

**Region** Various regions

Altitude 600 - 1,300 masl

**Variety**Robusta

Harvest Period
Jan - Mar

**Processing** Natural

## INDIA NATURAL ROBUSTA CHERRY AB

bold · nutty · creamy

India is a country full of color: bowls of spices in brick-red and ocher shades in vivid market streets, turquoise water hitting golden beaches, and verdant volcanic mountains pervading picturesque flora. The state of Karnataka is shaped by the Western Ghats mountain range. It is home to one of the most incredible biodiversity hot spots in the world.

According to the legend, at the beginning of the 17th century, the saint Baba Budan stopped by at the seaport of Mokka in Yemen during his pilgrimage to Mecca. He found a coffee tree, wrapped seven of the grains in his turban, and smuggled them to India. Once he arrived, he planted the beans in his garden near evergreen, flowery mountains in the state of Karnataka - and so the birthplace of coffee in India had arisen.

Today, Karnataka accounts for about 70% of India's total coffee production. In the south lies the neighboring state of Kerala. Next to very decent and rising coffee production, Kerala is also known for its excellent spice cultivation.

This Robusta selection is a Cherry AB. Coffees, either Arabica or Robusta, are called "cherry" when they are naturally processed. Moreover, in India, coffee gets sorted by size using a grading system. It ranges from AAA, which are the big beans, down to AA, A, AB, and PB for peaberry beans. Typically, a larger bean size is associated with higher quality. We highly recommend this fine selection of Indian Robustas to anyone who desires a solid essence of dark aroma in espresso blends.





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