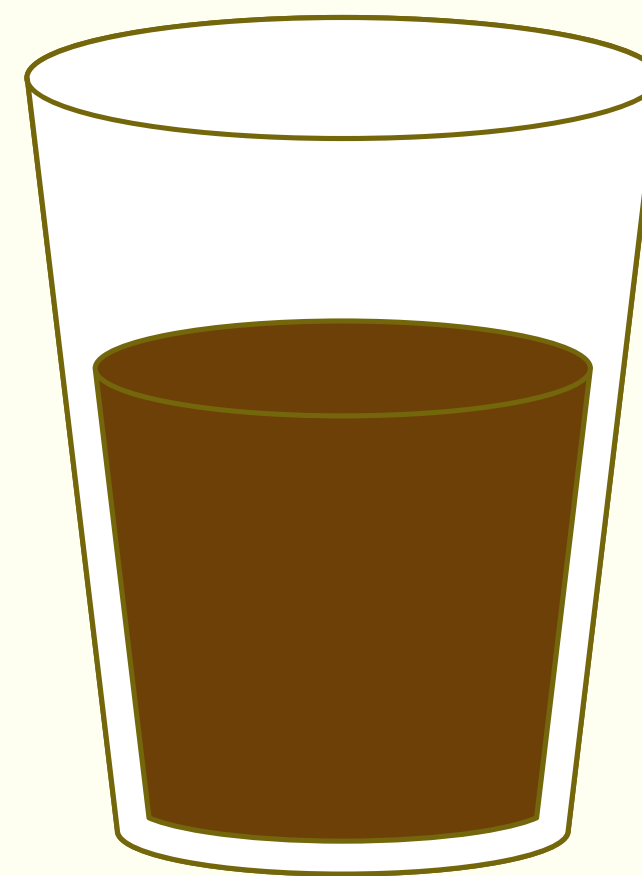
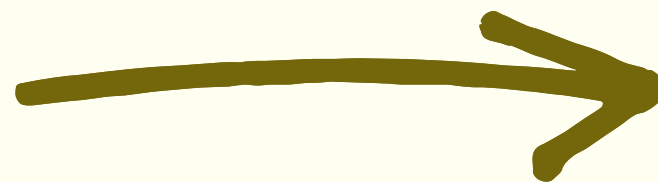
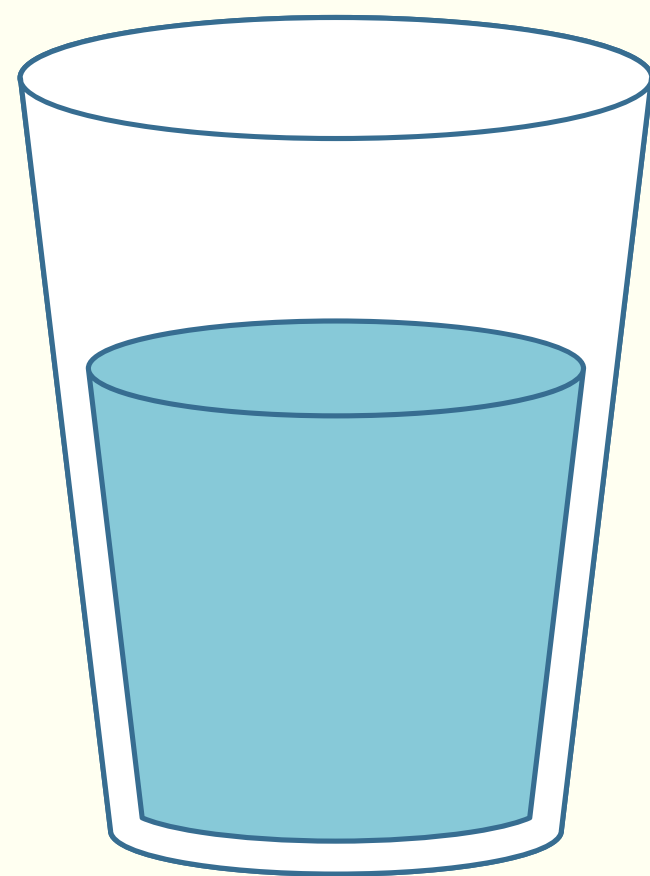


