

BEST INDIAN COFFEES FROM
FLAVOUR OF INDIA



THE FINE CUP AWARD



Quality Control Division
COFFEE BOARD
BANGALORE, INDIA





Purity and Structure: Describing India Coffees 2010

It was a pleasure to craft sensory descriptions of these nineteen distinguished Indian coffees. The coffees of India still have not received the recognition they deserve, despite some of the most meticulous grading standards in the world, a wide range of useful and engaging coffee types, and sustainable growing practices that almost universally utilize two tiers of shade and intercropping. I hope these descriptions help remedy that oversight.

The descriptions offered here were crafted on the basis of cup-testing three different lot samples for each coffee described. All three samples were taken from coffees harvested during the 2009-2010 crop year. In the descriptions that follow, characteristics not qualified by words like "occasional" or "some" were clearly displayed in all of the three lots sampled. Generally there was great consistency among samples.

Note: However, that descriptors preceded by qualifiers like "occasional," as in "occasional floral notes" mean that floral notes turned up in one or two of the three samples from that particular farm or type.

When crafting these descriptions, I tried to describe similar characteristics using parallel language rather than inventing new words for every coffee. Dusk flowers remain dusk flowers throughout the descriptions, despite the temptation, for example, to call some dusk floral notes jasmine and others say citrus blossom. My goal was to avoid accidentally glamorizing some samples by describing them with fancier or more attractive words than used to describe others.

The most striking feature connecting all of these high-end India coffees was flawless preparation. Even the samples of coffee types that are tricky to prepare (and difficult to source consistently for roasters), like the dried-in-the-fruit Arabica from Kelagur Heights and the Aspinwall Monsooned Malabar, displayed faultless uniformity among samples and cups. We did not encounter a single off-note, even a shadow off-note, in the eighteen washed

coffees we tested from well-established farms and exporters, regardless of whether these coffees were Arabica or Robusta. This flawlessness is a tribute I think to the power of coffee tradition in India, where mechanized short cuts to traditional methods of harvesting, fruit removal and drying are still largely avoided.



-Kenneth Davids

Wet-Processed Arabicas

Nevertheless, the wet-processed Arabicas impressed more with purity and balanced structure than with flashy or dramatic aromatics. This tendency to express balance rather than drama is promoted in part by the very meticulousness of the Indian preparation and grading processes. No Sumatra-like shadow mustiness or rogue fruit ferment here. (The exceptions, of course, are the one dried-in-the-fruit Arabica and the one Monsooned Arabica sample, whose respective character is largely determined by idiosyncratic processing or post-processing practices. But even here, the rigor of the processing and grading impressed, as neither of these samples displayed the negatives frequently associated with their types).

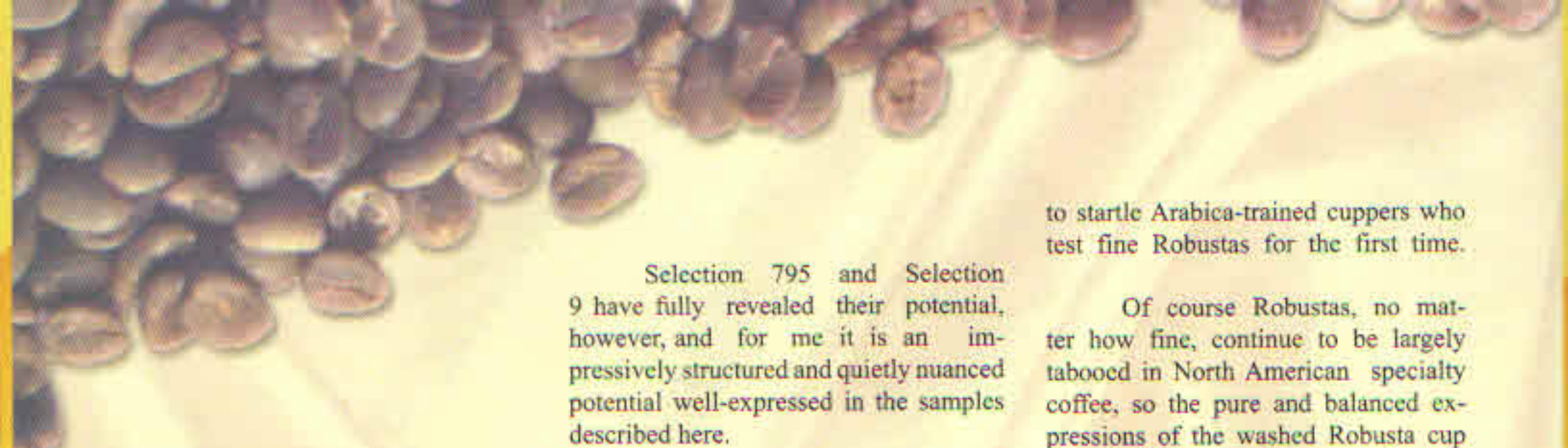
The straightforward, balanced tendency of the wet-processed Arabicas described here is doubtless owing as well to botanical variety. India, whose coffee industry has been under siege since the mid-1800s by the devastation of coffee rust disease, was a leader in developing rust-resistant varieties that introduce genetic material from other, hardier species-Robusta, Liberica - while attempting to maintain the attractive sensory properties of traditional Arabica

