

Tega & Tula Farm - Grade 2 - (CBC ET-BIO-149)

Tega Tula Special Coffee Farm/
Unit Farm 03 / Tula Sub farm

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, coffee destined to be Natural process are laid on raised beds, where it takes between 20–25 days to dry.

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

ID# 11783-2

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

The Cup

"Jammy, winey and tart with a smooth mouthfeel; rich cocoa flavor with grape, berry, caramel and grapefruit flavors."

Gallery Tega & Tula Farm - Grade 2 - (CBC ET-BIO-149)

