

JANUARY 2022



TEKTŌN_{V26}



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 26th iteration of Tektōn is a blend of two coffees. The first is a washed process coffee from longtime farm partner, Finca San Carlos in Antigua, Guatemala. The farm is managed by Jorge Alberto Zamora, a second-generation owner who was also born on the farm. Coffee cherries from San Carlos are processed by the neighboring Los Volcanes quality control lab and mill.

The second component of this blend is a washed process coffee sourced from 476 farmers in the kebele (community) of Worka Chelbessa, located in the Gedeb district of Ethiopia. Farmers deliver their coffee cherries to the SNAP Specialty Coffee washing station for processing. This lot utilizes a bold combination of both wet and dry fermentation.

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 26 has a floral quality and features notes of brown sugar, orange zest, and honey.



WORDS: Mike Marquard

PHOTO: Los Volcanes

ABOVE: A daily harvest of coffee cherries from Finca San Carlos.

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COUNTRIES: Guatemala 70%
Ethiopia 30%

PRODUCERS: Finca San Carlos 70%
476 farmers selling to
SNAP Danche Station 30%

REGIONS: Antigua 70%
Worka Chelbasa, Gedeb 30%

ALTITUDE: 1500 – 2200 MASL

PROCESS: Washed 100%

HARVEST: Nov. 2020 – March 2021

VARIETIES: Bourbon, Caturra, Catuai,
Wolisha, Dego

SOURCING PARTNERS: Los Volcanes (Mill & Exporter) 70%
Falcon (Importer) 30%
Atlantic Specialty (Importer) 30%

SUGGESTED PARAMETERS

DRIP RATIO: 1: 16

ESPRESSO RATIO: 1: 2.25

WE TASTE: orange zest, brown sugar,
floral, honey, candied

BODY ● ●
SWEET ● ● ●
BRIGHT ● ● ●



PHOTO: Atlantic Specialty
ABOVE: Coffee soaking in the
fermentation tank before being washed at
SNAP's Danche station in Worka Chelbasa.