varieties. This process has been going on for decades among researchers all over the coffee world.

Three such hybrids are represented among the Arabica coffees described here. Selection 795 crosses Selection 288, a spontaneous, natural hybrid of Arabica and Liberica, with Kents, the great traditional Arabica variety of India. Selection 795, is the best established of the rust-resistant hybrids grown in India, and provided the plant material for the majority of the Arabica samples we cupped. We tested all samples described here blind, of course, identified only by three-digit code, but when the cupping and describing was finished and I matched sensory character with variety for the Arabica samples, it seemed that certain general connections could be made.

In the case of Selection 795, the tested samples tended above all to express a well-balanced structure, meaning a combination of good fundamental sweetness, acidity neither muted nor sharp, smooth and reasonably full mouthfeel, and a clean, resonant finish. Moreover, these samples displayed a range of aromatic character that we associate with fine Arabicas, and did so in a relatively deep or resonant fashion, meaning the particular aromatic complex expressed by a given sample was not thin or shallow in sensation as sometimes happens with interspecies hybrids.

Nevertheless, the Selection-795-derived samples did not project much in the way of distinctive aromatic drama. In other words, no crisp Kenya black currant notes or lush Ethiopia flowers. For hints of this drama we need to turn to a second hybrid, Selection 9, which combines Hibrido de Timor, the famous and prolific natural hybrid Robusta and Arabica, with an Ethiopian Arabica-variety, Tafari-kala. How much of the Ethiopian floral and coco character emerges in a given lot of Selection 9 seems to vary by farm and by Season. I have cupped the Badne Khan Estate Selection 9 described here on and off for years, and have been struck by how the intensity of its floral character can vary from



Selection 9 seems to vary by farm and by season. I have cupped the Badnekhan Estate Selection 9 described here on and off for years, and have been struck by how the intensity of its floral character can vary from strikingly distinct to muted depending on crop year. The 2009/2010 Badnekhan Selection 9 described here definitely expressed the Ethiopia character, but only discreetly. The most distinctive and full-throated version of Selection 9 among these 2009/2010 samples came from Yelnoorkhan Estate, with its distinctively lush floral and pungent fruit character perhaps intensified by the impact of semi-dry processing, in which the coffee is sun-dried with some of the fruit residue still clinging to the beans.

A second Hibrido-de-Timor-based hybrid is the newest, Chandragiri, released in 2007. Chandragiri crosses Villa Sarchi, a selection of the respected Bourbon variety, with Hibrido de Timor. Apparently one of the most attractive features of this variety for producers is its tendency to produce a high percentage of large, bold beans. At this writing (2010) it is probably too early to generalize on the sensory tendencies of this variety, since it typically takes several years or longer for a variety to sufficiently naturalize on a given terroir. And only one of the Chandragiri samples came from what I take is a commercial planting, the Doddanagudda Estate Mysore Nuggets Extra Bold, which showed a nicely bright, citrus-and-floral-toned character. The other three Chandragiri samples were contributed by the Central Coffee Research Institute, and represent three different variants on the Chandragiri variety. Aside from demonstrating the conscientiousness of the Institute, they also seem to suggest, along with the Doddanagudda sample, that this new variety may express a bit more acidity than either Selection 795 or Selection 9. But that tendency may simply reflect the youth of the trees or accidents of processing. Before attempting to assess the true potential of this new variety, we need to wait.

Selection 795 and Selection 9 have fully revealed their potential, however, and for me it is an impressively structured and quietly nuanced potential well-expressed in the samples described here.

