



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.



QUALITY

Country India
Region Chikmagalur
Coffee farm Karadykan Estate
Coordinates 13°25'16.9"N 75°32'15.1"E
Ref. No. P10788

Coffee type Arabica
Quality Monsooned Malabar AA
Crop 2022
Harvest time Dec. - April
Harvest method Picking
Altitude 1100 masl
Processing Monsooned
Soil type Clay & laterit soil
Irrigation Natural rainfall

CUP PROFILE

pipe tobacco | roasted hazelnut |
black pepper | brown spice |
dried wood

CUPPING SCORE

82.5 (TSP Q-Arabica Grader)

GREEN GRADING

Moisture 9.6%
Odor clean
Colour yellow
Defects 0-11 defects
Screen Size AA/18+

ACIDITY

2

BODY

9

FLAVOUR

5

REGIONAL COFFEE



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