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Origin: India

Grade: Speciality SCA 85.5

Altitude: approx. 950m

Varietal: Kent

Processing: Monsoon

Tasting Notes: Black Tea, Earthiness, Caramel and Toffee Nut

India Monsoon Malabar coffee is one of the most distinctive coffees in the world, known for its bold flavors and unique processing method. Grown along the Malabar Coast in Karnataka and Kerala, this coffee undergoes a post-harvest "monsooning" process that sets it apart from other beans. After being harvested and dried, the green coffee is exposed to the warm, moisture-laden monsoon winds for several weeks, causing the beans to swell, lose their original acidity, and develop a pale, golden color. This aging-like process smooths out the coffee's sharpness, creating a cup that is low in acidity but rich in earthy, spicy, and chocolatey notes. The result is a coffee with a full body, a syrupy mouthfeel, and an almost smoky character, making it a favorite for those who enjoy deep, complex flavors.

Monsoon Malabar coffee is often used in espresso blends due to its thick crema and unique flavor profile, but it also shines as a single-origin brew for those who appreciate its mellow, aged characteristics. The monsooning process not only transforms the beans physically but also enhances their flavor, bringing out subtle hints of spice, wood, and even a touch of nuttiness. The coffee pairs well with milk, making it a great choice for lattes and cappuccinos, but its rich, smooth profile also makes it enjoyable as a black coffee. Whether brewed as espresso, French press, or even a strong pour-over, India Monsoon Malabar offers a distinctive drinking experience that reflects the rich coffee heritage of southern India.