



ETHIOPIA

Tega & Tula

Washed | Organic

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
Unit Kobech
Grade Limu Grade 1
Ref. No. P11053
Coffee type Arabica
Crop 2024
Certificate Organic
Harvest time Nov. - Jan.
Altitude 1830-1890masl
Varieties Heirloom
Processing Washed
Soil type Clay soil

GREEN GRADING

Moisture 12.40%
Odor clean
Colour greenish-yellow
Defects 0-6 defects
Screen Size SHB 14+



TOUTON
- SPECIALTIES COFFEE -

CUPPING

CUPPING SCORE

84.25 (TSP Q-Arabica Grader)

CUP PROFILE

black tea | dark berries |
toffee | herb-like

ACIDITY

6

BODY

7

FLAVOUR

6

ESPRESSO

CUP PROFILE

herbal notes | bergamot |
brown spice

ACIDITY

6

BODY

7

FLAVOUR

7