

# 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

Acidity	5	
Body	7	
Flavour	5	

### CUP PROFILE ESPRESSO

brown spice | dark chocolate

Acidity	4	
Body	8	
Flavour	5	



## 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** 1100 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)