

India Malabar AA

Arabica monsooned

Monsooned Malabar AA is produced out of Arabica Cherry AA. During the monsoon period from June to September coffee is first spread out in open warehouses and later packed and stacked to allow the interplay of monsoon and winds.



TRACEABILITY

Country	India
Location	Karnataka State
Estate	different estates in Chikmagalur
Average altitude	1'000 to 1'800 meter above sea level
Topography	hilly
Soil type	laterite soil
Temperature	20 to 35 °C
Humidity	65 to 100 %
Particularities	The traditional monsooned Malabar AA with its high uniformity and distinctive woody flavour is sometimes substituted by bleached Basanally which tend to lack the typical uniformity of the genuine Malabar.



COFFEE

Botanical species	Arabica
Botanical variety	Kent, Cauwery, Tafarikela, San Ramon and other varieties
Harvest methode	handpicking
Harvest time	June to September
Export	from October
Screen size	18/19
Preparation	natural and monsooned
Bag size	50 kg



ROASTING & BLENDING

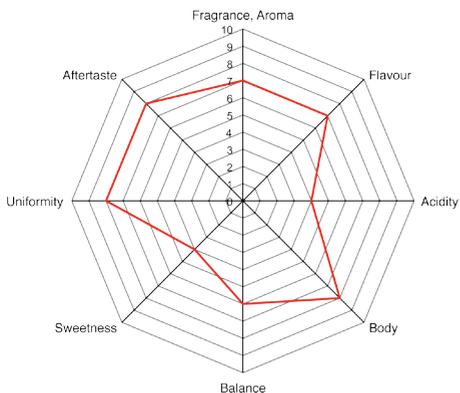
Degree	medium to lighter dark roast
Blends	Promises full body with intense nutty and spicy aroma. Due to its very mild acidity highly appreciated in espresso blends.



CUP & SENSORY

Remarks	A nutty, woody flavour with a full body and a very mild acidity. The intense aftertaste and the spiciness of the coffee is highly estimated by connoisseurs.
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Intensity:



Description:

Fragrance, Aroma

spicy floral fruity

Flavour

earthy spicy chocolate floral nutty fruity

Acidity

neutral mild berry-like citrus-like

Aftertaste

caramelly toasty spicy woody





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