



# Who We Are

Tega and Tula Coffee Estate was first established in 2002 G.C. as one of the first Organic and RA certified commercial farm in Ethiopia. Established at the heart of Kaffa zone, surrounded by UNESCO-registered biosphere reserves, it expanded operations in Anderacha (UNESCO-registered Sheka Biosphere), Gesha and Guji with farmlands spanning over 1140 hectares. Within them, exist three farms with over 3.5 million trees, 16 nursery sites and six washing stations that work with over 3,500 smallholder farmers. Our sustainable and nature positive farming practices protect our forest and promote our eco-friendly infrastructure including the use of solar drying beds and washing stations and making us responsible to our environment and one of the leading coffee producers, processors and exporters of specialty grade Arabica coffee in Ethiopia.

Today, Tega and Tula has established a strong footprint in the country's coffee sector with an end-to-end process guaranteeing block-level traceability and quality to the micro lot level. Our supply-chain management is led by professionals with deep experience in the sector. Our sustainability projects ensure that we preserve nature and lead nature positive farming practices. We pay premium to our farming community who help us produce our coffee and reinvest back 5% of our annual revenue to the community that we operate in to build roads, schools, medical centers and clean water projects.

# Our Coffees

We at Tega and Tula Coffee Estate are committed to uncompromising quality in cultivation, harvesting and processing. Our estate coffees are grown in forest shaded farms of which some are surrounded by a UNESCO-preserved biospheres (Kaffa and Sheka) and traced at a micro-lot level. We use a state-of-the-art cupping lab to evaluate our products following the official protocols of local and international standards.

## 1. Kaffa (Tega and Tula) Estate Coffee

**Coffee type:** Kaffa, Wushsush and Limu

**Location:** Kaffa Zone, South Western Region

**Size of the land:** 402 hectares

**Altitude:** 1695-1850 MASL

**Cup profile:** Fruity chocolate balanced berries tone lingering in one's mouth. It has a smooth acidity and bright medium profile and is round bodied

**Processing:** Washed, Natural / Sundried and Wild Forest

**Certifications:** Organic (EU, JAS, USDA) & RA

## 2. Anderacha Shera Mountain Estate Coffee

**Coffee type:** Anderacha and Masha

**Location:** Sheka Zone, Anderacha Woreda, South Western Region

**Size of the land:** 400 hectares

**Altitude:** 1695-1850 MASL

**Cup profile:** Fruity chocolate balanced berries tone lingering in one's mouth. It has a smooth acidity and bright medium profile and is round bodied

**Processing:** Washed, Natural / Sundried and Wild-Forest.

**Certifications:** Organic (EU, JAS, USDA) & RA

## 3. Gesha Estate Coffee

**Coffee type:** Gesha and Kaffa

**Location:** Kaffa Zone, Gesha Woreda, South Western Region

**Size of the land:** 250 hectares

**Altitude:** 1800-1950 MASL

**Cup profile:** Wonderfully flora and fruitlike flavor, with just the right level of acidity. Its complexity of flavors spans from fruity mango, peach & raspberry to final hints of bergamot and jasmine. There is a natural sweetness you won't find in any other coffee variety

**Processing:** Washed and Natural / Sundried

**Certifications:** Organic (EU, JAS, USDA) & RA

# Coffee From our Washing Stations



Extending our commitment to provide specialty grade traceable coffee beans from other superior coffee growing regions of Ethiopia, we own and jointly operate six washing stations in Guji, West Arsi and Sidamo Chire zones in the Oromia and Sidama region. Coffee that are sourced through our washing stations are grown by our 3500+ smallholder farmers/out-growers in fertile farms shaded by indigenous trees.

## 1. Guji Hambela Wamena Dame Dabaye

**Coffee type:** Guji (Hambela Wamena Dame Dabaye)

**Location:** Guji Zone, Oromia Region

**Size of the land:** 3 hectares

**Altitude:** 1950 – 2250 MASL.

**Cup profile:** Citric honey tropical fruit balanced floral flavor, sweet tart with balanced acidity and full body syrup smooth

**Processing:** Washed, Natural / Sundried, Black Honey, Red Honey, Yellow Honey and Anaerobic

**Certifications:** Organic (EU, JAS, USDA) & RA.

## 2. Guji Hambela Wamena Benti Nenka

**Coffee type:** Guji (Hambela Wamena Benti Nenka)

**Location:** Guji Zone, Oromia Region

**Size of the land:** 1.25 hectares

**Altitude:** 2068 – 2300 MASL.

**Cup profile:** Citric honey tropical fruit balanced floral flavor, sweet tart with balanced acidity and full body syrup smooth

**Processing:** Washed, Natural / Sundried, Black Honey, Red Honey, Yellow Honey and Anaerobic

**Certifications:** Organic (EU, JAS, USDA) & RA.

### 3. Guji Hambela Wamena Buku Saysa

**Coffee type:** Guji (Hambela Wamena Buku Saysa)

**Location:** Guji Zone, Oromia Region

**Size of the land:** 1.5 hectares

**Altitude:** 2300 – 2350 MASL.

**Cup profile:** Floral, strawberry, spicy, citric creamy, complex cup profile.

**Processing:** Natural/ Sundried

**Certifications:** Organic (EU, JAS, USDA) & RA.

### 4. Sidamo Chire

**Coffee type:** Sidamo

**Location:** Chire Woreda, Sidama Region

**Size of the land:** 2 hectares

**Altitude:** 1950 – 2200 MASL.

**Cup profile:** Fruity, spicy, sweet, joint dark cherry, strawberry, juicy body, clean, long and balanced in all attributes

**Processing:** Washed and Natural / Sundried

**Certifications:** Organic (EU, JAS, USDA) & RA.

### 5. West Arsi/ Nensebo

**Coffee type:** Sidamo

**Location:** West Arsi Zone, Nensebo Woreda, Oromia Region

**Size of the land:** 3.5 hectares

**Altitude:** 1950 – 2200 MASL.

**Cup profile:** Sweet lemon, citrus, toasted cardamom, tropical fruit, strawberry, sweet, complex and round body

**Processing:** Natural / Sundried

**Certifications:** Organic (EU, JAS, USDA) & RA.

### 6. Guji Uruga

**Coffee type:** Guji Uruga

**Location:** West Guji Zone, Uruga Woreda, Oromia Region

**Size of the land:** 1.6 hectares

**Altitude:** 1950 – 2250 MASL.

**Cup profile:** Spicy, tropical fruit flavor, delicate bright citric acidity round body complex

**Processing:** Washed and Natural / Sundried

## Warehouse and Dry Mill

Our coffee cleaning plant is located in the outskirts of Addis Ababa and equipped with the latest coffee processing turnkey solution. Our Cimbria powered coffee processing plant has a capacity of 6 tons/hour of green coffee processing.

## Laboratory

Our coffee laboratory is run by certified two “Q” grade and SCA certified trainers. Our laboratory is equipped in accordance with SCA standard laboratory protocols.

## Packaging

Our export processed coffees are carefully placed in 60kg or 30kg jute bags with Grain pro or ecotact. We also offer vacuum packaging in 4kg and 20kg.



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