



# KEREHAKLU

*Flavour notes*

**RAISIN / HAZELNUT / CARAMEL**



A smooth caramelly exclusive JUST for our espresso subscribers, welcome Kerehaklu from India's Chikmagalur District! Managed by Ajoy and Pranoy Thipaiah, this 97-hectare coffee farm combines a forest agriculture model with detail-oriented biological practices. Unlike many coffee farms, it preserves its natural jungle environment, with *Coffea Liberica* and *Coffea Excelsa* interspersed among the hedgerows. Pranoy, leveraging his biology background, innovates in processing. Their Selection 9 variety is sequentially fermented: cherries ferment overnight, then are pulped and undergo a second fermentation before being mechanically washed, then carefully dried. Pranoy's thoughtfulness about the social and technological ramifications of their work permeates all that Kerehaklu creates. This approach highlights both Indian terroir and advanced processing techniques, producing coffee that reflects both ecological union and modern quality standards. Sweet and soothing with notes of dried fruit and hazelnut, Kerehaklu is a classic specialty espresso.

*Country* **INDIA**

*Region* **KARNATAKA STATE**

*Producers* **AJOY AND PRANOY  
THIPAIAH**

*Harvest* **NOV** / *Variety* **SELECTION 9** / *Process* **WASHED**  
*/ Altitude* **1200 MASL** / *Landed* **AUGUST**