

Tega & Tula Farm - Grade 1 - (CBC ET-BIO-149)

Tega & Tula Specialty Coffee Farm is named after the two nearby villages of Tega and Tula, found in the *woreda*, or district, of Gibo, in Keffa, Ethiopia. The farm is 500 hectares in size, with nearly 400 hectares planted in coffee, primarily Ethiopian varieties and cultivars that were released in the late 1970s (74110 and 74112, for example, are the "names" of two of these cultivars from 1978), as well as some wild coffee from the Keffa forests, as the farm is in the Keffa bio-reserve area.

After picking, the coffee is depulped the same day, then fermented underwater for 36 hours. It is washed in canals, then spends 16–18 hours in a soaking tank before being spread on drying tables. It takes Washed coffees between 7–11 days to dry.

For more information about coffee production in Ethiopia, visit our [Ethiopia Origin Page](#).

ID# 11784

Origin	Ethiopia
Region	Tega and Tula villages, Bonga, Gibo, Keffa
Farm	Tega and Tula Specialty Coffee Farm
Variety	Wild Keffa forest coffee, 74110, 74112, 74140, 75227, 7454, 74165
Altitude	1693–1860 masl
Proc. Method	Washed
Harvest Schedule	September–January

The Cup

"Balanced and sweet with big tart acidity and a smooth mouthfeel; lots of green grape flavor with jasmine, tart lime and chocolate flavors."

Gallery Tega & Tula Farm - Grade 1 - (CBC ET-BIO-149)