Wet-Processed Robustas

India is particularly known for its meticulously prepared, high-grown washed Robustas, nine of which are described here. The grading standards for Indian wet-processed Robustas are rigorous, to the point that the highest grade, Kaapi Royale, or "Royal Coffee," is often a zero-defect coffee. And the best Indian Robustas are typically grown at altitudes usually reserved elsewhere for Arabicas, accounting for the faint but discernible shimmer of acidity that animates most of the Robustas described here.

Nevertheless, acidity obviously is not a differentiating characteristic for Robustas, so in the descriptions we replaced the "Acidity" attribute used in the Arabica descriptions with the attribute "Taste Structure." The idea here is that one of the distinguishing characteristics of fine Robustas is a pleasing and nuanced balance between bitter and sweet tastes, as opposed to sour and sweet tastes, as is the case with acidity. With high-grown Robustas like these, of course, acidity also figures in the "Taste Structure" attribute, though much less prominently than it would with Arabicas.

Fine wet-processed Robustas express a much more limited aromatic palette than wet-processed Arabicas, but nevertheless an interesting and attractive one. The tendency for high-end Robustas like those described here to express distinct variations on chocolate is one of their most valuable assets in blending, particularly for espresso. But other valuable aromatic nuance shows in these samples as well, including predictable variations on nut and cedar-like aromatic wood plus less predictable hints of vanilla and flowers, suggestions that always seem

to startle Arabica-trained cuppers who test fine Robustas for the first time.

Of course Robustas, no matter how fine, continue to be largely tabooed in North American specialty coffee, so the pure and balanced expressions of the washed Robusta cup described here go almost exclusively to buyers in Europe, where they bring a rounding, chocolaty base to other, more assertive coffees in high-end blends.

A note on roast: These samples were roasted to levels stipulated by the cupping protocols for Arabica and Robusta coffees, respectively, by the Specialty Coffee Association of America. For Arabicas the roast level is usually described as "medium," for Robustas the target roast level was slightly darker in deference to the greater density of the bean and resistance to heat transfer. Roast color at time of cupping varied among samples of the same species by no more than two Agtron points whole bean as measured by an Agtron color reader using the Agtron M-Basic or "Gourmet" scale.

At the request of the Coffee Board of India, Kenneth Davids crafted these nineteen sensory descriptions of award-winning India Coffees. Kenneth Davids is the author of three books on coffee and one of the world's leading authorities on the sensory properties of coffee.

ASPINWALL & CO. LTD.

Region : Mangalore, Karnataka
Processing : Sun-dried in the fruit and monsooned
Cultivars : NA
Grade : Arabica Cherry AA & A
Growing elevation : 1500 – 3000 ft. above MSL
Moisture at roasting : 13 to 14.5%
Roast : Medium roast
Aroma : Fresh-cut aromatic wood, dark chocolate, raisin, hints of musty earth and baking spices.
Acidity : Backgrounded and softly fruit-toned.
Mouthfeel : Medium to full in weight. Lightly syrupy in texture.
Flavor : Sweet-toned. Gently pungent aromatic wood, some dark chocolate, raisin, earth, baking spices.
Aftertaste : Rich, with aromatic wood and hints of earth and dark chocolate.
Overall : A very clean Monsooned profile: rich, fresh-cut aromatic wood with undercurrents of dark chocolate, raisin-like fruit, baking spice and a touch of musty earth that reads persuasively as moist fallen leaves.



BADNEKHAN ESTATE

Region : Chikmagalur, Karnataka
Processing : Wet mill
Cultivars : SLN 7
Grade : Plantation Bulk
Growing elevation : 4000 ft. above MSL
Moisture at roasting : 11.5%
Roast : Medium
Aroma : Crisp, sweet-toned, balanced, orangy fruit, nut-toned baker's chocolate, hint of dusk flowers.
Acidity : Gently bright.
Mouthfeel : Rather light in weight, but silky in texture.
Flavor : Delicate, crisp, Baker's chocolate, nut, hint of dusk flowers.
Aftertaste : Clean, sweet, gently rich. A hint of baker's chocolate.
Overall : A quietly distinctive, delicately aromatic profile characteristic of SLN 9 as it has naturalized on Badnekhon Estate.



BADNEKHAN ESTATE

Region : Chikmagalur, Karnataka

Processing : Wet mill

Cultivars : Arabica SLN 795

Grade : Plantation Bulk

Growing elevation : 4000 ft. above MSL

Moisture at roasting : 11.5%

Roast : Light to Medium

Aroma : Sweet-toned, balanced. Distinct nut note. Muted hints of caramelly chocolate and dusk flowers.

