



INDIA

Robusta 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. P10724
Coffee type Robusta
Crop 2021
Harvest time Dec. - April
Altitude 1000m
Quality Monsooned Malabar AA
Processing Monsooned
Soil type Clay & laterit soil

GREEN GRADING

Moisture 10%
Odor clean
Colour yellow
Defects 0-8 defects
Screen Size AA 18+



TOUTON
 - SPECIALTIES COFFEE -

CUPPING

CUP PROFILE

tobacco | cocoa | smooth
robusta

ACIDITY

2

BODY

8

FLAVOUR

4

ESPRESSO

CUP PROFILE

smoky wood | cocoa |
popcorn

ACIDITY

2

BODY

9

FLAVOUR

4