

JUNE 2021



TEKTŌN_{v24}



TEKTŌN IS A SEASONAL COFFEE BLEND AND A staple in our lineup, alongside several single origin offerings. It matches the integrity of those selections with a transparent supply chain and an ever-evolving taste experience. Each new version of Tektōn is created from seasonal offerings, which are carefully selected to highlight the complexity of coffee while being approachable. This makes Tektōn satisfying for both novice and experienced palates.

Our 24th iteration of Tektōn is a blend of two coffees. The first is a washed process coffee from the Chelchele Washing Station, located in the Yirgacheffe region of Ethiopia. Typically, a washing station in Ethiopia serves hundreds or thousands of smallholder farmers, and lots are blended from their collections. Coffees from the village of Chelchele are known for their sweetness and floral and citrus overtones, which are also noticeable in Tektōn.

The second component of this blend is a washed process coffee from various smallholder farmers located in the Huehuetenango (pronounced way-way-ten-AN-go) region of Guatemala. Among Guatemala's coffee-producing regions, Huehuetenango has some of the highest altitudes and develops the most complex flavors.

While both coffees would be enjoyable on their own, we believe blending them together creates something new and unique. French wine and cocktails guide our perspective. With just a squeeze of citrus, ice and simple syrup, a neat pour becomes a new flavor experience — one that will be informed by future insight and seasonal components, much like Tektōn. Version 24 features notes of crisp pear, strawberry, and vanilla syrup.



WORDS: Andrew Timko

PHOTOS: Café Imports

ABOVE: Coffee cherries grown in Guatemala.

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COUNTRIES:	Guatemala 70%	Ethiopia 30%
PRODUCERS:	Smallholder Farmers 70%	Chelchele Washing Station 30%
REGIONS:	Huehuetenango 70%	Kochere, Yirgacheffe 30%
ALTITUDE:	1600 – 1800 MASL	
PROCESS:	Washed	100%
HARVEST:	Sep. 2020 – April 2021	
VARIETIES:	Bourbon, Caturra, Catimor, Maragogype, Pache, Heirloom	
SOURCING PARTNERS:	Café Imports (Importer) 100%	

SUGGESTED PARAMETERS

DRIP RATIO: 1: 17

ESPRESSO RATIO: 1: 2.5

WE TASTE: crisp pear, strawberry, caramel, vanilla syrup

