



Directly from the coffee plantations of
misty Idukki mountains

POE^{REE}
idukki
kaappi

100%
PURE
COFFEE





idukki kaappi



Idukki Kaappi is a popular, traditional variety of coffee from the Idukki district of Kerala, India. The distinctive taste and aroma of Idukki Kaappi is bequeathed from the misty hills and the chilly climate of Idukki. As the sun dawns upon the frosty Western Ghats, the people here brew a hot cup of Idukki Kaappi and shrug off the cozy slumber. In fact, the Kaappi has been instilling the brimming energy in many generations who migrated to the uninhabited high ranges and turned it into a spice paradise.

Here's what makes Idukki Kaappi special:

Strong Flavor of Robusta Beans

Idukki Kaappi is typically made using locally grown Robusta coffee beans, known for its bold flavor. It offers a rich taste with earthy notes and a hint of bitterness. The intense flavor makes it a favorite among those who prefer a strong cup of coffee.

Roasting and Grinding

The coffee beans used in Idukki Kaappi are handpicked and sun-dried for premium quality. The coffee beans are then dark-roasted to enhance their robust flavors. The beans are then finely ground, allowing for a concentrated and strong brew.

Experience the tradition and warmth of Idukki in every cup. Join us in celebrating the spirit of Kerala's coffee heritage.

Grab your packet of Idukki Kaappi and savor the true essence of the hills!



idukki kaappi

The irresistible energy sparked off by a cup of Idukki Kaappi is, in reality, the aftertaste of meticulous perfection, right from harvest to roasting, grinding and packaging.

Idukki Kaappi, the product and Poetree, the brand were conceptualised from the thought that Premium Pure Coffee should be accessible to every coffee lover, without ever compromising on the flavour and the aroma.

The coffee plants that bear fruit in the foggy embrace of Idukki hills, 2500 feet above the sea level, carries us to the heights of spirited energy.

Idukki Kaappi is equally flavorful when used in coffee machines, french press or traditional brewing methods.

Idukki Kaappi packets contain instant coffee powder. Add one or two teaspoon of coffee in a cup. Pour hot water or boiled milk. Mix well. Aromatic coffee is ready.

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