

HÀ GIANG / VIỆT NAM

Company profile and tea catalogue

Hà Giang Shan Tuyết tea for trade partners, cafés and distributors.



Ancient Shan tea tree in Hà Giang - image currently published by Hoàng Long.

[View the online catalogue](#)[Request a quote](#)

Reference edition based on the public catalogue on 11 October 2026. Pack specifications, price, available quantity and delivery timing must be confirmed for each enquiry.

01 / THE TEA HOUSE

Vietnamese tea. Supply for lasting partnerships.

Hoàng Long supplies tea directly from the factory to distributors, export partners and beverage businesses. Start with your application and a sample, then agree on quality, packing and delivery plans.

BACKGROUND

Making tea since 1995

House of Hoàng Long

DECLARED CAPACITY

1,000 tonnes/year

Production capacity for supply planning; available volumes and delivery dates are confirmed for each order.

RAW MATERIAL ORIGINS

Northwest Vietnam · Hà Giang

Raw materials selected for the product range and agreed sample.

COOPERATION

Sample first · Quote to your brief

Quality, packing, volume and terms are agreed with the buyer.



Processing-line image currently published by Hoàng Long.

From raw material to a tea sample

Raw materials from Northwest Vietnam, Hà Giang and ancient highland tea trees are selected for each product range. Steam processing with Japanese technology is one of the house's methods; the process used is discussed for each tea.

OFFICE / WAREHOUSE

36B QL2A, Sóc Sơn, Hà Nội, Việt Nam

This is the office and warehouse address, not the factory address.

02 / SELECTING TEA

A range for different needs

Start with how you plan to use the tea. Choose a relevant group, test it in your working conditions and confirm the pack specification with Hoàng Long.

Green tea

Compare colour, strength and finish using your intended brewing method. For iced tea, share your tea, water and ice quantities.

Black tea

Compare samples for strength and aroma in your actual recipe. If using milk or fruit, test with your own ingredients.

White tea

Start with the sample brewing guidance, then adjust for your application. Discuss the required grade and leaf specification before ordering.

Oolong

Compare aroma and strength across infusions. Confirm the tea range, packing and reference sample with your quotation.

Scented tea

Select lotus, jasmine or orchid, then evaluate the balance of scent and tea in your brewing method.

Pu-erh tea

Choose cake or piece format. Confirm the weight per unit and number of cakes/pieces; do not convert to kilograms without an agreed unit weight.

TEST BEFORE ADDING TEA TO YOUR MENU

The listed brewing guide is a starting point. Adjust tea dose, water, steeping time and recipe based on your own sample results.

Product catalogue

Names and details below reflect the public catalogue at the date of this edition.

01	White Peony (Bạch Mẫu Đơn)	WHITE TEA
	Listed pack format Contact to confirm pack format	Listed brewing guide 85-90°C · steep 4-5 min
02	Daily Green Tea - Iced Tea	GREEN TEA
	Listed pack format 500g, 1kg, 5kg, 10kg	Listed brewing guide Contact for brewing guidance
03	Ancient Shan Black Tea (Smoky)	BLACK TEA
	Listed pack format 200g, 500g, 20kg	Listed brewing guide 95-100°C · steep 3-5 min
	Listed flavour: Smoky	
04	Ancient Shan Black Tea (Honey)	BLACK TEA
	Listed pack format Contact to confirm pack format	Listed brewing guide 95-100°C · steep 3-5 min
05	Selected Shan Black Tea	BLACK TEA
	Listed pack format 1000g	Listed brewing guide Contact for brewing guidance

03 / TEA CATALOGUE

Product catalogue

Names and details below reflect the public catalogue at the date of this edition.

06 Lotus Ancient Green Tea

SCENTED TEA

Listed pack format

Contact to confirm pack format

Listed brewing guide

80-85°C · steep 2-3 min

07 Jasmine Ancient Green Tea

SCENTED TEA

Listed pack format

1000g

Listed brewing guide

80-85°C · steep 2-3 min

08 Orchid Ancient Green Tea

SCENTED TEA

Listed pack format

Contact to confirm pack format

Listed brewing guide

80-85°C · steep 2-3 min

09 Ancient Shan Green Tea

GREEN TEA

Listed pack format

Contact to confirm pack format

Listed brewing guide

80-85°C · steep 2-3 min

10 Kim Tuyên Oolong (Taiwanese Artisan)

OOLONG

Listed pack format

1000g

Listed brewing guide

Contact for brewing guidance

Product catalogue

Names and details below reflect the public catalogue at the date of this edition.

11	Pu-erh Tea Cake	PU-ERH TEA
	Listed pack format Contact to confirm pack format	Listed brewing guide Contact for brewing guidance
12	Pu-erh Tea Pieces	PU-ERH TEA
	Listed pack format Pieces	Listed brewing guide Contact for brewing guidance
13	Three-Times Lotus-Scented Rice Tea	SCENTED TEA
	Listed pack format Contact to confirm pack format	Listed brewing guide 80-85°C · steep 2-3 min
	Lighter lotus fragrance from three rounds of scenting; sweet and clean, a gentler take on the seven-times version.	
14	Seven-Times Lotus-Scented Rice Tea	SCENTED TEA
	Listed pack format Contact to confirm pack format	Listed brewing guide 80-85°C · steep 2-3 min

Open a tea page or request a quote to confirm the pack specification and batch.

04 / WORKING WITH HOÀNG LONG

Start with the tea you need

Share the teas you are considering, their intended use and your planned volume. Hoàng Long can discuss samples, pack formats and a quote for your specific enquiry.

1

Choose the tea and intended use

Describe your drinks, sales channel or serving requirements.

2

Ask about samples for testing

Test the tea with the recipe, water and equipment you plan to use.

3

Confirm the quote and order details

Agree on pack format, volume, delivery timing and any order requirements before placing an order.

USEFUL DETAILS FOR YOUR ENQUIRY

Tea name • Planned volume • Preferred pack format • Delivery location • Required date

CONTACT**0903 333 841**[Request a quote](#)[Message on Zalo](#)www.hoanglongtra.com

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