



ABOUT THIS COFFEE

Malabar is a region located on the southwestern coast of the Indian peninsula, where the influence of sea winds gives the coffee its distinctive character.

The term “Monsooned” originated from a fortunate accident: in the past, shipments of Indian coffee bound for Europe via the Cape of Good Hope were exposed to high humidity throughout the journey. Upon arrival, these coffees, altered by the sea air, captivated European consumers with their unique profile. This particular quality soon became so sought after that producers began to replicate the process intentionally.

Today, to reproduce this natural transformation, natural coffees are stored in open-sided warehouses and exposed to the monsoon winds. In recent years, this production has received official recognition through the Geographical Indication “Monsooned Malabar”, a mark of authenticity and quality.

Species	Arabica
Varieties	Blend
Process	Monsooned
Altitude	1000 - 1500
Harvest	November - February
Type of harvest	Manual

