ETHIOPIA

TEGA TULA, LIMU GRADE 1, WASHED, HEIRLOOM

Founded in 2000, Tega & Tula Specialty Coffee Farm is recognized as one of Ethiopia's pioneering commercial coffee farms, celebrated for its consistently high-quality coffees. The operation includes three coffee farms and three washing stations, all designed with sustainability and climate resilience in mind. The coffee is cultivated and harvested in the high-altitude, forested regions of Kaffa, Sheka, Anderacha, and Guji zones renowned for their exceptional coffee-growing conditions. Tega & Tula blends traditional practices with modern cultivation and processing techniques to preserve the integrity and unique character of each coffee. The 402-hectare estate in Kaffa lies amidst lush mountain landscapes, where centuries-old trees provide natural shade to the coffee plants. It also borders a UNESCO-designated biosphere reserve, underscoring the farm's commitment to environmental preservation.

CUP PROFILE

bergamot | cocoa | green tea | herbs | roasted almond

Acidity 7
Body 7
Flavour 7

CUP PROFILE ESPRESSO

citrus | herbs

Acidity 7
Body 7
Flavour 6



EXCLUSIVES

QUALITY

Country Ethiopia

Region Kaffa

Coffee Farm Tega & Tula Specialty Coffee

Farm

Producer Ahadu Woubshet

Ref. No. P11522

Coffee Type Arabica

Quality Limu Grade 1

Crop 2025

Harvest Time November - January

Harvest Method Picking

Altitude 2200 m

Variety Heirloom

Certification Organic

Processing Washed

Soil Type Clay soil

Packaging Type 60,00 KG/Bag Grain Pro

GREEN GRADING

Moisture 11,70%

Odor clean

Color green

Defects 0-3 Defects

Screen Size 15+

CUPPING SCORE

84,00 (TSP Q-Arabica Grader)

