DISCOVER OUR INDIA KAAPI ROYAL

ASia

Coffee was first introduced to India in the 17th century.

During a pilgrimage to Yemen, Saint Baba Budan discovered green coffee beans and brought some back with him to India where the very first crop was grown in the Baba Budan Giri Hills.

Today, this particular Kaapi Royal coffee is a shade-grown under sustainable agricultural practices. It is prepared from bold robusta beans of the highest quality in a region where warm humid conditions are best suited for Robusta production.

Skillful hand pickers harvest each cherry individually at their peak ripeness. Once harvested, the coffee cherries go straight to the mill to be sorted and processed through a series of important steps. The resulting robusta beans are bold, roundly-shaped and bluish-grey in color.

Winner of the Flavour of India Fine Cup Award.

COFFEE CHARACTERISTICS

REGION:	ANNAMLAIS
ALTITUDE:	1100 METERS
CULTIVAR:	OLD ROBUSTA
PROCESSING:	WASHED WITH FERMENTATION
SCREEN SIZE:	17
SOIL:	LATERITE
CERTIFICATION(S):	HUMANITERRA, RAINFOREST ALLIANCE





Cup profile : This is a heavy-bodied coffee with almost no acidity and a pleasant subtle aroma of chocolate. Its smoothness will surprise you.



DISCOVER OUR INDIA MONSOON MALABAR AA

This Indian coffee is incredibly unique and sought-after thanks to the special "monsooning" process it undergoes.

In the days when merchandise was transported by sailboat across the seas, a trip to Europe could last several months, often in hot and humid weather. Thanks to the intense humidity, the beans' colour and taste would transform; the beans would turn yellow and take on a particular flavour. A flavour which was particularly enjoyed by Europeans.

When it was finally discovered that this unique flavour was a direct result of the exposure to these special climatic conditions, a new process was sought to replicate them.

Today, the "monsoon" coffee taste is re-created by exposing processed beans to the monsoon winds and rains for several weeks, causing them to swell, lose their original acidity and eventually become yellow in appearance. As a result, the beans also get much larger in size.

This coffee is also of the highest quality grade: « AA »

COFFEE CHARACTERISTICS

REGION:	SHEVAROYS
ALTITUDE:	1600 METERS
CULTIVAR:	TYPICA
PROCESSING:	WASHED WITH FERMENTATION
SCREEN SIZE:	17
SOIL:	LATERITE
CERTIFICATION(S):	HUMANITERRA, RAINFOREST ALLIANCE





Cup profile: This is one of the world's most unique coffees, producing a phenomenal and complex flavour profile. It is a very interesting coffee. Its wild taste is ideal for those seeking a strong coffee with deep flavours.



INDIA MYSORE NUGGETS

ASia

Coffee was first introduced to India in the 17th century.

During a pilgrimage to Yemen, Saint Baba Budan discovered green coffee beans and brought some back with him to India where the very first crop was grown in the Baba Budan Giri Hills.

The term "Mysore Nuggets" was given by Westerners to distinguish premium beans being produced in India. It is also the traditional market name for coffees from south-central India. This particular Indian Mysore Nugget arabica coffee is produced in the shaded rainforests of southern Mysore. Owing to their northern tropical latitude and the tempering influence of the ocean, the slopes of India's southwestern mountains supply ideal growing conditions.

Skillful hand pickers harvest each cherry individually at their peak ripeness. The resulting beans are very large in size (Screen #19) with a dark-green and faintly blue appearance.

Note: Wet processed Indian coffees are called Plantation Arabica.

COFFEE CHARACTERISTICS

REGION:	SHEVAROYS
ALTITUDE:	1600 METERS
CULTIVAR:	TYPICA
PROCESSING:	WASHED WITH FERMENTATION
SCREEN SIZE:	19
SOIL:	LATERITE
CERTIFICATION(S):	HUMANITERRA, RAINFOREST ALLIANCE





Cup profile : This premium coffee exhibits full aroma, medium to good body, good acidity and fine flavour with a hint of spice.



