

tektōn_{v15}

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 pour.

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.

Coffees from Papua New Guinea have been among the most complex and interesting we've sourced since opening in 2013. Forty percent of this version of Tektōn is grown by small-holders of the Tsekaka people near Banz, Jiwaka in Papua New Guinea. Its citrusy, earthy, and savory qualities add a nice dynamic to the blend. The remaining 60% of the blend is made up of our San Pedro Necta lot from Huehuetenango, Guatemala. Its pie-crust and brown sugar qualities provide a solid platform and roundness to the cup.

FEBRUARY 2019



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COUNTRY:	Guatemala 60% Papua New Guinea 40%
PRODUCERS:	San Pedro Necta 60% Tsekaka Small-holders 40%
REGIONS:	Huehuetenango 60% Banz, Jiwaka 40%
PROCESSES:	Washed 100%
HARVESTS:	Nov. 2017 – Feb. 2018
VARIETIES:	Caturra, Pache, Typica, Bourbon
IMPORTERS:	InterAmerican Coffee 60% Royal Coffee N.Y. 40%

SUGGESTED PARAMETERS

DRIP RATIO: 1 : 16.5

ESPRESSO RATIO: 1 : 2

WE TASTE: brown sugar, tea,
citrus, brown spice

BODY

BRIGHT



SWEET



PHOTO: Royal Coffee N.Y.

ABOVE: Workers wash coffee at the Amuliba plantation, which is owned by the Tsekaka.