# INDIA

## MONSOONED MALABAR AA, ASPINWALL, S795, S9 & CATIMOR

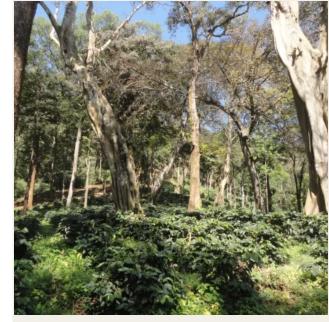
In the region of Chikmagalur, nestled in the heart of India's Western Ghats, the majority of Indian coffee is grown and processed. At an elevation of around 1100 meters, the coffee plants thrive on steep mountain slopes, benefiting from the ideal climate of this high-altitude region. Our Monsooned Malabar 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

pipe tobacco | cocoa | brown spice | roasted nuts





## REGIONALS

## QUALITY

Country India Region Malabar Coffee Farm Karadykan Estate Ref. No. P11277 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 10,30% Odor clean Color pale-yellow Defects 0-9 Defects Screen Size 18+

## **CUPPING SCORE**

81,00 (TSP Q-Arabica Grader)

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