

OCTOBER 2021



TEKTÖN_{V25}



TEKTÖN 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 Tektön is created from seasonal offerings, which are carefully selected to highlight the complexity of coffee while being approachable. This makes Tektön satisfying for both novice and experienced palates.

Our 25th iteration of Tektön is a blend of two coffees. The first is a washed process coffee from GRAPOS Cooperative producers in Chiapas, Mexico. Each member of GRAPOS processes coffee in small batches on their own farms. After processing, the producers' coffees are kept separate so GRAPOS can test for cup quality. The top selections are blended to make the final offering.

The second component of this blend is a washed process coffee from a washing station in Worka Sakaro, located in the Gedeb district of Ethiopia. This lot is sourced from 410 smallholder farmers, who deliver their coffee cherries directly to the washing station for processing. Cherries are hand sorted on arrival and again as parchment, during the drying process, to control quality.

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 Tektön. Version 25 has a nutty flavor and features notes of brown sugar, stone fruit, and chocolate.



WORDS: Mike Marquard
PHOTO: Royal Coffee NY
ABOVE: Coffee being washed by hand at Worka Sakaro washing station.

OCTOBER 2021



TEKTŌN_{V25}



COUNTRIES:	Mexico 67%	Ethiopia 33%
PRODUCERS:	GRAPOS Cooperative 67%	Smallholder Farmers 33%
REGIONS:	Chiapas 67%	Worka Sakaro, Gedeb 33%
ALTITUDE:	1600 — 2200 MASL	
PROCESS:	Washed	100%
HARVEST:	Oct. 2020 — Jan. 2021	
VARIETIES:	Marsellesa, Bourbon, Typica, Ethiopian Heirloom	
SOURCING PARTNERS:	Atlantic Specialty (Importer) 67%	Royal Coffee NY (Importer) 33%

SUGGESTED PARAMETERS

DRIP RATIO: 1: 16

ESPRESSO RATIO: 1: 2.25

WE TASTE: nuts, brown sugar, stone fruit, chocolate



PHOTO: Atlantic Specialty
ABOVE: Green coffee cherries before they ripen.