Acidity : Soft, round-toned.

Mouthfeel : Medium in weight. Lightly syrupy in texture.

Flavor : Soft, balanced. Nut caramel. A muted suggestion of dusk flowers.

Aftertaste : Round, sweet, with a hint of caramelly chocolate.

Overall : Soft, cleanly round-toned coffee with pleasing mouthfeel and distinct nut and caramel notes that lean toward chocolate.



CANNONCADOO ESTATE

Region : North Coorg, Karnataka

Processing : Wet process

Note on processing and table drying : Wet processing. Soaking in water for 12 to 16 hrs. washing.

Cultivars : Arabica HDT x Catuai

Grade : Plantation A

Growing elevation : 3247 ft. above MSL

Moisture at roasting : 10%

Aroma : Roasted nut, milk chocolate. Hints of aromatic wood and dusk flowers.

Acidity : Soft, smooth.

Mouthfeel : Medium to full in weight. Slightly lean in texture.

Flavor : The flowers, back grounded in the aroma, move forward and the chocolate deepens. Hints of apricot-toned fruit and roasted nut.

Aftertaste : Sweet, smooth, rich. A hint of chocolate persists.

Overall : Soft in acidity but crisp and quietly complex in flavor, with attractive floral and chocolate character.





JAGALIKAL ESTATE

Region : Bababudan, Chikmagalur District, Karnataka

Processing : 1. Only the ripe fruits are picked
2. The coffee is fermented and aqua washed
3. Manually washed and soaked in water
4. These are then dried on the drying trays
5. The coffee is bagged in Ijira Bags
6. The coffee is cured in our in-house curing unit with Phospho Bronze Peeler Polisher

Cultivars : Arabica SLN 795

Grade : Plantation A

Growing elevation : 4200 to 4800 ft. above MSL

Moisture at roasting : 10.5%

Roast : Assessed at a medium roast

Aroma : Intense and pungently sweet. Chocolate, nut, floral-toned peach and apricot.

Acidity : Sweetly bright.

Mouthfeel : Light to medium in weight. Lightly syrupy in texture.

Flavor : Bright, with a complex fruit sensation that varies in suggestion from tart cherry to orange to apricot. Complications of aromatic wood and chocolate-toned nut.

Aftertaste : Sweet, rich. The fruit fades but a hint of nut-toned chocolate persists.

Overall : Sweet-toned, with lively acidity and a clean fruit character.



JUMBOOR ESTATE

Region : Coorg, Karnataka

Processing : Wet process

Note on processing : Coffee pulped in Pinhalense pulper unit, fermented, soaked, washed and table-dried.

Cultivars : SLN 795, HDT x Catuai, S 4345, Arabica SLN 9

Grade : Plantation 'A'

Growing elevation : 3600 to 3800 ft. above MSL

Moisture at roasting : 10 to 11%

Roast: Assessed at a medium roast

Aroma : Brisk and gently bright. Orange-toned fruit, roasted nut, dark chocolate.

Acidity : Round, balanced, well-integrated into the profile.

Mouthfeel : Medium in weight. Very smooth in texture.

Flavor : Orange-toned fruit, roasted nut, dark chocolate. A hint of dusk flowers.

Aftertaste : Gently rich though rather simple. A suggestion of orange-toned fruit persists.

Overall : Impressive balance and quiet complexity. Flavor fades slightly in the finish.



KELAGUR HEIGHTS

Region : Manjarabad, Karnataka

Processing : Dried in the fruit

Cultivars : Arabica SLN 795

Grade : Cherry Clean Bulk

Growing elevation : 3500 to 3800 ft. above MSL

Moisture at roasting : 12.5%

Roast : Assessed at a medium roast

Aroma : Very sweet, rich, deep. Cherry, dark chocolate, malt.

Acidity : Round-toned, soft.

Mouthfeel : Medium in weight. Lightly syrupy in mouthfeel.

Flavor : Prune-toned fruit, sweet malted grain. Hints of leather, dark chocolate.

Aftertaste : The dark chocolate suggestion in particular sustains in the dry finish.

Overall : A dried-in-the-fruit coffee that avoids the extremes of the type. On one hand it does not overwhelm us with intense fruit and brandy. Avoids the typical negatives of the type - overripe fruit, salty astringency. In short, sweet-toned, with a shifting complexity focused on fruit (dried plums, cherries), sweet malted grain, dark chocolate, nut, leather.

