## **ETHIOPIA**

# TEGA TULA, LIMU GRADE 1, NATURAL, 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**

caramel | dark berries | grapefruit | green tea

Acidity 7
Body 8
Flavour 8



## **EXCLUSIVES**

## **QUALITY**

**Country** Ethiopia

**Region** Kaffa

Coffee Farm Tega & Tula Specialty Coffee

Farm

**Producer** Ahadu Woubshet

**Ref. No.** P11523

Coffee Type Arabica

Quality Limu Grade 1

**Crop** 2025

Harvest Time November - January

**Harvest Method** Picking

Altitude 2200 m

Variety Heirloom

**Certification** Organic

**Processing** Natural

**Soil Type** Clay soil

Packaging Type 60,00 KG/Bag Grain Pro

## **GREEN GRADING**

Moisture 11,20%

Odor clean

**Color** yellow-green

**Defects** 0-3 Defects

Screen Size 15+

## **CUPPING SCORE**

86,00 (TSP Q-Arabica Grader)

