

MAY 2022



TEKTÖN_{V27}



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 27th iteration of Tektön is a blend of two coffees. The first is a washed process coffee sourced from 380 farmer-members of the Valle Verde Association, located in the La Copia district of Peru. Farmers in the area process coffee cherries through dry fermentation in small tanks on their farms, before drying and delivering to the association.

The second component of this blend is a washed process coffee from the Asorcafe association in Inza, Colombia. Asorcafe is comprised of 290 farmer-members who work on smaller plots of land, located high on a Colombian plateau called the “Macizo Colombiano.” Harvests are delivered to Asorcafe and processed as a fully washed lot.

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 27 is pleasantly sweet and features notes of graham cracker, green apple, and caramel.



PHOTO: Atlantic Specialty
ABOVE: During processing, the outer layer of the coffee cherry is removed. The final product is a light green or tan-colored coffee bean.

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COUNTRIES: Peru 60%
Colombia 40%

PRODUCERS: Valle Verde Cooperative 60%
Asorcafe 40%

REGIONS: Cajamarca 60%
Cauca 40%

ALTITUDE: 1400 — 2100 MASL

PROCESS: Washed 100%

HARVEST: June — October 2021

VARIETIES: Bourbon, Castillo, Catimor,
Caturra, Marsellesa,
Tabi, Typica

SOURCING Atlantic Specialty (importer) 60%

PARTNERS: Falcon (importer) 40%

Siruma (exporter) 40%

SUGGESTED PARAMETERS

DRIP RATIO: 1: 16

ESPRESSO RATIO: 1: 2

WE TASTE: graham cracker, green
apple, caramel, date, nutty

BODY ● ●
SWEET ● ● ●
BRIGHT ● ●



BLUEPRINT
COFFEE

PHOTO: Siruma

ABOVE: Inza is situated on a Colombian plateau called the "Macizo Colombiano," with macizo referring to its massive altitude.