兒茶素

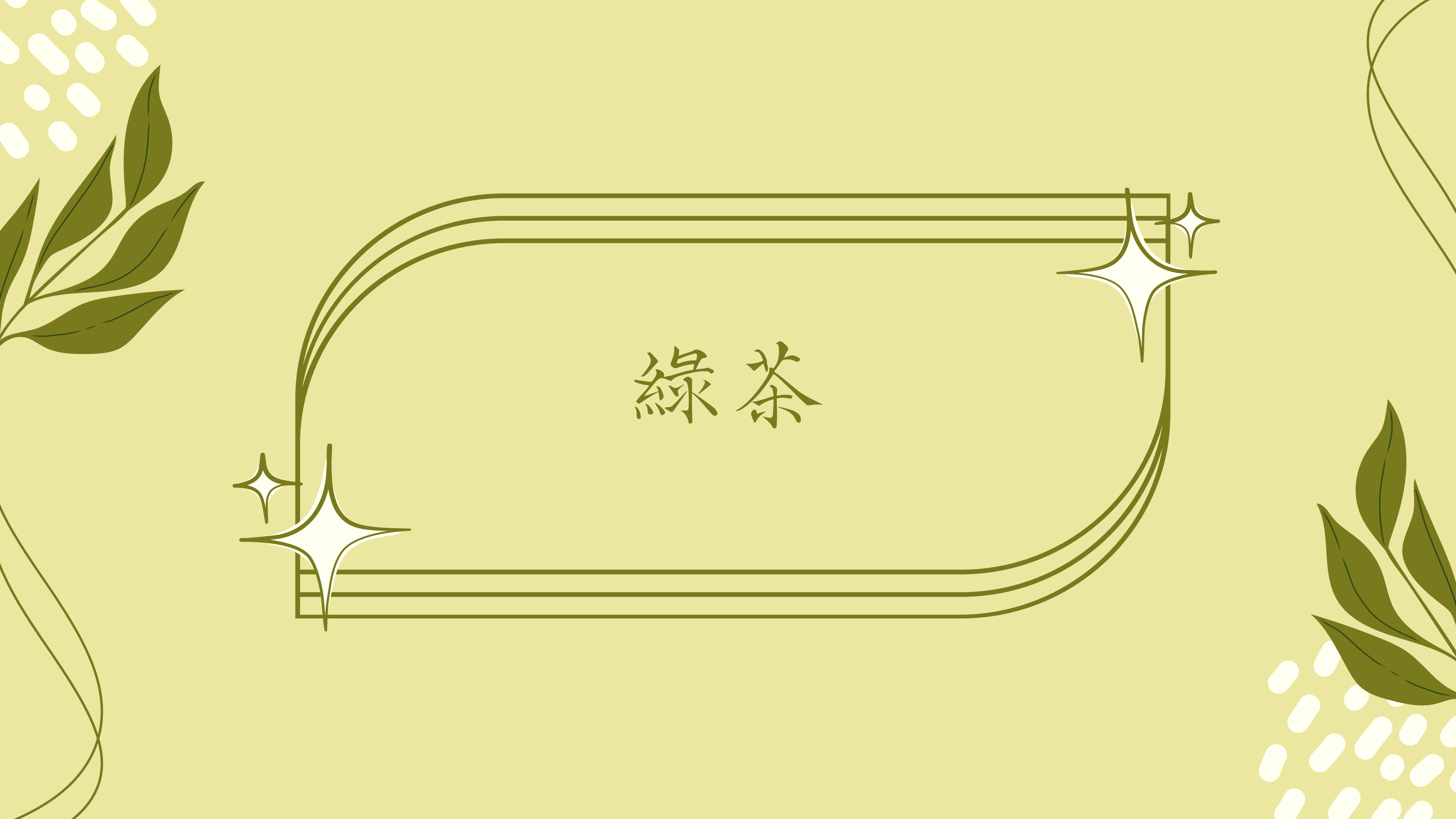




發酵過的兒茶素



# 綠茶

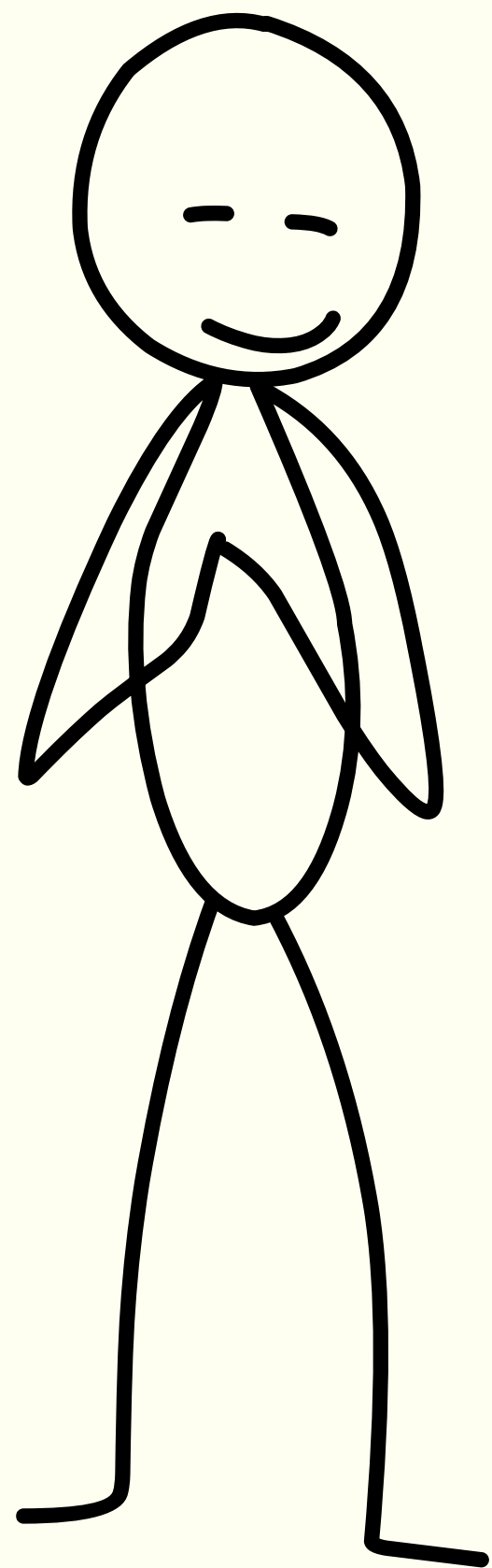




# 殺菁

多元酚  
氧化酶

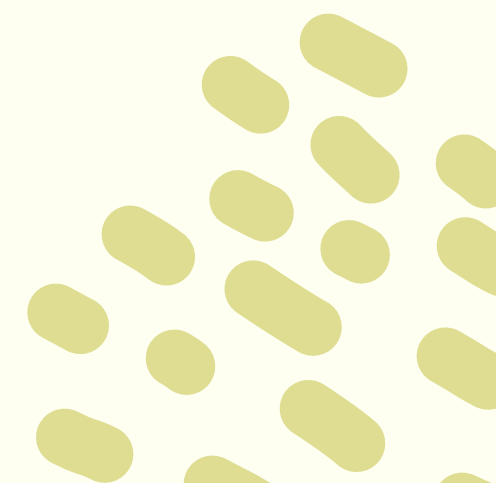




哦~你不發酵^^



TEA'S  
原味





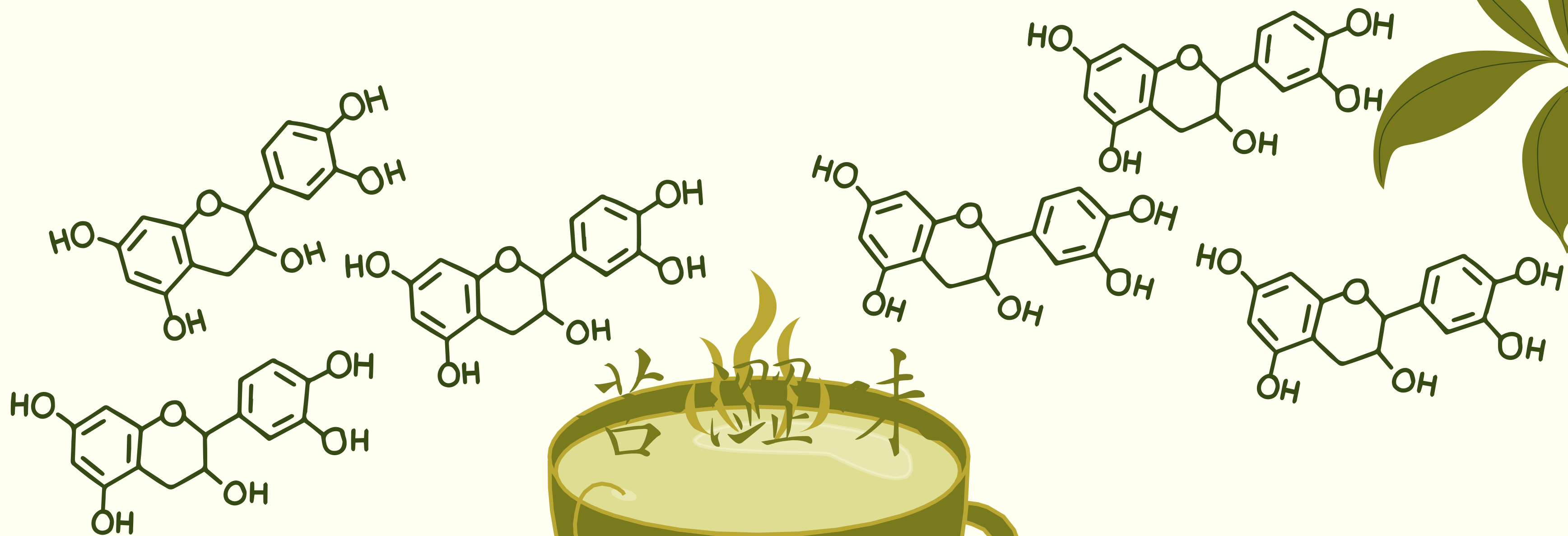
清香

