

INDIA

MONSOONED MALABAR AA, ASPINWALL, S795, S9 & CATIMOR

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

chocolate | tobacco | roasted nuts | brown spice

Acidity	4	<div></div>
Body	8	<div></div>
Flavour	6	<div></div>

CUP PROFILE ESPRESSO

brown spice | bittersweet chocolate

Acidity	4	<div></div>
Body	8	<div></div>
Flavour	5	<div></div>



REGIONALS

QUALITY

Country India
Region Malabar
Coffee Farm Karadykan Estate
Ref. No. P11276
Coffee Type Arabica
Quality Monsooned Malabar AA
Crop 2024
Harvest Time December - April
Harvest Method Picking
Altitude 1000 m
Variety S795, S9 & Catimor
Processing Monsooned
Soil Type Clay & Laterit soil
Packaging Type 50,00 KG/Bag Jute Bag

GREEN GRADING

Moisture 12,00%
Odor clean
Color pale-yellowish
Defects 0-5 Defects
Screen Size AA/ 18+

CUPPING SCORE

82,00 (TSP Q-Arabica Grader)