Shan Tuyet Moc Chau tea covers two types of tea with the following features:

- black tea — black-brown colour, strong typical aroma and sweet taste;
- green tea — black-green colour, strong typical aroma and sweet taste (neither astringent, nor bitter).

The Moc Chau tea production area is located in 17 communes/townships (Van Ho, Suoi Bang, Quy Huong, Long Sap, Chieng Son, Chieng Khoa, Muong Sang, Tan Lap, To Mua, Chieng Yen, Dong Sang, Chieng Khua, Phieang Luong, Chieng Hac, Long Luong, Moc Chau, Moc Chau Farm) of the Moc Chau district, Son La province, in Vietnam.

A typical tea variety in Moc Chau is Shan Tuyet, due to the climate, soil, and other geographical conditions that contribute to making this tea distinctive with a very special aroma. It is very different from tea that originates from other areas.

Shan Tuyet is the only authorised variety. Tea can be planted in spring (January and February) and autumn (August and September). Specific conditions of planting are respected (i.e. density etc.). Harvesting is done manually three to four times a month. Each sprout has two to three young leaves, and each yield is roughly 12.5 tons per ha. After harvesting, the leaves are dried. First of all, they are stirred to destroy any fermentation. Then, they are dried and rolled. The objective is to thoroughly dry the leaves and make them turn a green-white, musty colour (like cigarette ash). Two special and typical characteristics of this traditional tea are that the leaves are tightly rolled (they resemble fish hooks) and have the flavour of roasted rice. After rolling, the tea is sorted, depending on the required quality, and stored. Then, it is dried again. The tea is packed into aluminium bags weighing 6.7 g each, and then into 100 g boxes (each box containing 15 small bags). These boxes are finally packed into bigger boxes, each containing 5 kg of tea products.