

MAY 2019



tektōn_{v16}



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.

The sixteenth blend rendition features a bit more spunk than the last few versions because of the blend of bright and sweet coffees from Colombia and Rwanda. Nariño Select, from the high mountains of southwestern Colombia, makes up 72% of the blend. Ejo Heza from Rwanda makes up the rest. Both components of the blend are washed coffees and offer a good deal of complexity. So, when they are blended they offer brown sugar and vanilla sweetness with citrus acidity.



PHOTO: Kopakama

ABOVE: Members of the Kopakama cooperative sort coffee seeds on a raised bed.



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COUNTRY:	Colombia 72% Rwanda 28%
PRODUCERS:	Small-holder farmers 72% Ejo Heza 28%
REGIONS:	Nariño 72% Rutsiro 28%
PROCESSES:	Washed 100%
HARVESTS:	April 2018 - June 2019
VARIETIES:	Colombia, Castillo, Tabi, Bourbon, Jackson
SOURCING PARTNERS:	Café Imports (importer) 72% Ejo Heza (farm group) 28% Kopakama (co-op) 28% Artisan (importer) 28%

SUGGESTED PARAMETERS

DRIP RATIO: 1 : 16.5

ESPRESSO RATIO: 1 : 2

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

