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

cocoa | herbs | plum | sage | walnut | black tea

Acidity	**7**
Body	**8**
Flavour	**7**

CUP PROFILE ESPRESSO

raspberry | yellow stone fruit

Acidity	**7**
Body	**8**
Flavour	**7**

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

85,75 (TSP Q-Arabica Grader)

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SPECIALTY COFFEE