



INDIA

Monsooned

Malabar AA

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 A comes from the Karadykan Estate, which is located in Chikmagalur. In 1890, Karadykan 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.

REGIONAL

QUALITY

Country India

Region Chikmagalur,
Karnataka

Coffee farm Karadykan
Estate

Ref. No. P11021

Coffee type Arabica

Crop 2023

Harvest time Dec. - April

Altitude 1000m

Varieties S795, S9 &
Catimor

Quality Monsooned Mal-
abar AA

Processing Monsooned

Soil type Clay & laterit
soil

GREEN GRADING

Moisture 9,90%

Odor clean

Colour yellow

Defects 0-5 defects

Screen Size AA/18+



TOUTON
- SPECIALTIES-COFFEE -

CUPPING

CUPPING SCORE

82 (TSP Q-Arabica Grader)

CUP PROFILE

chocolate | tobacco |
roasted nuts | brown spices

ACIDITY

3

BODY

9

FLAVOUR

4

ESPRESSO

CUP PROFILE

roasted hazelnut |
brown spices | pipe tobacco

ACIDITY

4

BODY

8

FLAVOUR

4