NANDANVAN ESTATE

Region : Bababudan, Chikmagalur District, Karnataka

Processing : Wet process: Traditional ferment-and-wash

Cultivars : Arabica SLN 795

Grade : Plantation A

Growing elevation : 3500 to 3800 ft. above MSL

Moisture at roasting : 10.1%

Roast : Assessed at a medium roast

Aroma : Intense and sweet-toned. Nut, apricot, lemon, dusk flowers.

Acidity : Soft, delicate, sweet.

Mouthfeel : Light to medium in weight. Very silky in texture.

Flavor : Very sweet. Nut-and floral-toned chocolate. Hints of lemon and black currant.

Aftertaste : Sweet and flavor-saturated.

Overall : Delicate in mouthfeel but intensely aromatic with a crisp flowers-chocolate-lemon complex.



SUNTIKOPPA ESTATE

Region : North Coorg, Karnataka

Processing : Wet process: Traditional ferment
-and-wash

Cultivars : Arabica SLN 795 and HDT x Catuai

Grade : Mysore Nuggets Extra Bold

Growing elevation : 3400 ft. above MSL

Moisture at roasting : 12.5%

Roast : Assessed at a medium roast

Aroma : Round, balanced. Dark chocolate,
fresh-cut aromatic wood, roasted nut. A hint
of dusk flowers.

Acidity : Balanced, gently rich.

Mouthfeel : Light to medium in weight. Silky in
texture.

Flavor : Sweet-toned with a tightly-knit
complexity. Dusk flowers, dark chocolate, fresh-cut
aromatic wood. A hint of raisiny fruit.

Aftertaste : Sweet, long, gently rich. Hints of dark
chocolate and aromatic wood.

Overall : Silky, sweet-toned, with a delicate
chocolate-and floral-toned complexity.

YELNOORKHAN ESTATE

Region: Bababudan, Chikmagalur District,
Karnataka

Processing : Pulped sun-dried

Cultivars : Arabica SLN 9

Grade : Cherry Clean Bulk

Growing elevation : Just under 5000 ft. above
MSL

Moisture at roasting : 11.8%

Roast : Assessed at a medium roast

Aroma : Intense and very sweet-toned. Prominent
fruit notes suggest apricot, raisin and blackberry.
Complicated by dusk flowers and a hint of baker's
chocolate.

Acidity : Richly pungent and sweet-toned.

Mouthfeel : Medium to full in weight. Silky in
texture.

Flavor : Delicate yet rich. Berry-like fruit
(see note on aroma), dusk flowers, baker's
chocolate, a hint of aromatic wood.

Aftertaste : Rich, very slightly astringent, with
complex flavors lingering deep into the long finish.

Overall : Powerful, distinctive character: densely
layered, intense impressions of flowers, fruit,
baker's chocolate and a pungent hint of aromatic
wood persist throughout the profile.





CHOUDICADOO ESTATE

Region : Sidapur, Kodagu District, Karnataka

Processing : Wet Processing

Note on Processing : Robusta coffees are pulped in the evenings after the day's harvest is over. Only ripe coffee fruits are taken in for pulping. Pulping is done using disc pulpers with Aagaard. The pulped coffee is left in vats for fermentation from 24 to 48 hrs. depending upon season and temperature. After the fermentation is complete coffee is taken in to aqua washers for washing. After this process the coffees are soaked in water for 8 to 12 hrs. and then removed for drying on raised drying tables. When the surface moisture on the coffee is dry it is removed and loaded in to mechanical driers for further drying.

Cultivars : Robusta SLN 274

Grade : Robusta Parchment AB

Growing elevation : ~ 892 to 1073 mtrs.

Moisture at roasting : 12%

Roast : Assessed at a medium-dark roast

Aroma : Pungent, sweet-toned. Aromatic wood, roasted nut, molasses.

Taste Structure : Balanced bitter and sweet. A hint of acidic brightness.

Mouthfeel : Medium in weight. Lightly syrupy in texture.

Flavor : Dominating semi-sweet dark chocolate note. Hints of raisin, nut, aromatic wood.

Aftertaste : Clean, rich. Continued semi-sweet chocolate. Very slight hint of astringency.

Overall : A clean, balanced Robusta, with a good balance of bitter and sweet tastes and a hint of acidic brightness. Aromatic wood and molasses notes in the aroma soften to a rich bittersweet chocolate in cup and finish. Nut and dried fruit complications in the cup. Medium body lightly viscous mouthfeel.



