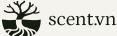
An Essence of the Earth Crafted by Human Hands







The Essence of Vietnamese Oolong Tea

Vietnamese Oolong tea buds are a testament to the land, craftsmanship, and deep passion of local tea artisans. From the fragrant tea leaves to the absolute extract, every element embodies the rich essence of the region. Only here do Oolong leaves develop their signature fresh green aroma, intertwined with the deep floral notes of the vast mountainous terrain.

Lam Dong - The Land of Oolong

Oolong tea (Camellia sinensis var Bohea) has been cultivated in Lâm Đồng since 1930, as this region offers the most suitable climate and soil conditions for its growth. Situated at an altitude of 1,000–1,600 meters, the Lâm Đồng highlands boast a temperate climate year-round and fertile basalt soil, making it an ideal environment for tea to thrive.

Initially, Oolong in Lâm Đồng was cultivated using Taiwanese techniques. However, over the decades, Vietnamese farmers have refined their cultivation and processing methods to adapt the tea to the local terroir. Nearly a century of continuous dedication across generations has resulted in a distinct aroma and flavor that set it apart from any other Oolong in the world. This is why Scent.vn has chosen this land as the source of its finest natural fragrance extractions.



Where People Shape Identity

Grown in nutrient-rich soil and nurtured by a mild climate, Oolong tea plants from renowned regions such as Bào Lộc and Di Linh flourish into a prized ingredient. The dedication of Vietnamese tea artisans infuses every leaf with their love for the craft, creating a scent deeply rooted in this land's identity.

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Hand-Harvesting and Unique Processing

The harmonious blend of climate, soil, and artisanal expertise gives Lâm Đồng Oolong its unparalleled character on the global tea map.

Harvest Timing:

Only picked in the early morning before the sun rises high, ensuring the tea leaves retain their full aromatic compounds.

Strict Selection:

Only the finest "one bud, two leaves" standard is harvested, ensuring the highest concentration of fragrance.

Distinctive Processing:

Lâm Đồng tea makers employ a refined partial fermentation technique, subtly adjusted with the seasons—unlike the methods used in Taiwan or China.

Every step in the refining process involves unique craftsmanship, yielding a tea with a lingering sweet aftertaste, delicate white floral notes, osmanthus hints, pear undertones, and a whisper of honeyed sweetness.

This contrasts starkly with Chinese Oolong, known for its bold, tannic profile, or Taiwanese Oolong, which leans towards fruity and creamy notes.











Transforming Tea into Pure Essence

With its uniquely captivating aroma, Scent.vn has developed an extraction process to distill Lâm Đồng Oolong tea into Absolute—a concentrated essence ingredient crafted for high-end perfumery.

Lâm Đồng Oolong Tea CO₂ Absolute exudes a rich, fresh green scent with floral nuances and a subtle honeyed sweetness. This essence retains the vibrancy of tea leaves and can be diluted in DPG or ethanol for use, with a recommended dilution rate of 1%.

Absolute Extraction Process:

Selecting the Finest Tea Buds:

Only those with the highest aromatic profile are chosen.

Solvent Extraction with CO, Technology:

A green solvent combined with CO_2 extraction ensures the tea's natural essence is captured in its purest form.

Removing the Solvent to Obtain Concrete:

The initial scented concentrate is extracted.

Purification to Create Absolute:

The concrete undergoes wax removal and refinement to produce the highly concentrated absolute, preserving the full essence of Lâm Đồng Oolong.



Premium Natural Essence from Vietnam

Scent.vn specializes in manufacturing and distributing high-end natural essence sourced from Vietnam.

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