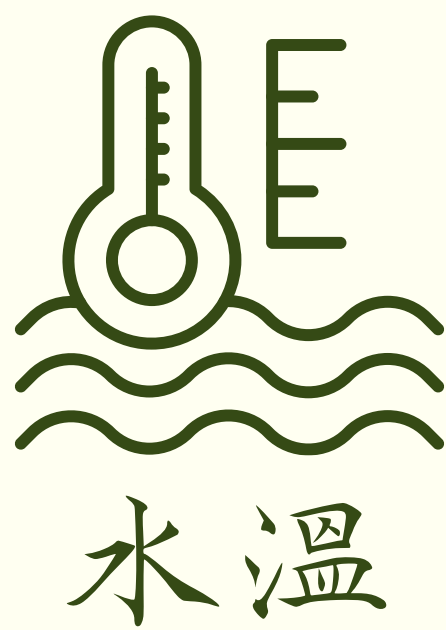
微苦

鮮爽

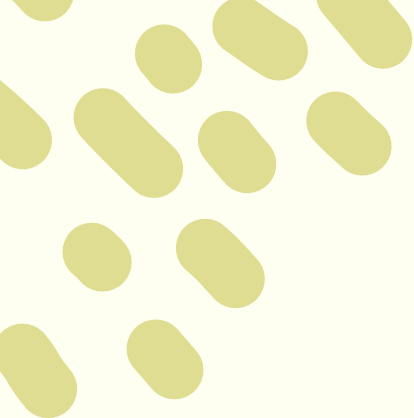
甘甜







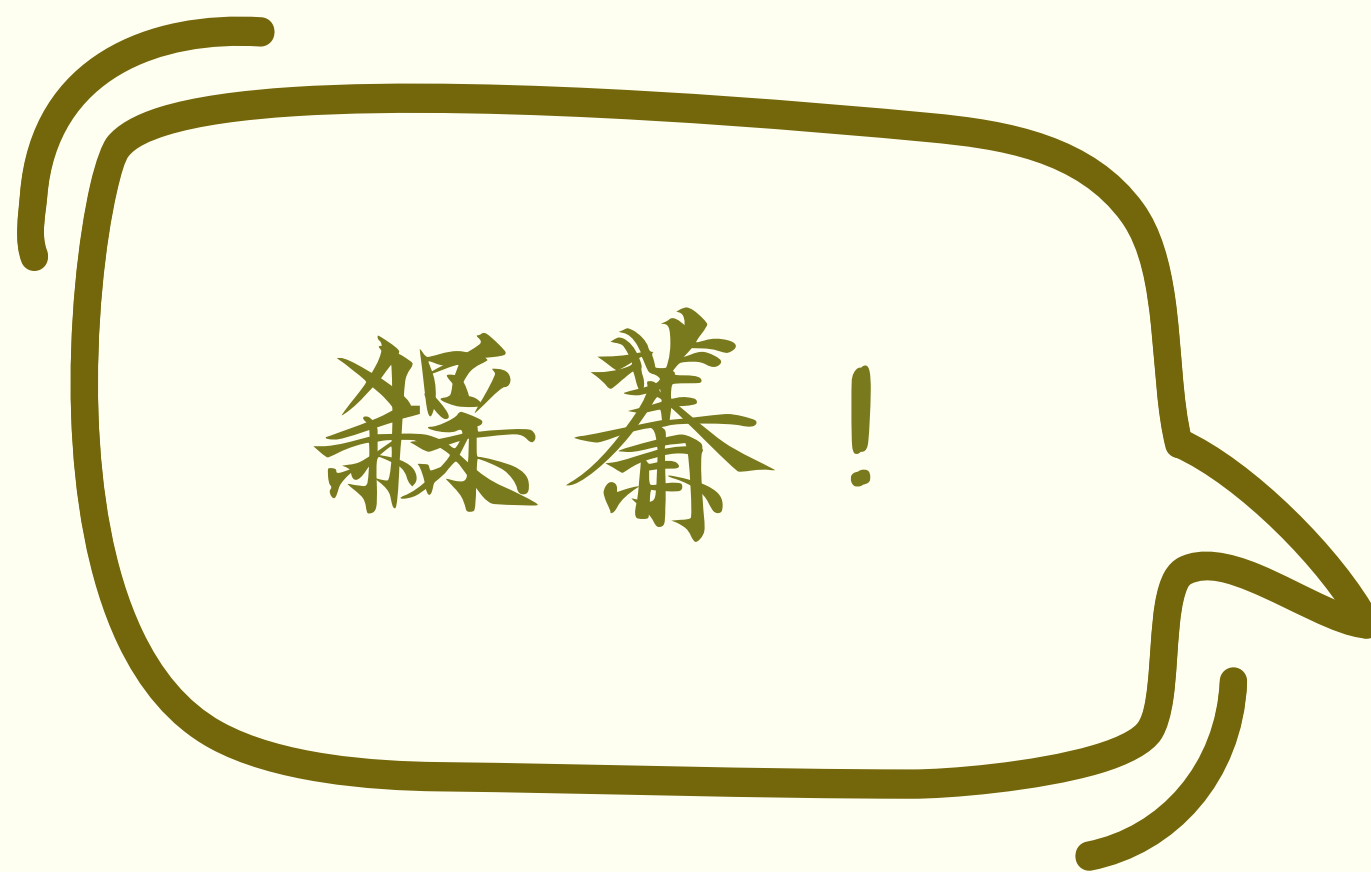
# 黃茶



綠



糗茶!



糗茶!



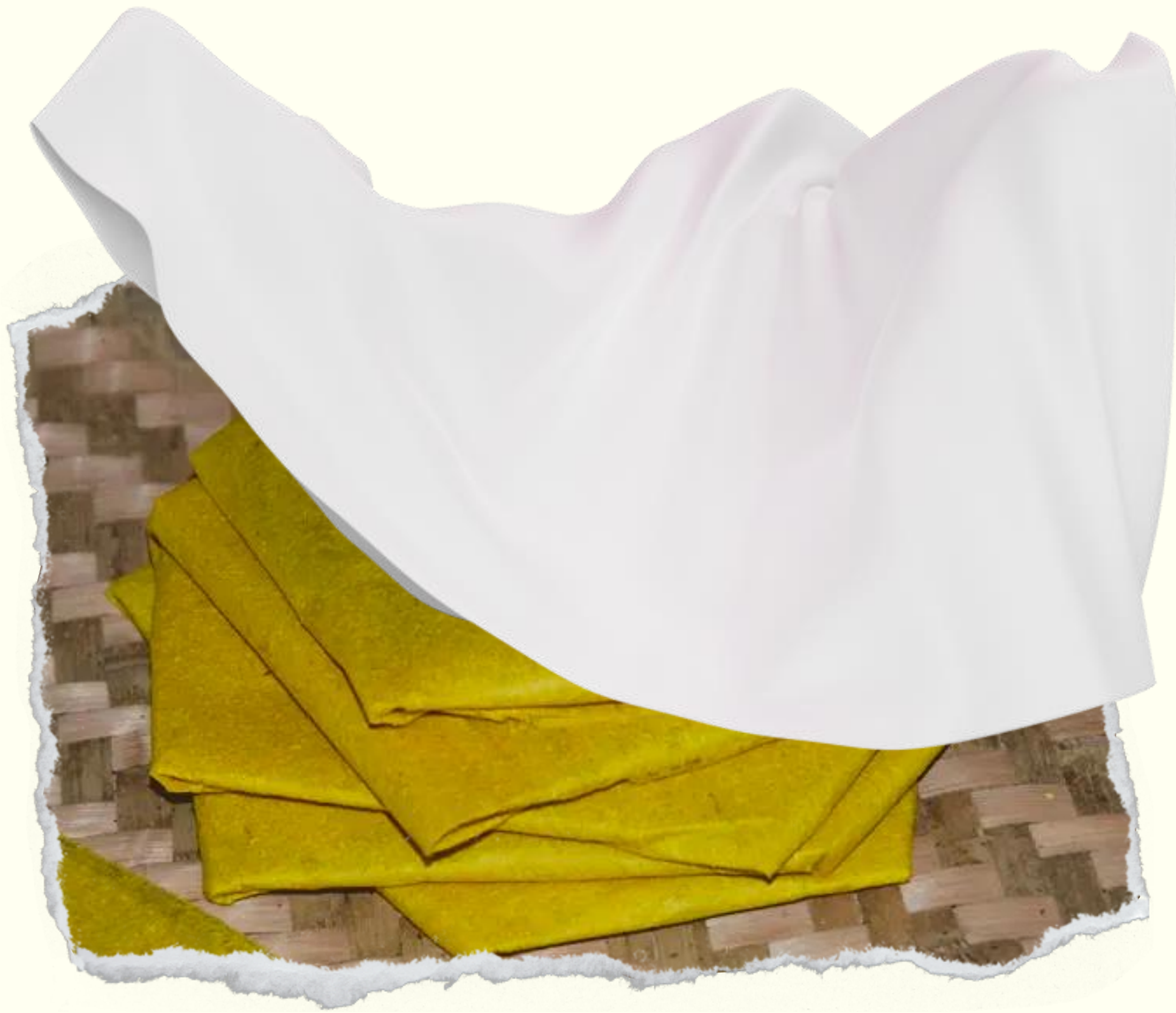
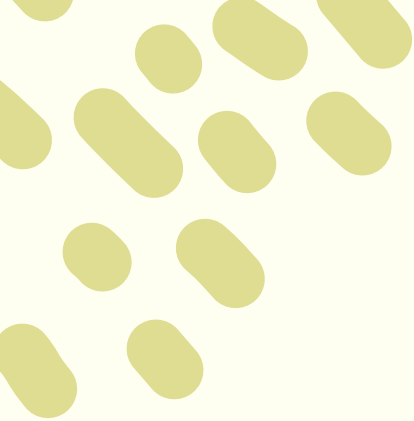
黃





