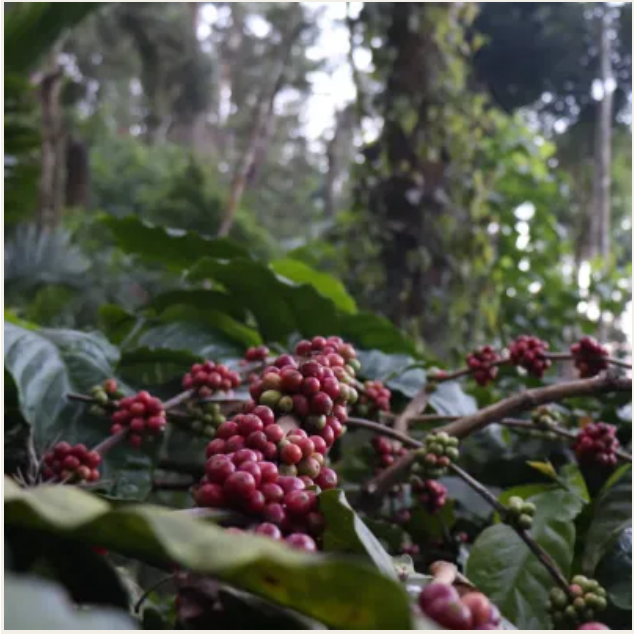
# INDIA

## CHERRY A, BYNEMARA ESTATES



Cherry A, Bynemara Estates comes from a network of five estates in Chikmagalur, Karnataka, brought together by Bynemara, a family-owned coffee business. Most estates are run by third-generation growers at around 4,000 ft, cultivating coffee under natural shade alongside pepper and arecanut, with washing stations that ferment the coffee for roughly 16 hours before processing.

Beyond the coffee, the estates support their local community — providing employment, housing, and free access to electricity and water for workers and their families. To face climate change, they're adopting cradle pits to reduce soil erosion and introducing bee boxes to support pollination.

### CUP PROFILE

cocoa powder | dark chocolate | herbs | roasted hazelnut

| | |
|---|---|
| **Acidity** | **5** |
| **Body** | **8** |
| **Flavour** | **5** |

### CUP PROFILE ESPRESSO

herbs | cocoa

| | |
|---|---|
| **Acidity** | **4** |
| **Body** | **7** |
| **Flavour** | **5** |

## REGIONALS

### QUALITY

**Country** India
**Region** Karnataka
**Cooperative** Bynemara Estates
**Ref. No.** P11794
**Coffee Type** Robusta
**Quality** Kerala, Cherry A
**Crop** 2025/26
**Harvest Time** December - February
**Harvest Method** Picking
**Altitude** 1200 m
**Processing** Natural
**Soil Type** Laterite soil
**Packaging Type** 60,00 KG/Bag Grain Pro

### GREEN GRADING

**Moisture** 12,80%
**Odor** clean
**Color** brownish
**Defects** 0-6 Defects
**Screen Size** 17+

### CUPPING SCORE

80,75 (TSP Q-Arabica Grader)

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SPECIALTY COFFEE