GUNGEGIRI ESTATE

Region : Chikmagalur, Karnataka

Processing : Wet process: Traditional ferment-and-wash

Cultivars : Congensis x Robusta (C x R)

Grade : Robusta Parchment AB

Growing elevation : 3500 to 3800 ft. above MSL

Moisture at roasting : 11.4%

Roast : Assessed at a medium-dark roast

Aroma : Sweet-toned, smooth. Dark, semi-sweet chocolate, orangy fruit, a hint of nut.

Taste Structure : Balanced; more sweet than bitter. A hint of acidity.

Mouthfeel : Medium in weight. Silky to lightly syrupy in texture.

Flavor : Sweet, fruit-toned, sometimes orange-toned, chocolate. Hints of aromatic wood, molasses, possibly banana.

Aftertaste : Sweet, no astringency. Lingering fruit-toned chocolate.

Overall : Pronounced sweetness balances background bitterness and a hint of acidity. Distinct fruit-toned chocolate dominates aroma and flavor; little pungency. Impressively sweet, clean finish with excellent flavor persistence. Medium body; lightly viscous mouthfeel.

HARLEY ESTATE

Region : Manjarabad, Karnataka

Processing : Ripened fruits are pulped and kept in fermentation vats for 36 hrs. Therefore it was washed and the parchment is naturally sun-dried for 8 to 9 days. Once the drying process is complete, the raw coffee is packed on observing a moisture-level of between 10.5% to 11%.

Cultivars : Robusta Old Peridena

Growing elevation :

Grade : Robusta Parchment AB

Moisture at roasting : 10.5% to 11%

Roast : Assessed at a medium-dark roast.

Aroma : Overall very sweet-toned and clean. Dominant notes range from dark chocolate in some samples to nut and aromatic wood in others.

Taste Structure : Exceptional sweetness dominates bitterness. Only the slightest hint of acidity.

Mouthfeel : Medium in weight. Lightly syrupy in mouthfeel.

Flavor : Sweet-toned nut (almond) and distinct dark chocolate notes dominate.

Aftertaste : Chocolate and a rather dry nut in particular carry into a sweet, though very slightly astringent, finish.

Overall : Sweet-toned robusta with little fruit or acidy hints but pleasing nut and distinct dark-chocolate character. Medium body, lightly viscous mouthfeel.





KELAGUR ESTATE

Region : Manjarabad, Karnataka

Processing : Dried in the fruit

Cultivars : Arabica SLN 795

Grade : Cherry Clean Bulk

Growing elevation : 3500 to 3800 ft. above MSL

Moisture at roasting : 12.5%

Roast : Assessed at a medium roast

Aroma : Very sweet, rich, deep. Cherry, dark chocolate, malt.

Acidity : Round-toned, soft.

Mouthfeel : Medium in weight. Lightly syrupy in mouthfeel.

Flavor : Prune-toned fruit, sweet malted grain. Hints of leather, dark chocolate.

Aftertaste : The dark chocolate suggestion in particular sustains in the dry finish.

Overall : A dried-in-the-fruit coffee that avoids the extremes of the type. On one hand it does not overwhelm us with intense fruit and brandy, yet it also avoids the typical negatives of the type - overripe fruit, salty astringency. In short, sweet-toned, with a shifting complexity focussed on fruit (dried palms, cherries), sweet malted grain, dark chocolate, nut, leather.



PALTHOPE ESTATE

Region : Coorg, Karnataka

Processing : Wet process: Traditional ferment -and-wash

Cultivars : Robusta Peridenia or C x R

Grade : Robusta Kaapi Royale

Growing elevation : 3000 ft. above MSL

Moisture at roasting : 12.1%

Roast : Assessed at a medium-dark roast

Aroma : Deep, rich, pungent. Aromatic wood, brown spice, a hint of dark chocolate. Occasional vanilla and floral top notes.

Taste Structure : Good balance; more sweet than bitter. A hint of acidity.

Mouthfeel : Medium to full in weight. Syrupy in texture.

Flavor : Dry nut (walnut) dominates, with balancing hints of grapey fruit and unsweetened chocolate.

Aftertaste : Sweet, rich, smooth. Nut-toned chocolate lingers.

Overall : Rich robusta, with a good balance of bitter and sweet tastes and a hint of acidic brightness. Dry, occasionally spice-toned aromatic wood and nut dominates aroma and flavor, with fruit and chocolate complications. Good body and impressively viscous mouthfeel.