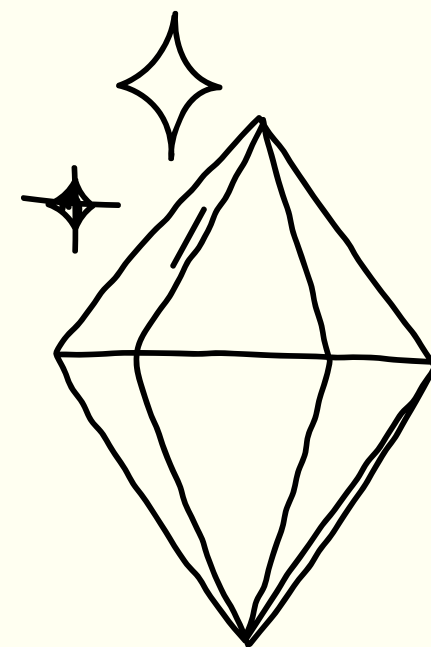
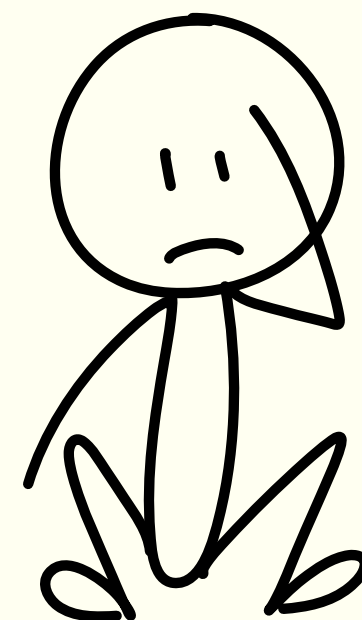
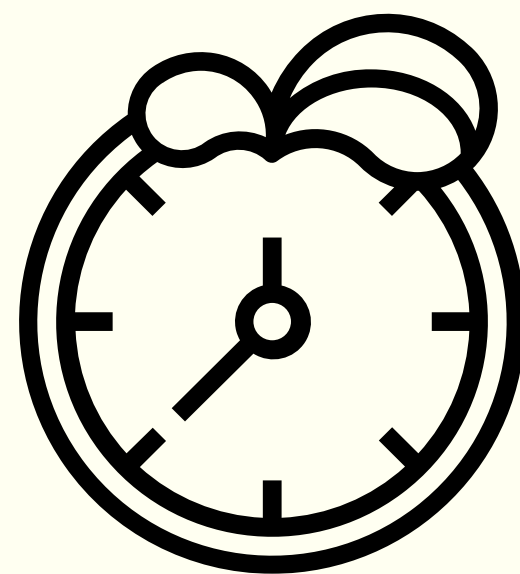
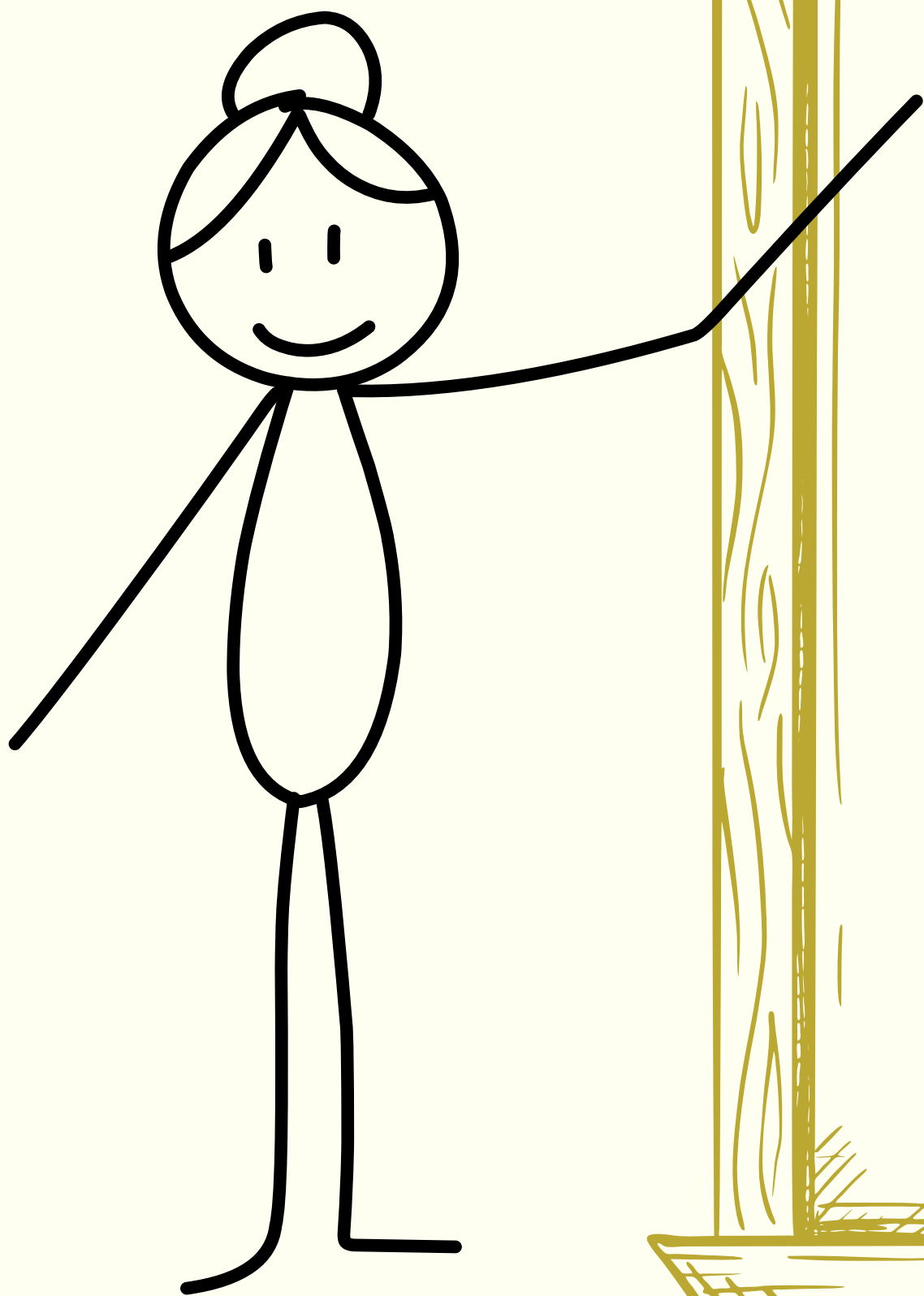
# 黃宣紙







