

# INDIA MONSOONED MALABAR



WE'VE GOT  
YOUR BATCH

**GRADE:** AA

**ALTITUDE:** 1,100 M – 1,200 M above sea level

**DRY MILL LOCATION:** Karnataka

**PROCESS:** Monsooned

**VARIETAL:** Kents, S.795, Catimor

**HARVEST MONTHS:** October to February

The Indian Monsooned Malabar process is inspired by the long, hot, and humid sea voyages that coffee used to take from India to Europe. Once the fruit of the coffee is removed, the coffee is aged in a warehouse for up to a year, waiting for monsoon season. Once the storms begin, the warehouses are opened up and the humid winds hit the coffee, just like the old days. During this process, the coffee is constantly being raked by hand to stave off ferment or mold.

**CUPPING NOTES:** Low Acidity, Heavy Body, Earthy, Malty, Lingering Aftertaste.



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