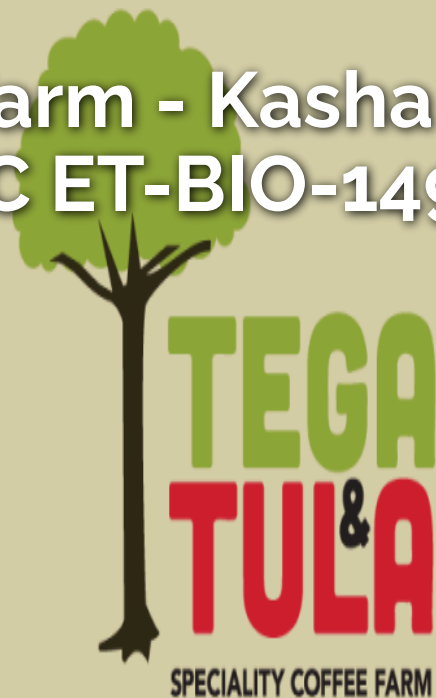


# Tega & Tula Farm - Kasha - Grade 1 - (CBC ET-BIO-149)



In 2007, Cafe Imports head of sourcing and CEO, Jason Long, cupped a coffee from a western region of Ethiopia not very well-known then for high-quality coffee, and it inspired him to venture outside of sourcing in Yirgacheffe, Sidama, and Harrar for the first time. The coffee turned out to be from a single farm, Tega & Tula Specialty Coffee Farm, established in the year 2000 by Ahadu Woubhset. Tega & Tula are actually two adjacent farms, named after the two nearby villages of Tega and Tula, found in the woreda, or district, of Gibo, in Kaffa, Ethiopia. The total farm area is 500 hectares in size, with nearly 400 hectares planted in coffee.

The farm is certified organic and produces both Washed and Natural coffees, and it not only has a wonderful flavor profile but also full traceability down to the producer—and nowadays down to the "block," or subplot. Ahadu is an entrepreneur who was a founding member of the executive team at the Ethiopian Commodity Exchange, who left the ECX and decided to invest in a farm himself in order to produce entirely specialty coffee. He found the perfect spot in the famous Kaffa Zone, which is considered the absolute birthplace of Arabica coffee, and decided to start up an operation that aimed to preserve the natural beauty of the area, support the local community, and of course produce fantastic coffees. Today, Tega & Tula

ID# 15499

Origin	Ethiopia
Region	Tega village, Bonga, Kibo, Kaffa
Farm	Tega (Tega and Tula Coffee Farm)
Variety	74110, 74112, Yachi
Altitude	1890–1910 masl
Proc. Method	Washed
Harvest Schedule	September– January

## The Cup

"Very floral with bergamot, grape, rich chocolate and lemongrass flavors with citric acidity."



Coffee Farm is an anchor relationship for Cafe Imports, and every year the lots and the traceability get better.

This particular block is called Kasha, and is an 86.92-hectare subplot located in the Tega farm. It is the highest elevation area on the farm, and has produced coffees that have won African Fine Coffee Awards in past years. It was planted and/or renovated in 2000, 2001, and 2004, and has 74110, 74112, and Yachi coffee varieties. Both 74110 and 74112 were developed by the Jimma Agricultural Research Center in the 1970s, bred for their profile as well as for their resistance to disease, pests, and drought. Yachi is part of a "highland specialty group" of cultivars and was selected in 1975 from the Jimma zone. It takes its name from the place where it was discovered. It was released in 2006 for use as an improved variety and is considered a good producer at elevations above 1,750 meters.

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

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

