

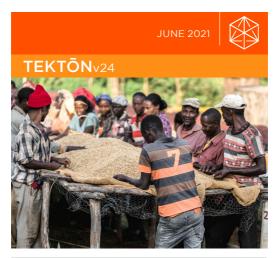
TEKTON IS A SEASONAL COFFEE BLEND AND A staple in our lineup, alongside several single origin offerings. It matches the integrity of those selections with a transparent supply chain and an ever-evolving taste experience. Each new version of Tekton is created from seasonal offerings, which are carefully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

Our 24th iteration of Tekton 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 Tekton.

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 Tekton. Version 24 features notes of crisp pear, strawberry, and vanilla syrup.





COUNTRIES:	Guatemala Ethiopia	70% 30%
PRODUCERS:	Smallholder Farmers Chelchele Washing	70%
	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





ABOVE: Workers sort coffee at the Chelchele Washing Station in Ethiopia.