# 悶黃



黃茶

稀



有

# 黃茶



輕發酵！

甜香

甘甜

順口

收斂



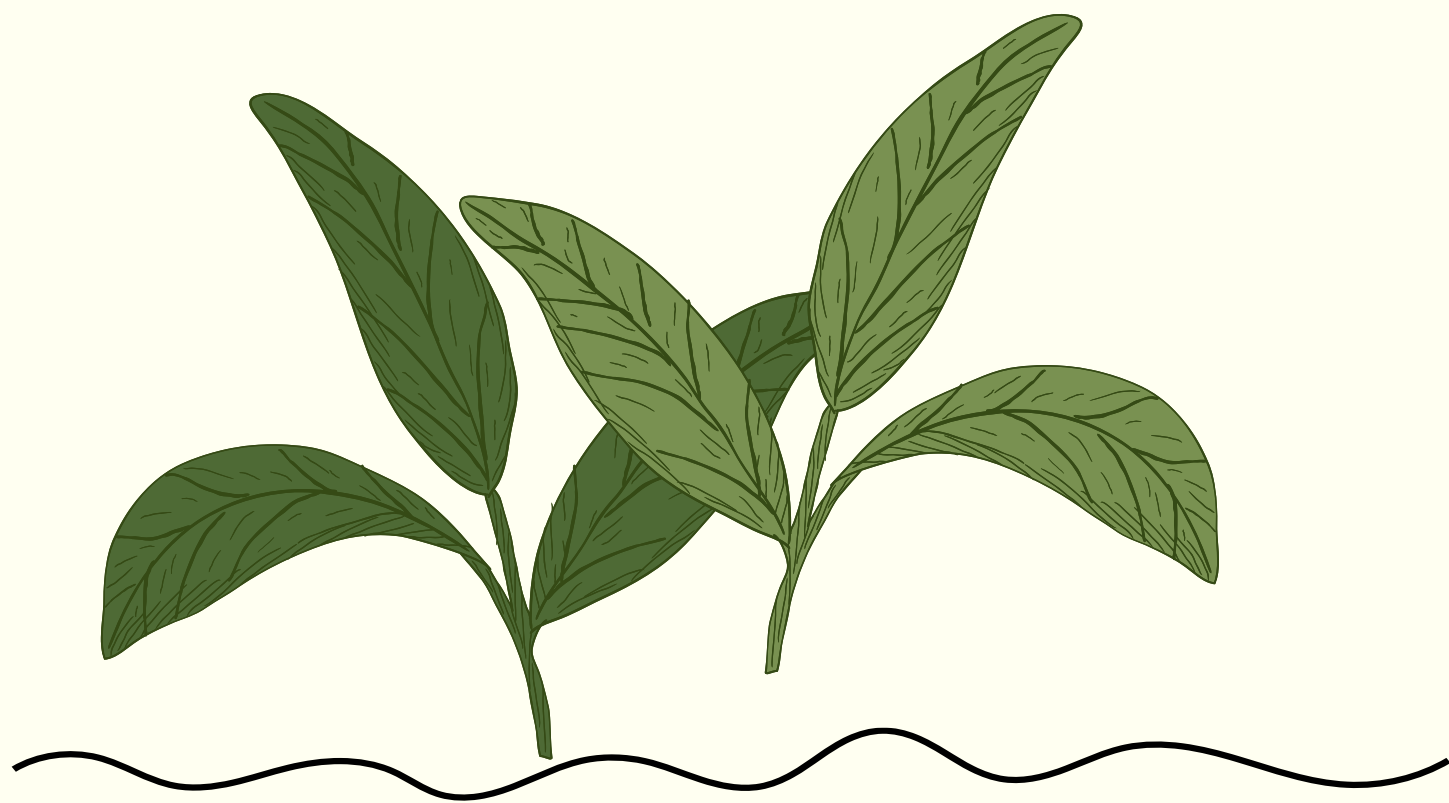
# 白茶



# 姜 涸



# 乾燥





清新淡雅

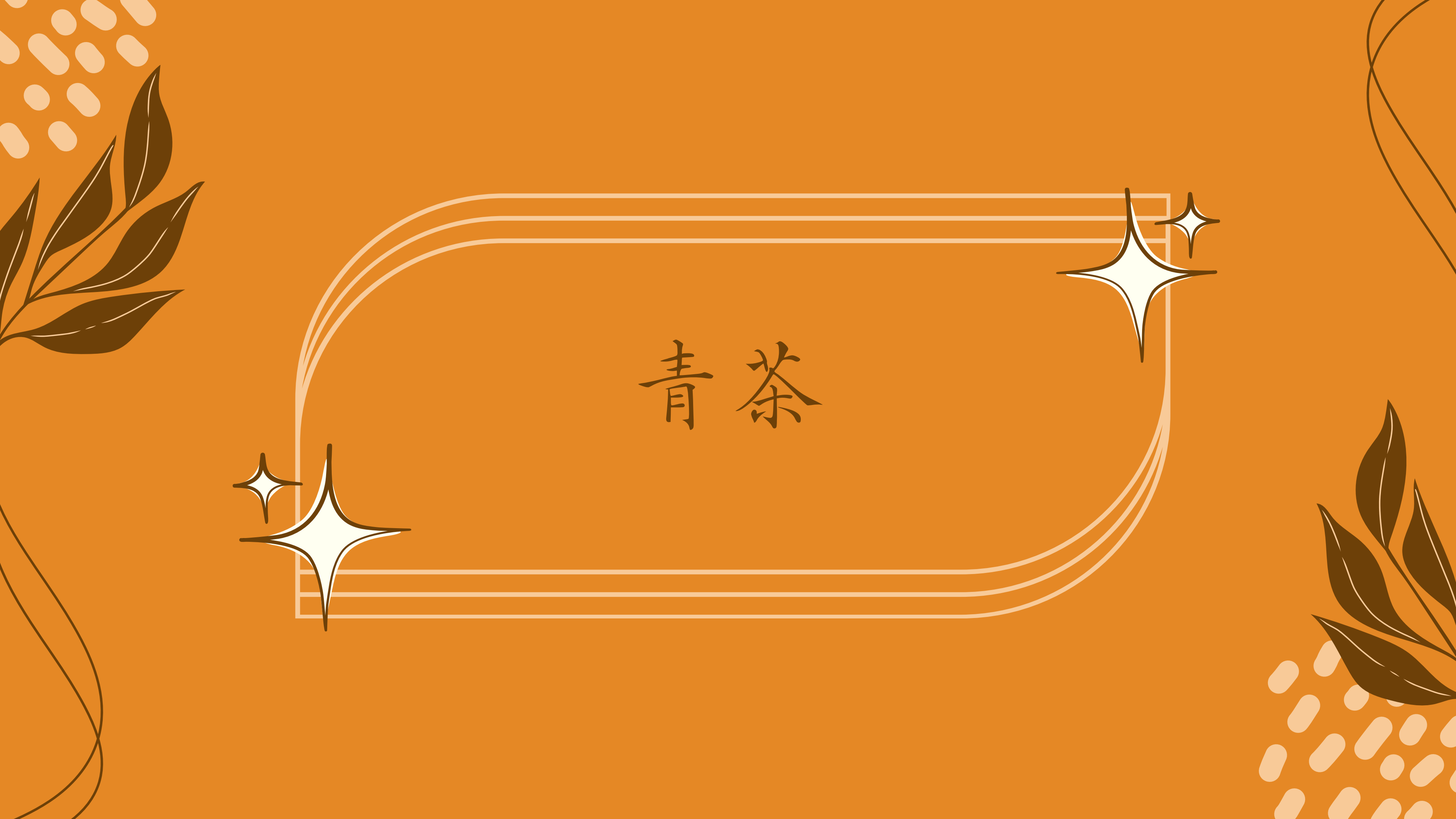
溫和

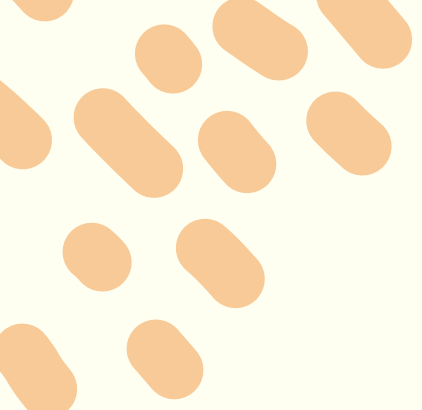
花果味