INDE PARCHMENT PB ROBUSTA

This coffee is exceptionally different. The bean is roundish, hard, strong, tiny. The designation PB stands for the word "peaberry". Peaberry because it is shaped like a pea because the fruit produced a single fruit and not two like a usual coffee cherry. This gives it a rounder, more intense and well balanced taste. The Indian Robusta peaberry is one of the best around.

About the plantation

Sethuraman Estates in Magundi, India has been making specialty robusta longer than anyone. In fact they were the first ever CQI R graded Robusta. With a state of the Art Pinhalense wet mill, and an attention to detail in all steps of production that would rival the best arabica estates it's no wonder their Robusta is always stunning.

COFFEE CHARACTERISTICS

REGION: MAGUNDI

ALTITUDE: 760 - 1 200 METERS

CULTIVAR: ROBUSTA

PROCESSING: WASHED WITH FERMENTATION

SCREEN SIZE: 14-15

SOIL: FERTILE, RICH, SLIGHTLY ACIDIC (PH6.0-6.5)

CERTIFICATION(S): HUMANITERRA





Cup profile : The India Robusta Parchment PB stands out due to its full, compact taste with notes of chocolate. It is a unique coffee with a specific profile. Suitable for consumption alone or in combination with Arabica. This Robusta gives a firm, high and compact crema.



INDONESIA FLORES COOP SINAR TANI WATUJAJI

(Told by Gilles Raymond, founder of the Otonomi Program)

Flores Arabica coffee offers more than just coffee. Its aroma has a unique flavor of democracy and freedom.

Living in the shadow of the "Inerie" volcano, in a chain of villages scattered amongst the mountainside, farmers of the island of Flores have paved a special path over the last 20 years that has led them from 3 decades of forced submission by dictatorship to a new will and collectively taking charge of their own development. The year 2000 was a turning point.



Before arriving to the possibility of coffee plantations, it was first necessary to bring water to the villages. Without water, no development was possible. Gathered by the Otonomi Program, our group of volunteers began bringing fresh water to 40 communities.

This first victory against the harshness of life lead to something else. After all, poverty is a curable evil. Where there was no school, we built a school; where there was only one mountain trail, we opened a road. Water is a vein that leads to the hearts of men.



The farmers quickly understood that the running water arriving in the village was not simply for drinking and washing. They could now grow coffee trees from seedlings thanks to rich volcanic soil, ideal climate and high altitudes which together give their Flores arabica coffee a nobility that needs to be recognized.





From hectare to hectare, working fromone sunrise to the next, thirty families from the village of Watujaji joined together in a cooperative. The name they chose for their collective project: Sinar Tani "rays of the farm"

And while some members of the old dictatorship attempted to force the sale of Arabica coffee produced by the farmers to a captive market for the exclusive benefit of an Indonesian Company claiming to have monopoly and all rights, this small coop from the village of Watujaji managed to hold their ground.

Thanks to the support of Terra Coffee and Tea Ltd and its HumaniTerra Foundation, thanks to you on the other side of the world, thanks to the concern of Canadians who have a love of coffee and freedom, a small Coop of thirty families has succeeded in holding on, daring to think outside the box and forge a new path on behalf of all the farmers of the island of Flores. Today, the beans have made their way to your home.

It is worth specifying that daily life in this region of Flores draws its inspiration from a wisdom inherited from the ancestors, being a "matrilineal" tribal culture, that is to say that here "property belongs to women" and is transmitted from mother to daughter. So it is with their small coffee plantations.





This is the unique flavor of Arabica coffee from the island of Flores, a world to discover.

Gilles Raymond, founder of the Otonomi Program

COFFEE CHARACTERISTICS

REGION:

ALTITUDE:

1100-1600 M.

CULTIVAR:

S795, TYPICA, CATIMOR, TIMOR HYBRID

PROCESSING:

FULL WASHED

SCREEN SIZE:

18+

SOIL:

ANDOSOL

CERTIFICATION(S):

HUMANITERRA



Cup profile: Intense body, notes of blueberry, plum, pepper and curry.

