

JUNE 2017



tektōn_{v7}



Tektōn combines our collective talent of sourcing, roasting, blending, and brewing to create a truly special coffee that will stand out in any environment.

We are craftspeople dedicated to exhibiting the qualities of one of the most flavorful beverages in the world. What we attempt to create and construct are flavor experiences that are balanced, intoxicating, and special. While our single origin offerings exhibit qualities that are delicious and complete by themselves, blending can create something unique that none of our coffees offer by themselves. We are inspired by French wine and cocktails like the Sazerac. By adding a small amount of five quality ingredients (sugar, bitters, lemon, absinthe, ice), a serving of perfectly good whiskey becomes a different, yet delicious, taste experience than that offered by any neat whiskey.

We are excited to offer Tektōn as a compliment to our single origin offerings. It matches the integrity of those offerings by remaining a seasonal coffee with a transparent supply chain. We embrace the future insight and taste experiences Tektōn will provide.

For v7, we're blending a small bit of coffee from producers in Sidamo, Ethiopia with coffee from Esperanza in Guatemala (the same place as our current single origin offering). This batch from Esperanza uses the wild fermentation method (traditional to washed coffee), but with added fruit in the fermentation tank to encourage activity of the natural yeasts. The cup is intensely sweet with a lot of complexity in the acidity as it cools. Team taste notes: caramel, graham, malic, stone fruit, strawberry.



BLUEPRINT
COFFEE

JUNE 2017



tektōn_{v7}



COUNTRY:	Guatemala 70% Ethiopia 30%
PRODUCERS:	Finca Esperanza 70% Small-holder farmers 30%
REGIONS:	Cerro Pecul 70% Sidamo 30%
PROCESSES:	Washed 100%
HARVESTS:	Nov. 2016 - Feb. 2017
VARIETIES:	Caturra, Heirloom Ethiopian
IMPORTERS:	Atlas Coffee 70% InterAmerican Coffee 30%

SUGGESTED PARAMETERS

DRIP RATIO: 1 : 16.5

ESPRESSO RATIO: 1 : 2

WE TASTE: caramel, graham,
stone fruit