# 青茶

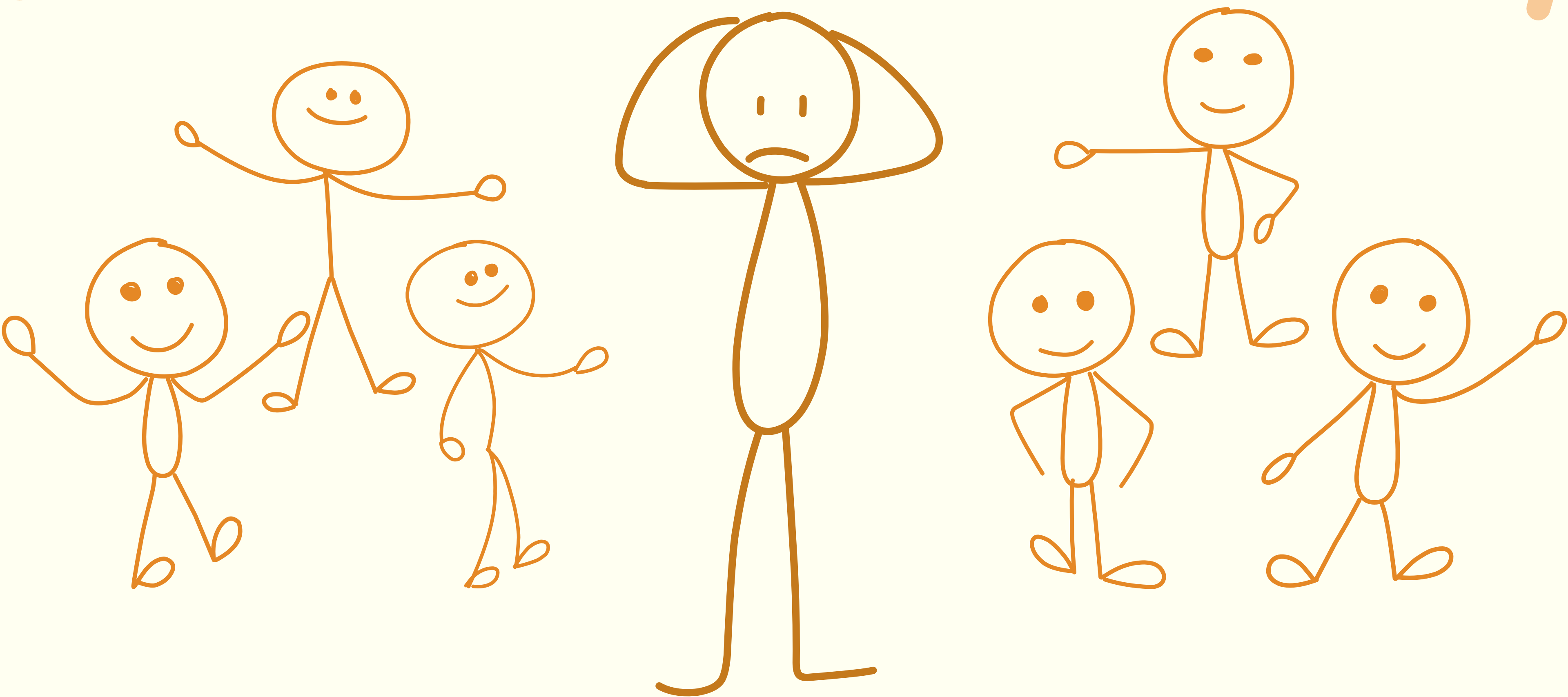




# 發酵程度



# 青茶大家族

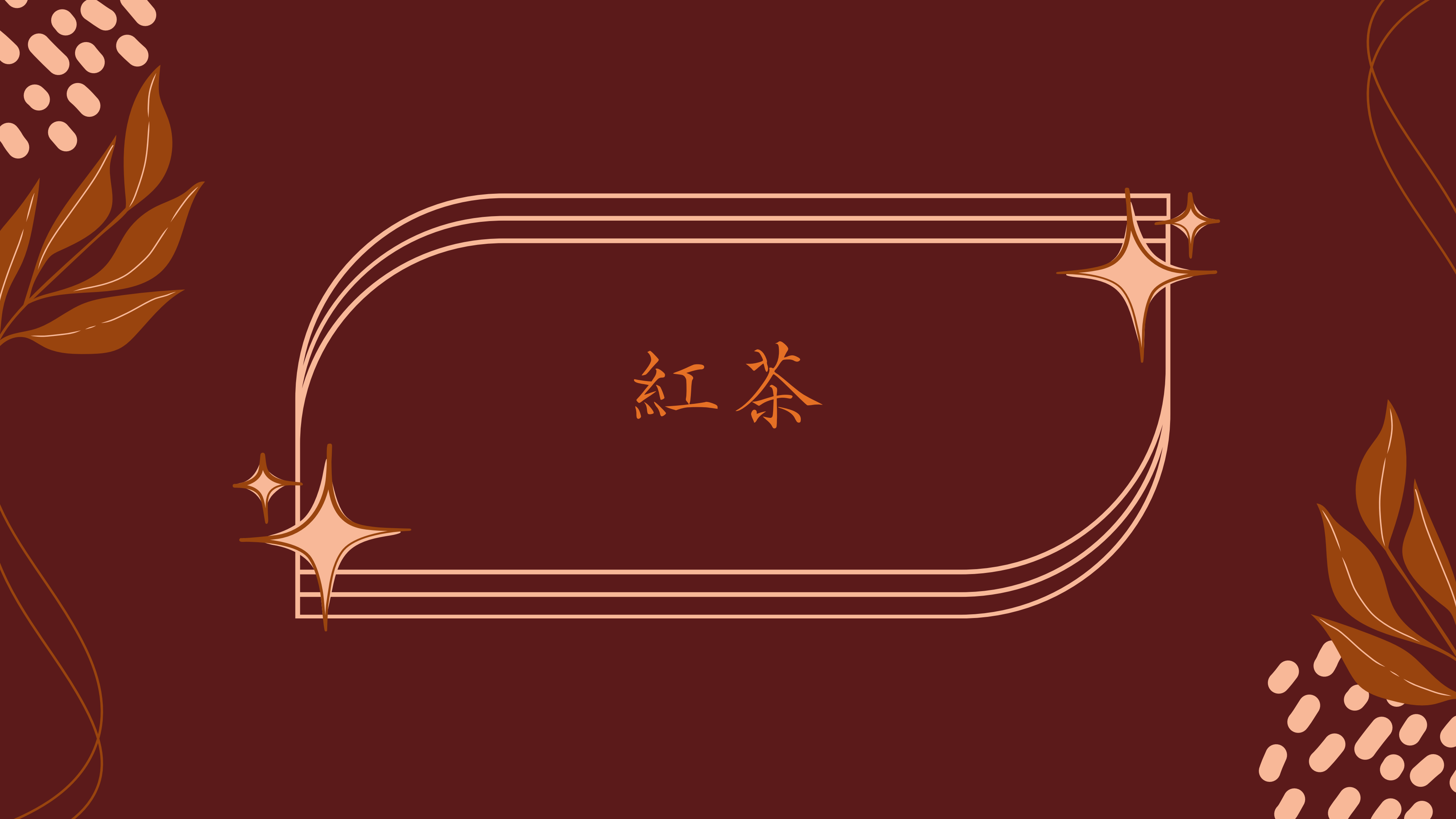


清 爽 鮮

甘 甜



# 紅茶



萎凋



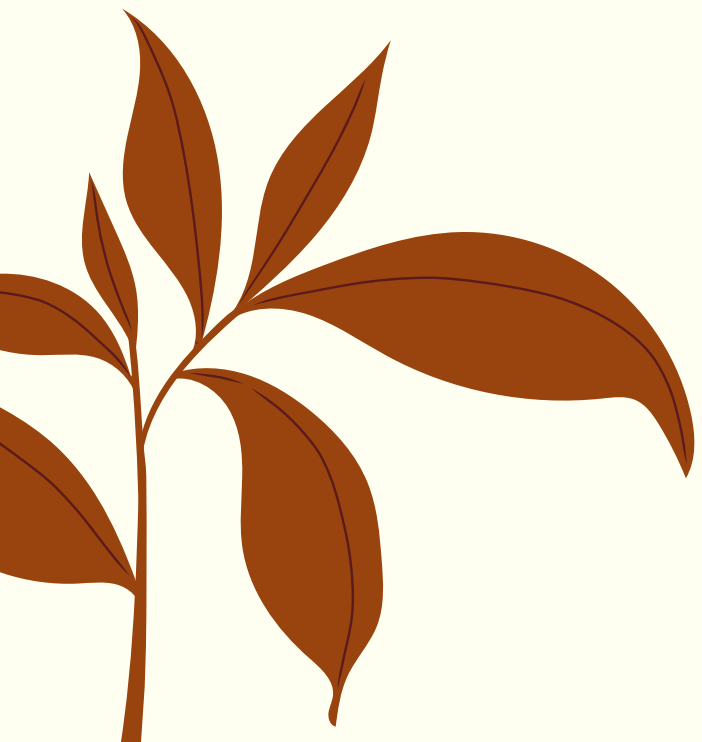
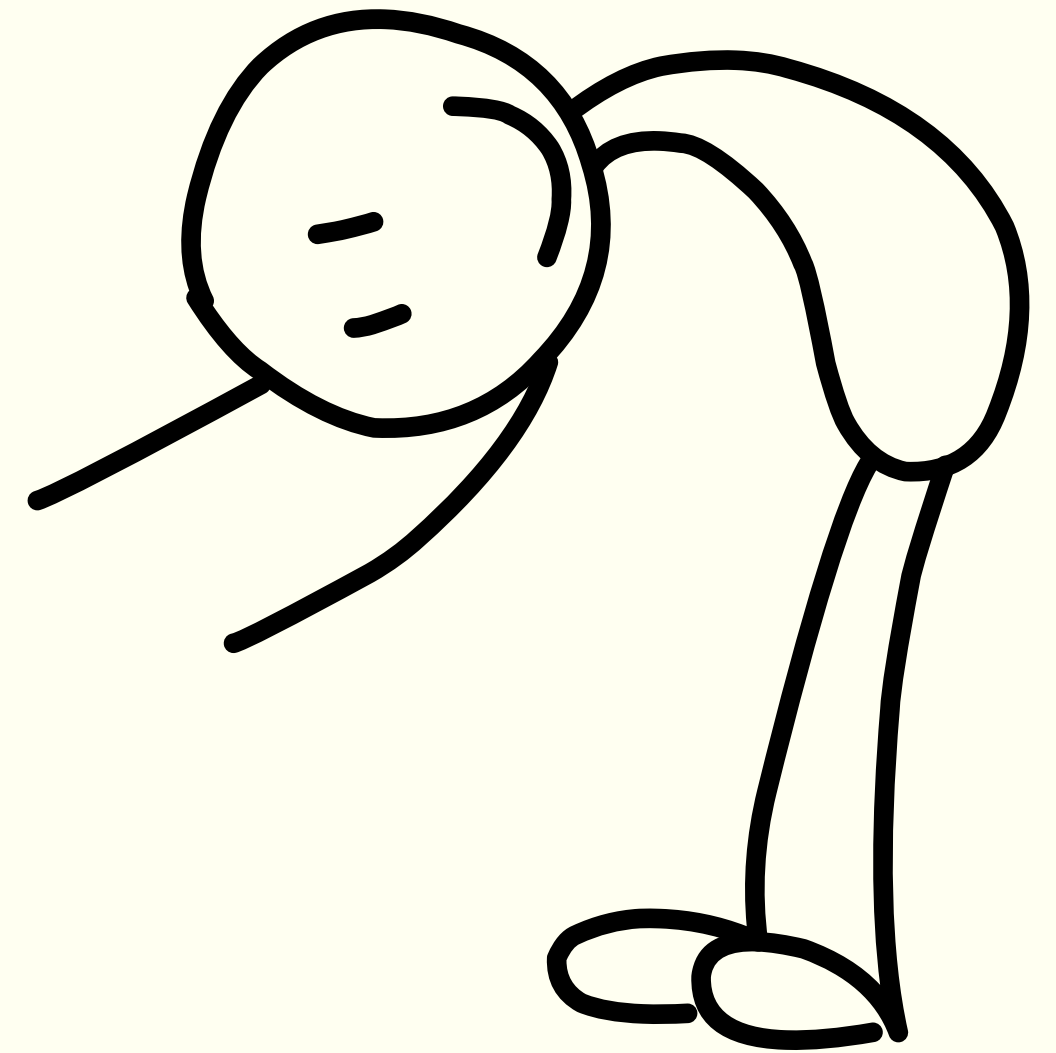
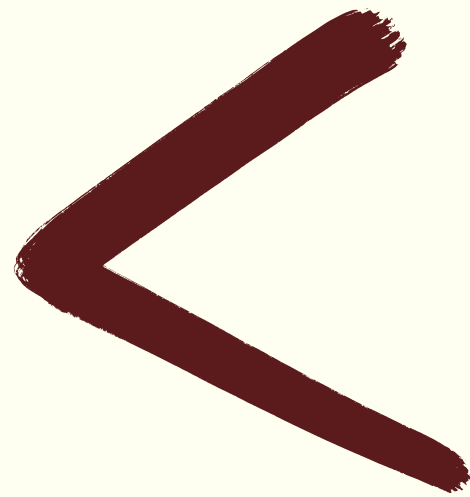
揉捻



