



ABOUT THIS COFFEE

Two-tier shade-grown, the coffee cherries are harvested and passed through siphons to remove low-density and tree-dried fruit. The cherries are then spread on multi-level iron mesh to dry. They are frequently raked to ensure even drying. The coffee is slowly dried to 12% moisture content before being bagged.

Dried beans are stored in their cherries to rest & stabilize water activity. They are then dry milled, checked for density and graded according to size. The beans are then sorted according to colour and garbled to remove major defects. The beans are now stored in specially lined Jute bags till dispatch.

Producer	Hoysala
Species	Robusta
Varieties	Peredenia
Process	Natural
Altitude	900-1160
Harvest	January - February
Type of harvest	Manual

