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

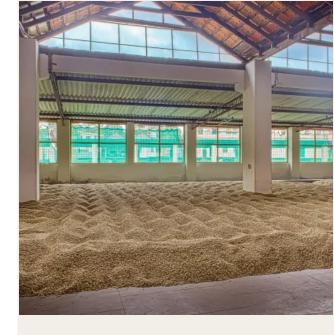
brown spice | cereal | milk chocolate | pipe tobacco | roasted hazelnut | smooth robusta taste

Acidity 2 Body 9 Flavour 4

CUP PROFILE ESPRESSO

cocoa nibs | smoked wood | pipe tobacco

Acidity 2
Body 8
Flavour 5



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

Packaging Type 60,00 KG/Bag Jute Bag

GREEN GRADING

Soil Type Clay & Laterit soil

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

CUPPING SCORE

(TSP Q-Arabica Grader)

