



ABOUT THIS COFFEE

Hoysala Farm is located 20 km from the nearest town, Mudigere, in the Chikkamagaluru district of Karnataka state. It was built in 1889 and has been owned by the same family since 1950. Today, Hoysala is run by the 4 generation.

The coffees are produced under shade with regenerative and environmentally friendly farming practices. We discover a rich diversity on the farm: Arabica, Robusta coffees, fruits & various spices: black pepper, areca nuts, cardamom. There are also over 200 species of animal (birds, insects and reptiles).

After harvesting, the cherries are sorted twice before being mechanically pulped, then washed with recycled water. They are then fermented for 12 hours and washed again. The cherries then dry for 7 to 9 days, stirring them throughout the drying process to ensure they are uniform.

Species	Arabica
Varieties	Blend
Process	Washed
Drying	Patios
Altitude	1000 - 1500
Harvest	December - March
Type of harvest	Manual