THOGARIHUNKAL EATATE

Region : Bababudan, Chikmagalur District, Karnataka

Processing : Wet process: Traditional ferment-and-wash

Cultivars : Selection 274 and C × R

Grade : Robusta Parchment

Growing elevation : 3500 to 3800 ft. above MSL

Moisture at roasting : 10.7%

Roast : Assessed at a medium-dark roast

Aroma : Crisp, lightly pungent. Nut, aromatic wood. Hints of caramel and chocolate. Occasional vanilla top notes.

Taste Structure : Balanced sweetness and bitterness; a clear, gentle hint of acidity.

Mouthfeel : Medium in weight; lightly syrupy in texture.

Flavor : Flavors soften and sweeten in the cup. Nut, orangy fruit, chocolate. Hint of vanilla.

Aftertaste : Sweet-toned, rich. The chocolate notes in particular linger. Very slightly astringent.

Overall : Crisp, cleanly understated Robusta with a good balance of bitter and sweet tastes and a delicate hint of acidic brightness. Nut, chocolate, a hint of aromatic wood and a muted but persistent vanilla. Medium body, lightly viscous mouthfeel.



SETHURAMAN ESTATE

Region : Magundi, Chikmagalur District, Karnataka

Processing : Hand harvested and Stored Pulped and Natural Fermentation Double Washed Patio Sun Dried Recycling of Waste generated during Coffee processing.

Cultivars : Selections 274 and C × R

Grade: Robusta Parchment AB

Growing elevation : 2650 to 3100 ft. above MSL

Moisture at roasting : 12.7%

Roast : Assessed at a medium-dark roast

Aroma : Sweet, high-toned. Fresh-cut, lightly aromatic wood. Hints of caramel, chocolate and orange-toned fruit. Occasional floral top notes.

Taste Structure : Balanced bitterness and sweetness with a tart, rather pronounced acidity.

Mouthfeel : Medium to full in weight. Lightly syrupy in texture.

Flavor : Brisk aromatic wood and an equally prominent caramelly sweetness taken together suggest sweetly pungent flavors like butterscotch. Additional hints of dark chocolate, nut and flowers.

Aftertaste : Very sweet, clean, rich. Surprisingly, given the acidity, no hint of astringency.

Overall : A bright-toned Robusta with surprising acidity and impressive complexity in both aroma and flavor. Clean and rich in the finish. Medium to full body and good viscosity.





KELAGUR ESTATE

Region : Manjarabad, Karnataka

Processing : Dried in the fruit

Cultivars : Arabica SLN 795

Grade : Cherry Clean Bulk

Growing elevation : 3500 to 3800 ft. above MSL

Moisture at roasting : 12.5%

Roast : Assessed at a medium roast

Aroma : Very sweet, rich, deep. Cherry, dark chocolate, malt.

Acidity : Round-toned, soft.

Mouthfeel : Medium in weight. Lightly syrupy in mouthfeel.

Flavor : Prune-toned fruit, sweet malted grain. Hints of leather, dark chocolate.

Aftertaste : The dark chocolate suggestion in particular sustains in the dry finish.

Overall : A dried-in-the-fruit coffee that avoids the extremes of the type. On one hand it does not overwhelm us with intense fruit and brandy, yet it also avoids the typical negatives of the type - overripe fruit, salty astringency. In short, sweet-toned, with a shifting complexity focussed on fruit (dried palms, cherries), sweet malted grain, dark chocolate, nut, leather.



PALTHOPE ESTATE

Region : Coorg, Karnataka

Processing : Wet process: Traditional ferment-and-wash

Cultivars : Robusta Peridenia or C x R

Grade : Robusta Kaapi Royale

Growing elevation : 3000 ft. above MSL

Moisture at roasting : 12.1%

Roast : Assessed at a medium-dark roast

Aroma : Deep, rich, pungent. Aromatic wood, brown spice, a hint of dark chocolate. Occasional vanilla and floral top notes.

Taste Structure : Good balance; more sweet than bitter. A hint of acidity.

Mouthfeel : Medium to full in weight. Syrupy in texture.

Flavor : Dry nut (walnut) dominates, with balancing hints of grapey fruit and unsweetened chocolate.

Aftertaste : Sweet, rich, smooth. Nut-toned chocolate lingers.

Overall : Rich robusta, with a good balance of bitter and sweet tastes and a hint of acidic brightness. Dry, occasionally spice-toned aromatic wood and nut dominates aroma and flavor, with fruit and chocolate complications. Good body and impressively viscous mouthfeel.

