



LIST + BEISLER

INDIA

MONSOONED  
MALABAR  
AA

Premium  
Coffee  
Culture

since 1901



## India

### Monsooning Region

Malabar Coast, South-West India

### Monsooning Warehouse

Aspinwall, Mangalore

### Altitude

600 to 2000 masl.

### Type / Variety

Arabica: Kents, Catimor, Selection 9

### Harvest Period

Oct - Feb

### Classification

AA

### Processing

Monsooned

## INDIA MONSOONED MALABAR AA

Monsooned coffee is unique to India and a one-of-a-kind rarity. Back in the days, coffee was shipped from India to Europe in wooden freight sailboats and stowed below deck in a humid, hot and leaky environment. During the shipping season, the monsoon winds swept across the south-western Indian sub-continent, bringing heavy rain to the sea route. The coffee's exposure to these humid and warm winds constitutes what we know today as the monsooning process. It describes a striking transformation of the coffee's characteristics: When arriving in Europe after several months of the sea voyage, size, texture, color and cup have changed significantly. The beans transitioned from green to pale gold and were found swollen in size due to the absorption of humidity.

Today, monsooning is a purposive, controlled and labor-intensive process. To recreate the effect of the voyage, sun-dried cherry coffees are spread out in ventilated warehouses at the Malabar Coast in the Indian southwest. Being hit by moisture-laden monsoon winds from June to September, this region proved to be particularly suited. During the monsoon months, the sidewalls of the warehouses are opened to let the winds circulate around the coffee. As a result of the moisture absorption, the beans swell to double their size, lose density, and take on a unique taste. For 12 to 16 weeks, the beans are raked and turned by hand several times a day for uniform exposure. Finally, the coffee undergoes a careful process of polishing, grading and color sorting to make it homogeneous, shiny, and thus ready for export. Monsooned Malabar AA is the product of high-quality Arabica cherry AA grade beans subjected to the process of monsooning. Due to the very lightweight beans, we recommend roasting this coffee by volume and not by weight.

**Spicy • Herbs • Cedar Wood**  
Tobacco • No Acidity • **Smooth Body**