

AUGUST 2022



TEKTŌN_{V28}



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 28th iteration of Tektōn is a blend of two coffees. The first is a washed process coffee sourced from farmer-members of the GRAPOS cooperative, located in the El Porvenir and Llano Grande townships in Chiapas, Mexico. The top coffee lots are blended together to make this selection, which exemplifies the high quality of Chiapas coffee.

The second component of this blend is a washed process coffee from the West Arsi zone of Ethiopia. The coffee is grown by 742 smallholders in the Riripa area, which is ideal for coffee growing thanks to the abundance of rainfall throughout the year. The cherries are processed and hand-sorted at the Haji Betro wet mill.

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 28 is pleasantly balanced and features notes of melon, graham cracker, green apple, and caramel.

PHOTO: Atlantic Specialty

ABOVE: During processing, the outer layer of the coffee cherry is removed, leaving the tan-colored hull or parchment. The last step before shipping is to remove the hull, revealing the bean's green color.



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COUNTRIES: Mexico 67%
Ethiopia 33%

PRODUCERS: GRAPOS Cooperative 67%
Small holder farmers 33%

REGIONS: Chiapas 67%
West Arsi 33%

ALTITUDE: 1600 — 2100 MASL

PROCESS: Washed 100%

HARVEST: November 2021 — April 2022

VARIETIES: Marsellesa, Bourbon, Typica,
1974-1975 JARC Selections,
Local Landraces

SOURCING

PARTNERS: Atlantic Specialty (importer)

SUGGESTED PARAMETERS

DRIP RATIO: 1: 16

ESPRESSO RATIO: 1: 2

WE TASTE: melon, caramel, balanced,
graham

BODY ● ●
SWEET ● ●
BRIGHT ● ●



PHOTO: Atlantic Specialty
ABOVE: Coffee in parchment being
hand-sorted at the Haji Betro wet mill.