干燥



渥紅



幾乎完全發酵





香甜

厚實

甜

順

香



# 黑茶

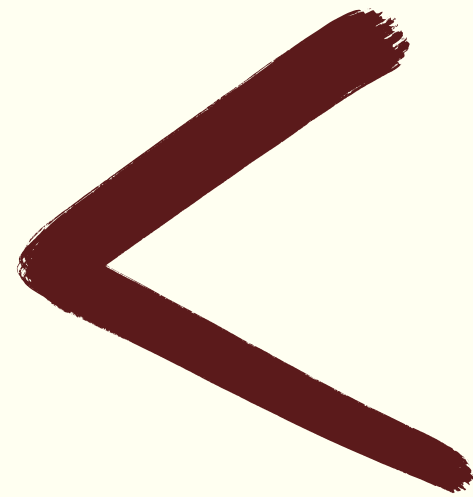
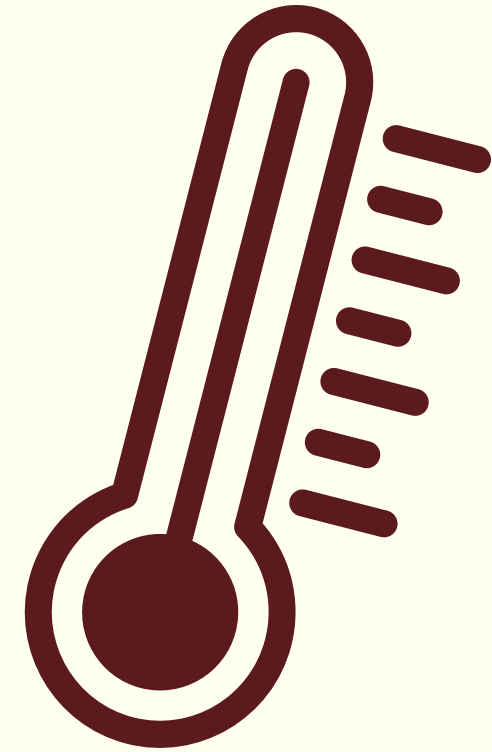
萎凋



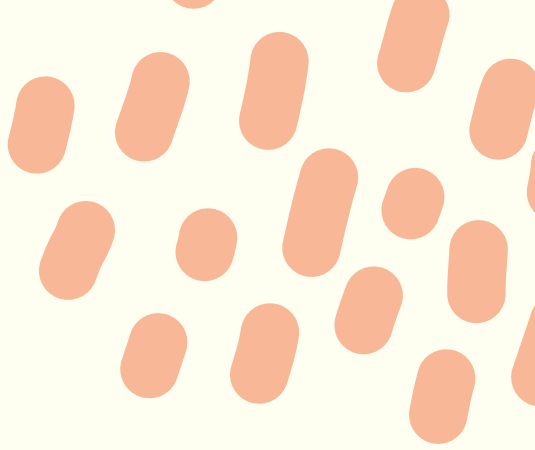
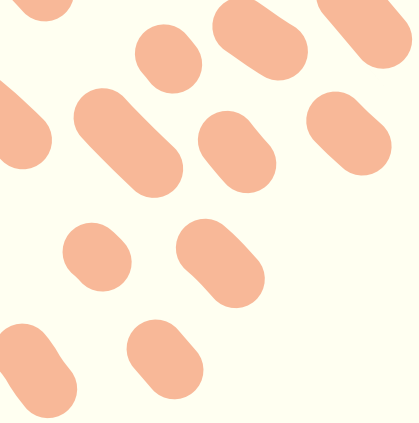
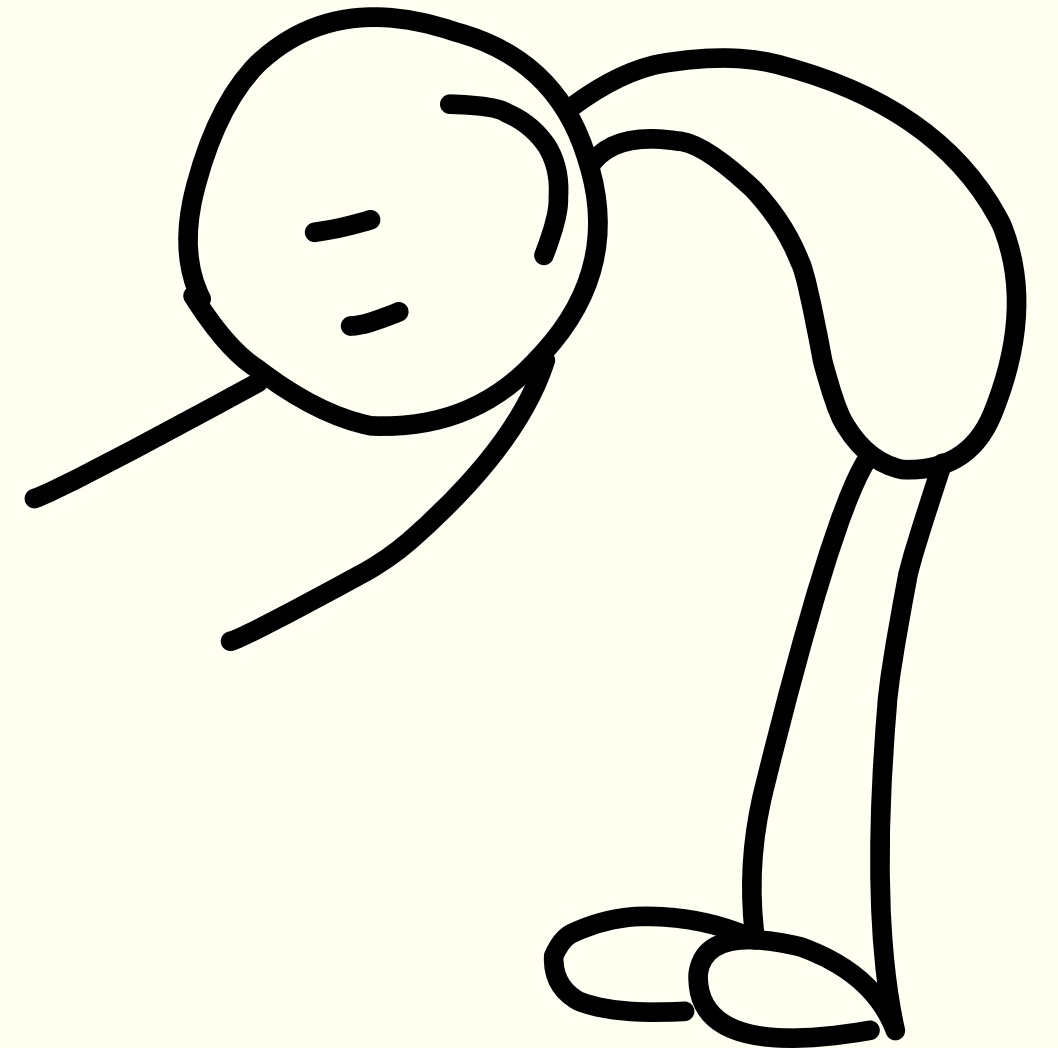
揉捻



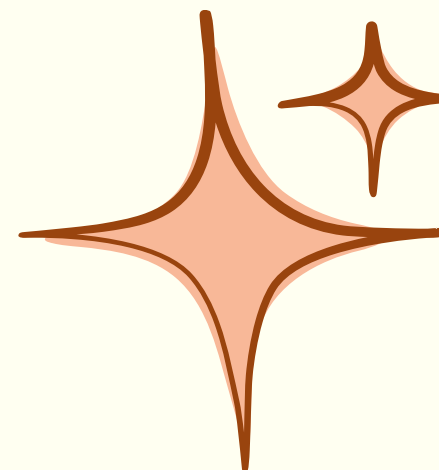
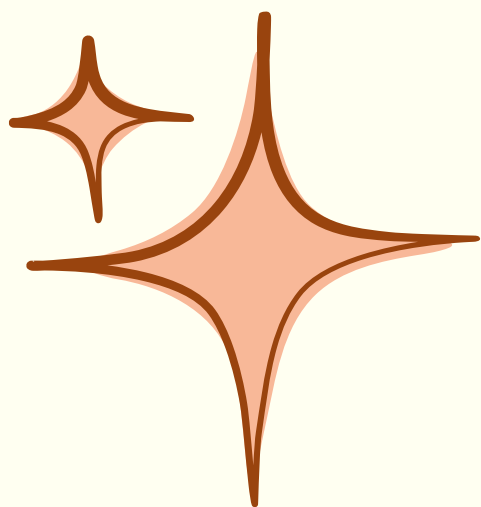
乾燥



