



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 Fertile forest soil, loam texture with high humus

GREEN GRADING

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



TOUTON
- SPECIALTIES COFFEE -

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