

**EL TEJO**

**BRIGHT • CHOCOLATE • DYNAMIC**

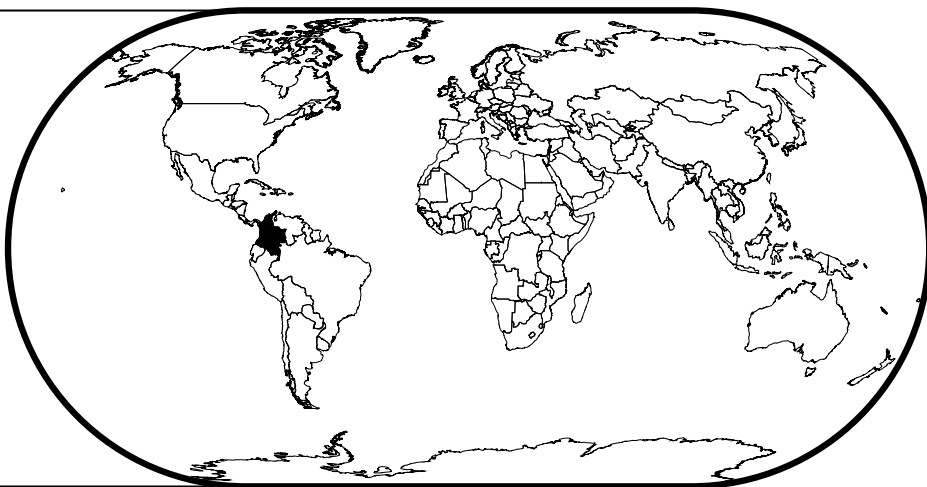
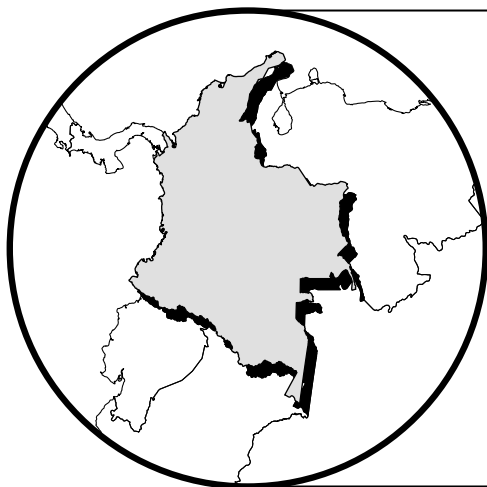
ORIGIN // COLOMBIA  
 REGION // VARIOUS  
 PRODUCER // VARIOUS  
 VARIETY // VARIOUS  
 ELEVATION // 1,400 - 1,600 M.A.S.L.  
 PROCESS // WASHED

**CONNECT**

El Tejo is our seasonal offering from Colombia that you can expect to find on the menu year-round. Named after the national sport of Colombia, the lots in this coffee will change season to season, but you can always expect to find a balance of fruit and chocolate in the cup. This is the perfect entry point to single-origin coffees, offering a perfect blend of dynamic but approachable flavors.

**EXPERIENCE**

El Tejo's specific flavors will rotate seasonally as we go through new lots of coffee. Still, you will always be able to find the qualities that make Colombian coffee some of the most enjoyed around the world. Bright fruit, creamy chocolate, and a variety of nuanced flavors, all wrapped up in a medium body, make it a balanced drinking experience that coffee drinkers across the world will enjoy.



**ORIGIN:**  
**COLOMBIA**

The coffee in El Tejo will primarily come from the largest producing regions of Colombia, including Huila, Nariño, and Cauca, and are composed of multiple producers' combined production. Colombia has some of the most intense terrain in the coffee-growing world, with producers spread far and wide throughout the country. This lends itself to a ton of flavor variation, region to region.

**PROCESSING  
METHOD:**  
**WASHED**

Washed Coffees in Colombia are first de-pulped to remove the fruit from the seed. Some mucilage remains on the seed, and a 12 - 24 hour fermentation process is used next to remove the remaining coffee fruit. After the mucilage is removed, the coffee seeds are washed and then laid out to dry on raised beds for 10 days.

**NOTES:**