海拔高度與茶樹採摘週期、芽葉農藝性狀及包種茶品質的影響研究[1]

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摘 要

本試驗在桃園縣龍潭鄉，南投縣鹿谷及仁愛鄉，嘉義縣梅山及竹崎鄉，台中和平鄉等六處茶區進行試驗，三年結果如下：

在海拔1,300公尺以下茶葉品質與海拔高度呈正相關，其中夏、秋茶外觀與水色兩項，呈極顯著之正相關，主要是因為高海拔茶區之芽葉質地柔軟且葉色濃綠；香味與總品質亦與海拔高度呈正相關，但差異不顯著。超過1,300公尺，品質反有趨低之傾向。

在台中武陵農場海拔2,100公尺，因霜期較長，且氣溫偏低，使茶芽生育過緩，每年僅能採收三次，且易遭霜害，生產成本偏高，並不經濟。

Plucking Round, Agronomic Characters and Pauchong Tea Quality in Relation to Altitude of Tea Garden

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Summary

The experiments were conducted at six sites namely, Longtan (Taoyuan), Luku and Zenai (Nantou), Meisan and Chuchi (Chiayi), and Hoping (Taichung). The three year resu1ts are summarized as fol1ows:

Frost damage on winter tea usually occurred in the tea garden with the sea level above 2,100 m. Because tea plants were growing under the cooler conditions tea shoots grew slowly, resulting in longer plucking intervals. There were only 3 plucking rounds. Therefore the production cost was high.

Length of internodes, leaf area and leaf thickness were positively correlated with altitude of tea garden. The values of above-mentioned characters (internode length etc.) of plants grown in the altitudes between 1,300 and 2,100 m were greater than that of plants grown in the altitudes 380 and 200 m. The difference was highly significant.

Soft tea leaves with dark green color were produced from tea areas of high altitude. The appearance and liquor color of made-tea were better than that of made-tea produced from areas of lower altitude tea gardens. The best Pauchong tea was produced in the tea garden with altitudes between 1,300 and 1,350 m above sea level. Tea quality declined from the altitude above sea level 2,100 m. with fewer plucking rounds.