



INDIA MONSOONED MALABAR A

100 % ARABICA

Region: Chikmagalur **Finca:** Karadykan Estate
Altitude: 1.100 m **Species:** 100 % Arabica **Variety:**
 S795, S9, Catimor **Processing:** Monsooned **Taste:**
 Slightly spicy, bitter chocolate, tobacco, tropical wood,
 nutty

Roast



Preparation



By courtesy of the monsoon

Hugely popular among connoisseurs, Indian coffees owe their moderate acidity and good balance to India's special climate. India Monsooned Malabar is THE Indian coffee par excellence. It is grown on the Karadykan Estate, in the southern Indian province of Karnataka. The plantations cover steep mountain slopes and are home to up to 50 different species of trees and plants, which provide welcome shading for the coffee plants. But what makes Monsooned Malabar so special is its unique processing method. After being harvested, the coffee beans are stored in jute sacks for four months and exposed to the special climate of the monsoon season. This is how the coffee develops its unparalleled cup profile and aroma – to some, it's the best coffee in the world. Try it as an espresso, or treat yourself to an Indian twist with this recipe for Masala coffee: boil cinnamon and cardamom seeds in milk. Add the brewed coffee and shake vigorously before serving. Enjoy!

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