



# ETHIOPIA

## Tega & Tula

### Natural | 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** Kasha  
**Grade** Limu Grade 1  
**Ref. No.** P11055  
**Coffee type** Arabica  
**Crop** 2024  
**Certificate** Organic  
**Harvest time** Nov. - Jan.  
**Altitude** 1830-1890masl  
**Varieties** Heirloom  
**Processing** Natural  
**Soil type** Clay soil

## GREEN GRADING

**Moisture** 10.50%  
**Odor** clean  
**Colour** yellowish-green  
**Defects** 0-3 defects  
**Screen Size** SHB 14+



**TOUTON**  
 - SPECIALTIES COFFEE -

## CUPPING

**CUPPING SCORE**  
 84.75 (TSP Q-Arabica Grader)

**CUP PROFILE**  
 dried fig | bakers chocolate |  
 caramel | dark berries

**ACIDITY**

7

**BODY**

8

**FLAVOUR**

6

## ESPRESSO

**CUP PROFILE**  
 dried fruit | toffee | brown  
 spices

**ACIDITY**

6

**BODY**

7

**FLAVOUR**

6