

NOVEMBER 2017



tektōn<sub>v9</sub>



Tektōn combines our collective talent of sourcing, roasting, blending, and brewing to create a truly special coffee that will stand out in any environment.

We are craftspeople dedicated to exhibiting the qualities of one of the most flavorful beverages in the world. What we attempt to create and construct are flavor experiences that are balanced, intoxicating, and special. While our single origin offerings exhibit qualities that are delicious and complete by themselves, blending can create something unique that none of our coffees offer by themselves. We are inspired by French wine and cocktails like the Sazerac. By adding a small amount of five quality ingredients (sugar, bitters, lemon, absinthe, ice), a serving of perfectly good whiskey becomes a different, yet delicious, taste experience than that offered by any neat pour.

We are excited to offer Tektōn as a compliment to our single origin offerings. It matches the integrity of those offerings by remaining a seasonal coffee with a transparent supply chain. We embrace the future insight and taste experiences Tektōn will provide.

v9 is a blend of coffees from Guatemala and Colombia. A majority of the coffee comes from Finca Santa Ana in the Santa Rosa department. We sourced and selected this coffee through our collaboration with TG-Lab and InterAmerican coffee. The rest of the coffee is from Café Imports' Regional Select program in Cauca, Colombia. In this program, Café Imports offers farmers premiums for coffees based on quality. Coffees that score in the 84-86 point range receive a premium and are blended together into regional lots, like this one from Cauca.



PHOTO: Mazi Razani

ABOVE: The sun sets in Cauca. Photo captured by Mazi Razani on his 2014 trip..

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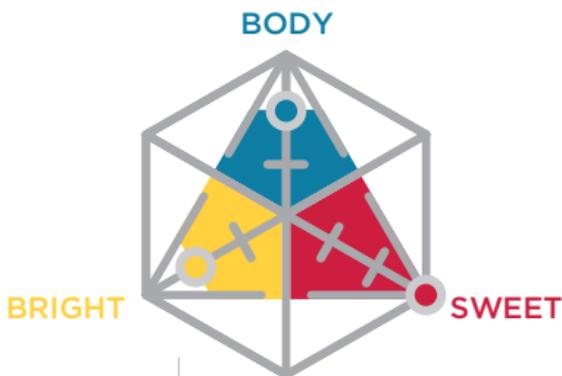
<b>COUNTRY:</b>	Guatemala 68% Colombia 32%
<b>PRODUCERS:</b>	Finca Santa Ana 68% Small-holder farmers 32%
<b>REGIONS:</b>	Nuevo Vinas, Sta. Rosa 68% Cauca 32%
<b>PROCESSES:</b>	Washed 100%
<b>HARVESTS:</b>	February - June 2017
<b>VARIETIES:</b>	Catuai, Bourbon, Caturra, Colombia, Castillo
<b>IMPORTERS:</b>	InterAmerican Coffee 68% Café Imports 32%

## SUGGESTED PARAMETERS

**DRIP RATIO:** 1 : 16.5

**ESPRESSO RATIO:** 1 : 2

**WE TASTE:** candied pecan,  
mallow, red apple



**PHOTO:** Café Imports  
**ABOVE:** Coffee drying in parchment on a Cauca raised bed.