INDIA

MONSOONED MALABAR AA, ASPINWALL, S795, S9 & CATIMOR



In the region of Chikmagalur, nestled in the heart of India's Western Ghats, the majority of Indian coffee is grown and processed. At an elevation of around 1100 meters, the coffee plants thrive on steep mountain slopes, benefiting from the ideal climate of this high-altitude region. Our Monsooned Malabar comes from the historic Karadykan Estate, founded in 1890 by British brothers W.L. and C.S. Crawford, and now part of Sangameshwar Coffee.

Monsooned Malabar owes its distinctive flavor profile to a unique post-harvest process: during the monsoon season, the raw beans are exposed to humid winds for several weeks, gradually absorbing moisture from the air. This natural method imparts the coffee with its characteristic aroma and exceptionally smooth cup.

CUP PROFILE

milk chocolate | pipe tobacco | roasted hazelnut

Acidity	**5**
Body	**8**
Flavour	**5**

REGIONALS

QUALITY

Country India
Region Malabar
Coffee Farm Karadykan Estate
Ref. No. P11804
Coffee Type Arabica
Quality Monsooned Malabar AA
Crop 2025/26
Harvest Time December - April
Harvest Method Picking
Altitude 1100 m
Variety S795, S9 & Catimor
Processing Monsooned
Soil Type Clay & laterit soil
Packaging Type 50,00 KG/Bag Jute Bag

GREEN GRADING

Moisture 11,60%
Odor clean
Color pale-yellowish
Defects 0-2 Defects
Screen Size 18+

CUPPING SCORE

81,00 (TSP Q-Arabica Grader)

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SPECIALTY COFFEE