

INDIA BAGANEHEDDAL SELECTION 9

Natural

Black grape, cola, stewed pear



THE CUP

Body



Acidity



SCA Score



Flavour: Black grape, cola
and stewed pear.



Producer: Mr. Ravi Ramu

Farm: Bagneheddal Estate

Total Farmed Area: 222 Ha

Region: Chikmagalur

Processing: Natural

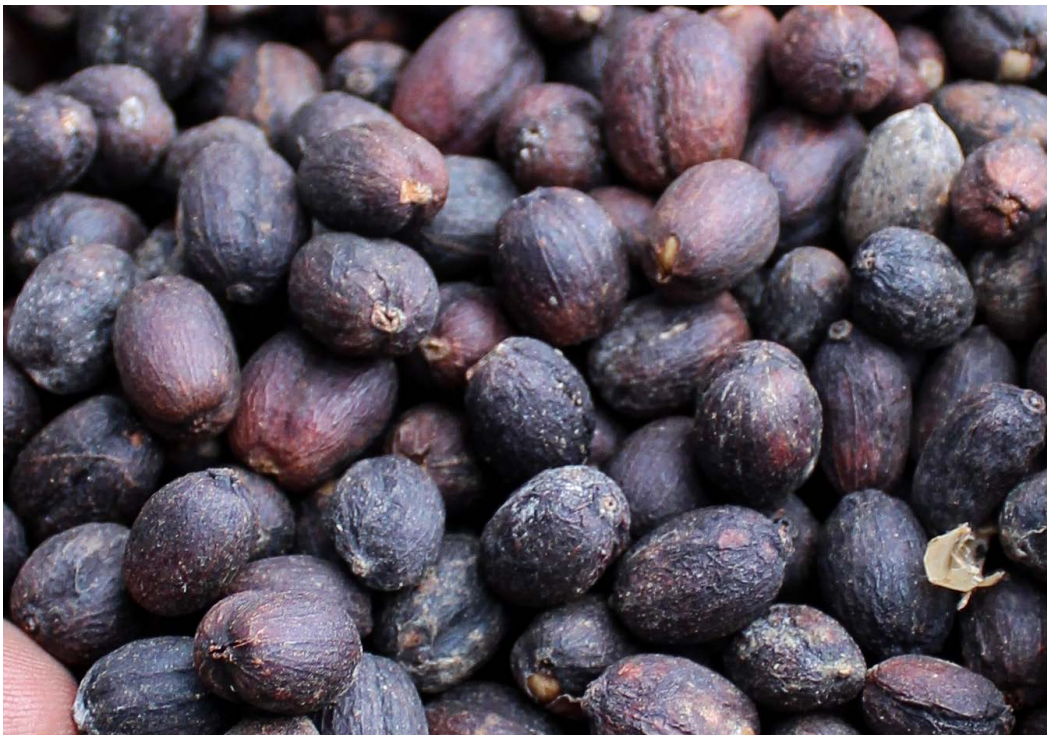
Screen Size: 15+

Growing Altitude: 1,280 masl

Varietal: Selection 9,

Soil: Volcanic

Harvest: December to January



The Producers

Bagnehddal farm is over 125 years old and this heritage is evident throughout the production philosophy. The farm has good relationship with the surrounding villages providing the local kids with necessities. The farm also provides free medical services to the local villagers. Bagnehddal produces some of the best quality washed and unwashed Arabicas in the region.

The Art of Production

The naturally processed coffee was dried on raised beds under shade nets for 22 days. The cherries selected for processing are tested to for a Brix reading of 24 to ensure an optimum sugar content. This is part of our Eka engineering project in India where Olam assist the farmers with investment in specific and targeted quality improvement utilising the farmers' key traits and skills.

The Region

Bagnehddal estate is located in the Higher Baba Budan Giri region which is one of the best places in India to grow Specialty coffees. This region is inside the shola forest which is known for high density forest trees and rich volcanic soil.