



# ETHIOPIA

## Tega & Tula

### Washed | Grade 1 | Org.

The Tega & Tula Specialty Coffee Farm was established in 2000 as one of the first commercial coffee farms in Ethiopia, known for its high-quality coffees. The three coffee farms and three washing stations are climate-smart and sustainable. The coffee is grown and harvested in the high-altitude, forested mountains of the Kaffa, Sheka, Anderacha, and Guji zones, which are known for their ideal coffee-growing conditions. They use traditional and modern cultivation and processing methods. The 402-hectare coffee estate in Kaffa is surrounded by mountains with tall, old trees that shade the coffee trees, as well as a UNESCO-protected biosphere reserve. All lots are 100% traceable and have consistently received high Q1 SCAA Specialty scores over the past four years.

## EXCLUSIVE

## QUALITY

**Country** Ethiopia  
**Region** Kaffa  
**Coffee Farm** Tega & Tula  
**Grade** Limu Grade 1  
**Ref. No.** P11232  
**Coffee type** Arabica  
**Crop** 2024  
**Certificate** Organic  
**Harvest time** Nov. - Jan.  
**Altitude** 2200masl  
**Varieties** Heirloom  
**Processing** Washed

## GREEN GRADING

**Moisture** 10.1%  
**Odor** clean  
**Colour** green  
**Defects** 0-3 defects  
**Screen Size** 14+

## CUPPING

**CUPPING SCORE**  
84,75 (TSP Q-Arabica Grader)

**CUP PROFILE**  
apricot | bergamot |  
green tea | jasmine | peach

### ACIDITY

7

### BODY

7

### FLAVOUR

7

## ESPRESSO

**CUP PROFILE**  
herbal notes | raspberry |  
brown spice

### ACIDITY

6

### BODY

7

### FLAVOUR

7



**TOUTON**  
- SPECIALTIES COFFEE -