THOGARIHUNKAL EATATE

Region : Bababudan, Chikmagalur District, Karnataka

Processing : Wet process: Traditional ferment-and-wash

Cultivars : Selection 274 and C × R

Grade : Robusta Parchment

Growing elevation : 3500 to 3800 ft. above MSL

Moisture at roasting : 10.7%

Roast : Assessed at a medium-dark roast

Aroma : Crisp, lightly pungent. Nut, aromatic wood. Hints of caramel and chocolate. Occasional vanilla top notes.

Taste Structure : Balanced sweetness and bitterness; a clear, gentle hint of acidity.

Mouthfeel : Medium in weight; lightly syrupy in texture.

Flavor : Flavors soften and sweeten in the cup. Nut, orangy fruit, chocolate. Hint of vanilla.

Aftertaste : Sweet-toned, rich. The chocolate notes in particular linger. Very slightly astringent.

Overall : Crisp, cleanly understated Robusta with a good balance of bitter and sweet tastes and a delicate hint of acidy brightness. Nut, chocolate, a hint of aromatic wood and a muted but persistent vanilla. Medium body, lightly viscous mouthfeel.



SETHURAMAN ESTATE

Region : Magundi, Chikmagalur District, Karnataka

Processing : Hand harvested and Stored Pulped and Natural Fermentation Double Washed Patio Sun Dried Recycling of Waste generated during Coffee processing.

Cultivars : Selections 274 and C × R

Grade: Robusta Parchment AB

Growing elevation : 2650 to 3100 ft. above MSL

Moisture at roasting : 12.7%

Roast : Assessed at a medium-dark roast

Aroma : Sweet, high-toned. Fresh-cut, lightly aromatic wood. Hints of caramel, chocolate and orange-toned fruit. Occasional floral top notes.

Taste Structure : Balanced bitterness and sweetness with a tart, rather pronounced acidity.

Mouthfeel : Medium to full in weight. Lightly syrupy in texture.

Flavor : Brisk aromatic wood and an equally prominent caramelly sweetness taken together suggest sweetly pungent flavors like butterscotch. Additional hints of dark chocolate, nut and flowers.

Aftertaste : Very sweet, clean, rich. Surprisingly, given the acidity, no hint of astringency.

Overall : A bright-toned Robusta with surprising acidity and impressive complexity in both aroma and flavor. Clean and rich in the finish. Medium to full body and good viscosity.





YELEMADLU ESTATE

Region : Chikmagalur, Karnataka

Processing :

double washing, soaking for 2 hrs. and tray drying

Cultivars :

Grade :

Growing elevation : 3000 to 3500 ft. above MSL

Moisture at roasting : 11%

Roast : Medium

Aroma : Rather bright, high-toned. Aromatic wood, caramel- and nut-toned chocolate, flowers, vanilla.

Taste Structure : Balanced; more sweet than bitter. A clear hint of acidity.

Mouthfeel : Medium in weight. Lightly syrupy in mouthfeel.

Flavor : Tightly layered complexity: Nut, flowers, vanilla, chocolate, a hint of aromatic wood.

Aftertaste : Clean, rich; no astringency. Chocolate and nut notes linger.

Overall : A lean, bright-toned robusta, with a good balance of bitter and sweet tastes and a distinct shimmer of acidity. Complex aroma/flavor notes: caramel, nut, chocolate, some aromatic wood. Floral and vanilla top notes in the aroma. Medium body, good viscosity in the mouthfeel.



YELEMADLU ESTATE

Region : Chikmagalur, Karnataka

Processing : Wet-milling, fermentation 36 hrs.

double washing, soaking for 2 hrs. and tray drying

Cultivars :

Grade : Robusta Parchment AB

Growing elevation : 3000 to 3500 ft. above MSL

Moisture at roasting : 11%

Roast : Medium

Aroma : Rich, pungently sweet-toned. Aromatic wood, candied nut, dark chocolate, raisiny fruit. Occasional vanilla top notes.

Taste Structure : Leans more toward bracingly bitter than sweet; a hint of acidity.

Mouthfeel : Medium in weight. Silky in texture.

Flavor : Pungent nut dominates. Dark chocolate, orangy/raisiny fruit. A hint of molasses.

Aftertaste : Mildly but pungently astringent. Distinct nut and dark chocolate notes.

Overall : A pungent, authoritative Robusta with enough sweetness to buffer the dominant bitterness and a enlivening hint of acidity. Pungent nut softened by dark chocolate and orangy/raisiny fruit dominate in aroma, cup and finish. Medium body, silky mouthfeel.



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