



"Monsooning" is a style of processing that is particular to India, specifically the Malabar Coast, including Kerala and Karnataka, and produces a cup character which is remarkable in its uniqueness from other coffees and processing. Coffee is left quite literally exposed in the monsoon weather during the rainy season, for three to four months, which tempers the coffee's natural acidity and encourages more chocolaty, earthy, and spicy qualities often sought after in classic espresso blends.

The coffee seeds themselves are often markedly different in color from more standard washing or natural processing, taking on a yellowish rather than greenish hue.

ID# 10092

Origin India

## Gallery

