



INDIAN MONSOON MALABAR AA

Notes: CORIANDER, COCOA, FULL-BODIED

ORIGIN INFORMATION

Grower Family-owned farms in the Chikmagalur growing region of Karnataka
Variety Arabica – Selection 795, Selection 9, Catuai, Cauvery
Region Chikmagalur growing region of Karnataka, a southern state in India
Harvest December – February
Altitude 1067 – 1280 meters
Soil: Vertisol
Process Natural, sun dried, dry green beans exposed to monsoon rains from June – September in warehouses on the Mangalore coastline

BACKGROUND DETAILS

Indian Monsoon Malabar AA is sourced from several family owned farms in the Chikmagalur growing region of Karnataka, a southern state in India. Many of the farms have been in operation for close to one hundred years, passed down through the family from one generation to the next. These third and fourth generation producers are caring environmental stewards who grow their coffee under shade and intercrop peppers, cardamom, and oranges. Care is taken to select fully ripened cherries that are naturally sun dried and then hulled. “Monsooning” occurs when the green processed coffee is transported to the Malabar coastal city of Mangalore during the rainy monsoon months (June to August) and spread out on large covered patios where the coffee can slowly absorb moisture, causing it to swell and turn white. The swollen white coffee is placed in warehouses where it is constantly moved until the moisture is reduced to 11 percent to avoid damage during exportation.