

# INDIA

## MONSOONED MALABAR AA, ROBUSTA, ASPINWALL

The majority of Indian coffee is grown and processed in the Chikmagalur region. There, the coffee grows on steep mountain slopes at 1100m altitude. Our Monsooned Malabar AA comes from the Karadykan Estate, which is located in Chikmagalur. In 1890, Karadykan Estate was founded by the two British brothers W.L. and C.S. Crawford, and later became the property of Sangameshwar Coffee. By absorbing moisture during monsoon rains, the coffee develops its extraordinary cup profile and aroma.

### CUP PROFILE

brown spice | cereal | milk chocolate | pipe tobacco | roasted hazelnut | smooth robusta taste

Acidity	2	<div></div>
Body	9	<div></div>
Flavour	4	<div></div>

### CUP PROFILE ESPRESSO

cocoa nibs | smoked wood | pipe tobacco

Acidity	2	<div></div>
Body	8	<div></div>
Flavour	5	<div></div>



## REGIONALS

### QUALITY

**Country** India  
**Region** Malabar  
**Coffee Farm** Karadykan Estate  
**Ref. No.** P11022  
**Coffee Type** Robusta  
**Quality** Monsooned Malabar AA  
**Crop** 2023  
**Harvest Time** December - April  
**Harvest Method** Picking  
**Altitude** 1000 m  
**Variety** S795, S9 & Catimor  
**Processing** Monsooned  
**Soil Type** Clay & Laterit soil  
**Packaging Type** 60,00 KG/Bag Jute Bag

### GREEN GRADING

**Moisture** 9,90%  
**Odor** clean  
**Color** yellowish  
**Defects** 0-5 Defects  
**Screen Size** AA / 18+

### CUPPING SCORE

(TSP Q-Arabica Grader)