

India Monsooned Malabar

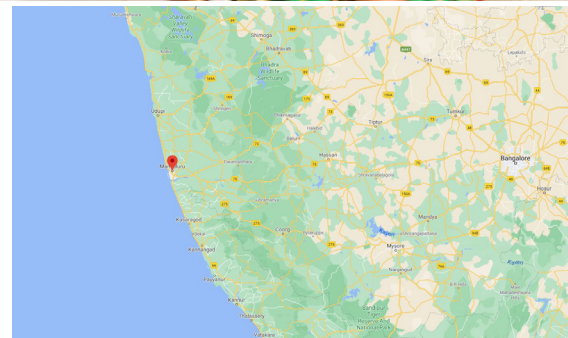
InterAmerican
COFFEE



Farm Information



Country: India
Region: Mangalore, Malabar Region
Altitude: 1.100 - 1.200 masl



In the early days of sailing, it took clippers about six months by wooden vessels to reach Europe. Due to the variation in climate, the coffee changed its original bean style, colour, size and flavour. Nowadays, Indian producers take advantage of the Monsoon to produce a speciality coffee with just the same characteristics as in the old days - without the delays. Our Monsooned coffees are exclusively prepared and imported from India. The traditional process of Monsooning is carried out in Malabar coast i.e., west coast of India especially in Mangalore. The Malabar region is renowned for its excellent natural resources. The humid Monsooned atmosphere brings about the quantitative and qualitative changes in the coffee beans, which create the unique mellow cup. The monsooning process consists of exposing natural coffee beans, in 4- to 6-inch-thick piles, to moisture-laden monsoon winds in a well-ventilated brick or concrete-floored warehouse. This process is carried out on the West Coast of India, making use of the winds from the Arabian Sea during the southwest Monsoon months of June through September.

Coffees

This coffee has a light acidity, a smooth body and notes of fresh earth and malt.

Fresh Earth

Malt

Variety: Kents, S.795, Catimor, Selection 9

Processing: Monsooned

Grades: AA, A



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