渥堆



# 後發酵



陳香

厚實

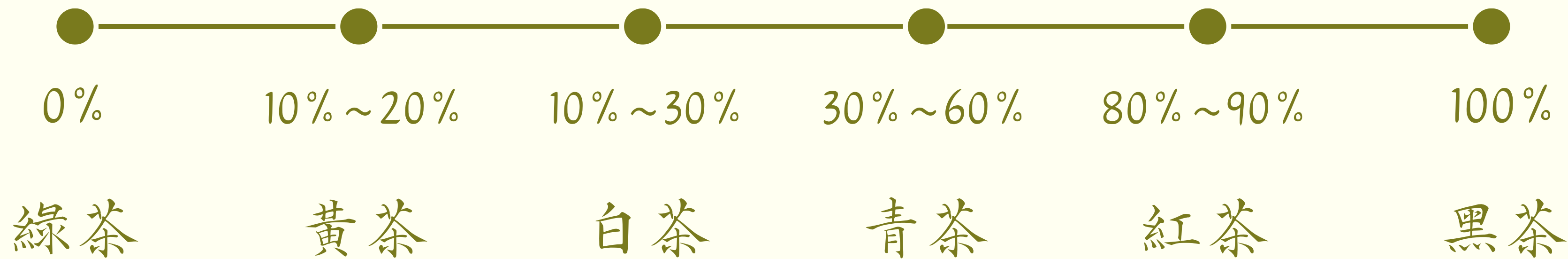


圓潤

特殊



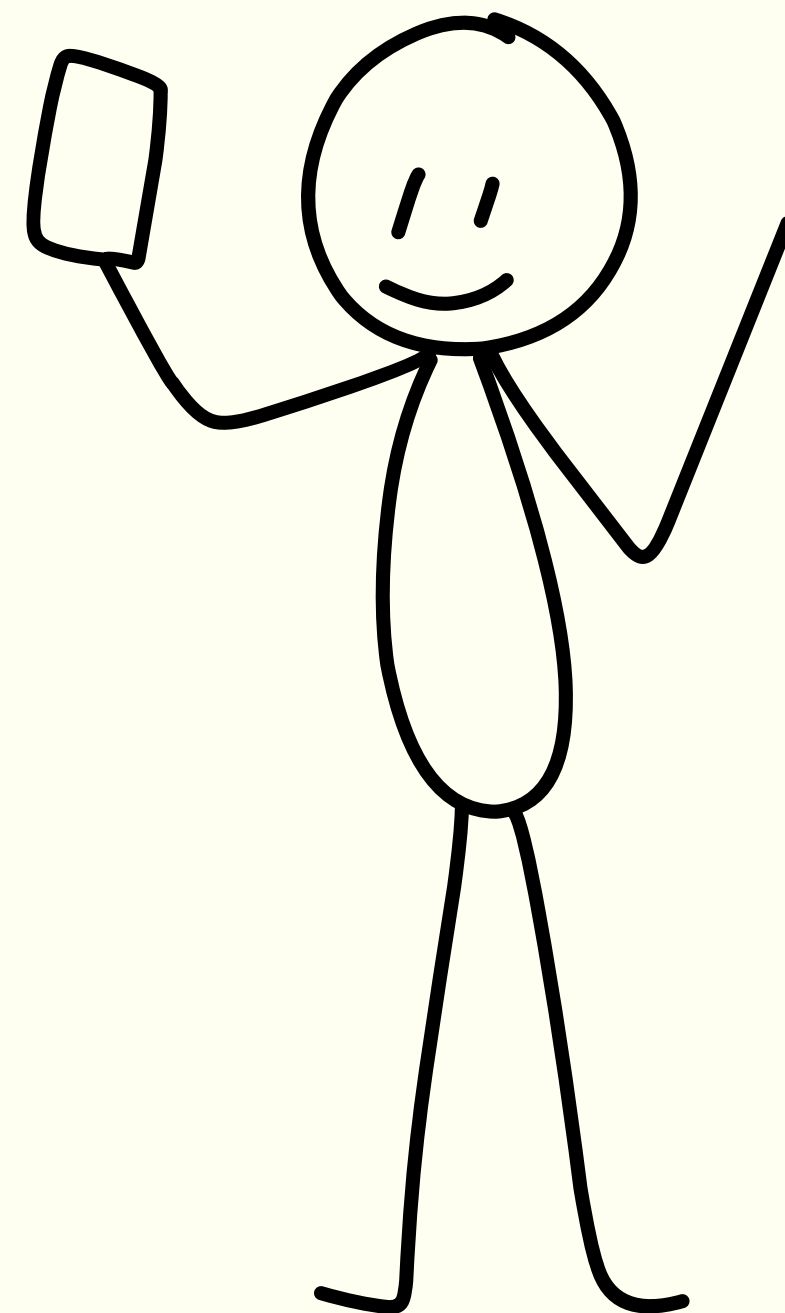
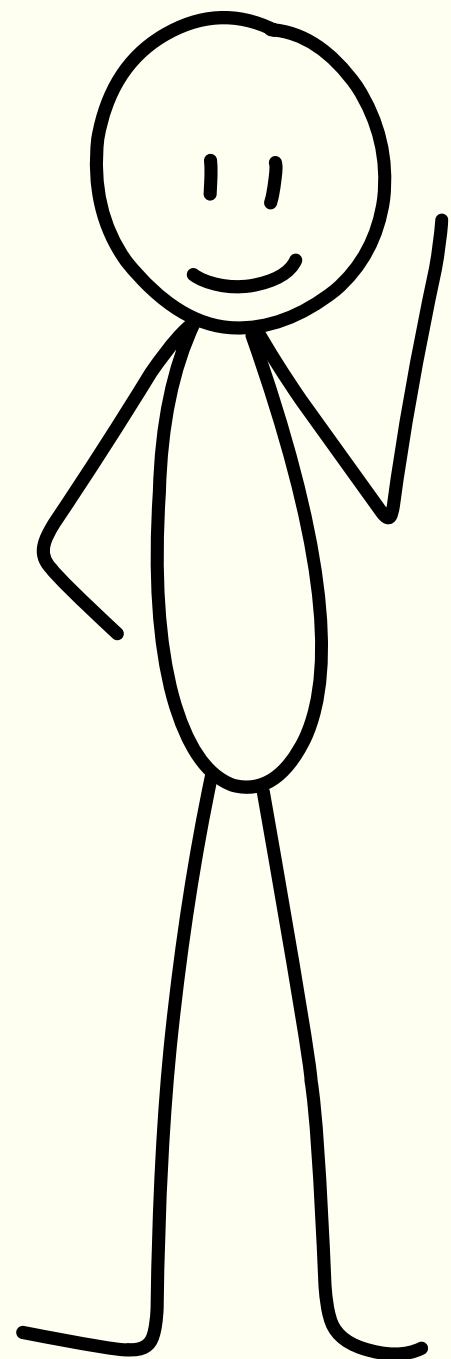
# 發酵程度

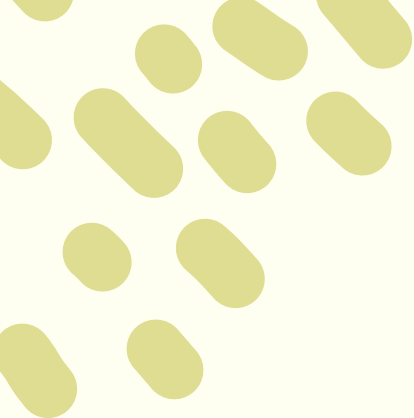




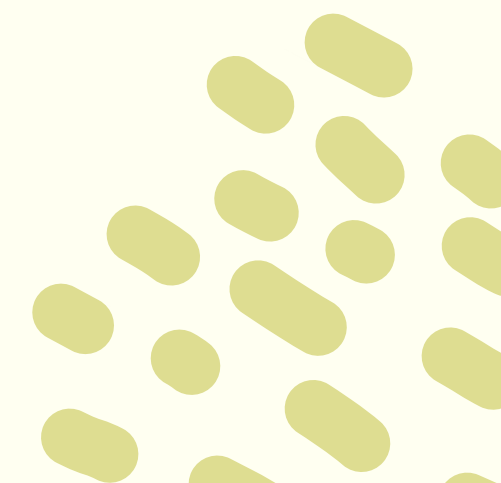
## 溫馨小提醒

以上訊息僅為「國際分法」  
並不是絕對！！！！





# 領取小任務



# 哇茶旅行社：你給我茶！

[Home](#)[課程簡介](#)[課程教材](#)[相關衍伸](#)[府城找好茶](#)[其他...](#)

話談千古事  
茶沏一室香

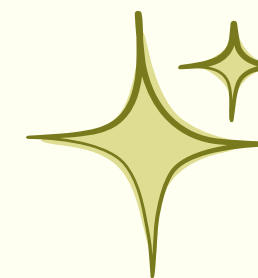
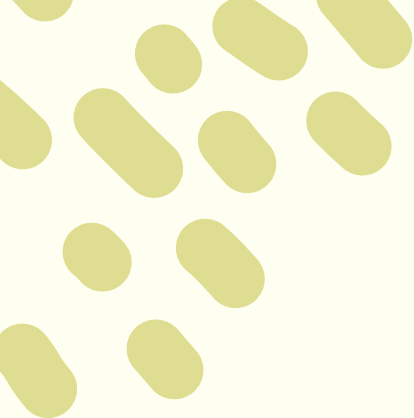


## 旅途中的小小Bonus啦

旅途小遊戲

行程回饋單

回饋瀏覽



BYE

