

INDIA – MONSOONED MALABAR

Our India Monsooned Malabar is sourced from various Highland Malabar Estates in Southern India's Karnataka region, nestled in the Western Ghats. Made from Arabica beans of Grade A quality, the coffee undergoes a unique processing method known as monsooning that gives it its distinctive taste. Grown at an altitude of 1,000-1,600 masl, this coffee boasts a low acidity, heavy full body with strong earthy and spicy notes, and aromas of dark chocolate and cinnamon.



“Monsooning”

The color, shape, and size of these beans from India, as well as their aroma and taste, are the result of special post-harvest processing. Historically, coffee was shipped to Europe in wooden sailing vessels that took four to six months to sail around the Cape of Good Hope and up to their destinations. Stored below the water line and kept in an atmosphere made humid by seawater seeping through the wood, the beans underwent a transformation on their long journey to market. The bright-green beans would arrive pale gold, doubled in size and with an entirely new cup profile.

This “monsooning” process was later systematically replicated in India, with the goal of providing European customers with the cup profile they'd first become accustomed to from India and continued to demand.

Product Details

- Origin: India
- Regions: Southern India—Karnataka, Western Ghats
- Estate: Various Highland Malabar Estates
- Varietal: Arabica
- Grade: A
- Processing: Monsooned
- Growing Altitude: 1,000–1,600 masl
- Tasting Notes: Low acidity, heavy full body with strong earthy and spicy notes with aromas of dark chocolate & cinnamon.
- Roasting Notes: Right at full city to heighten the spicy notes and just before the bitterness rises.
- Moisture Content: 9.1%

While many people know India as a producer of fine teas, it has been growing and exporting exceptional coffees for more than 150 years. Today, India is the fifth-largest producer of Arabica coffee in the world, behind Brazil, Colombia, Mexico and Ethiopia. Legend credits a Muslim pilgrim, Baba Budan, with bringing back seven coffee seeds from a pilgrimage to the Holy Land. He is said to have planted them near his mountain cave in Chikmahlur, Karnataka State, which is now considered the cradle of coffee in India. The commercial cultivation of coffee in India began in 1840, when the British established coffee plantations throughout the mountains of Southern India, where the tropical climate, high altitude, sunny slopes, ample rainfall and soil rich in humus content proved ideal for coffee cultivation.