

DECEMBER 2019



## TEKTŌN<sub>v18</sub>



The seasonal and transparent coffee blend, Tektōn, chases a difficult goal - highlighting complexity while being approachable. Tektōn satisfies the novice or experienced coffee lover. Regular coffee changes throughout the year maintain balance and seasonality.

We commit ourselves to exhibiting the qualities of one of the most flavorful beverages in the world. To do so, we create and construct balanced, intoxicating, and special flavor experiences. Our single origin offerings are delicious and complete by themselves, but blending creates something new and unique. French wine and cocktails, like the Sazerac, guide us. By adding a small amount of five ingredients (sugar, bitters, lemon, absinthe, ice), a serving of whiskey becomes a new experience. This is a different, yet delicious, taste experience than that offered by any neat pour.

Tektōn, a seasonal coffee blend, compliments 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.

Version 18 blends El Eden, Peru and Ejo Heza, Rwanda. Apart, these coffees are quite different. El Eden presents with heavy sweet notes like fig, brown sugar, and almond. Whereas, Ejo Heza presents complex acidity like cranberry and grapefruit with notes of spice, creamy texture, and dried fruit aromatics. Together, the coffees marry into tones of apricot, sweet lemon, graham, and almond.

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<b>COUNTRY:</b>	Peru 65% Rwanda 35%
<b>PRODUCERS:</b>	El Eden 65% Ejo Heza 35%
<b>REGIONS:</b>	Jaen 65% Rutsiro 38%
<b>PROCESSES:</b>	Washed 100%
<b>HARVESTS:</b>	April - October 2019
<b>VARIETIES:</b>	Caturra, Bourbon, Pache, Jackson
<b>SOURCING PARTNERS:</b>	Atlantic Spec.(importer) 65% Ejo Heza (farm group) 35% Kopakama (coop) 35% Artisan (importer) 35%

## SUGGESTED PARAMETERS

<b>DRIP RATIO:</b>	<b>1 : 16.5</b>
<b>ESPRESSO RATIO:</b>	<b>1 : 2</b>
<b>WE TASTE:</b>	apricot, lemon, graham, fig, almond

**BODY** ● ●  
**SWEET** ● ●  
**BRIGHT** ● ●



**PHOTO:** Andrew Timko  
**ABOVE:** The wet mill at Kopakama where coffee from Ejo Heza is washed.