

SHADE GROWN • HAND PICKED • SUN DRIED

COFFEES[™] of KARNATAKA



BREW IT
— LIKE WE
— GREW IT.[™]



HOLIDAYS THAT DON'T COST THE EARTH.

When you book a holiday, the Earth shouldn't pay the price.

At CGH Earth, we have curated experiences that will change your life, while protecting the environment, benefitting the local community, and adopting the local ethos.

cghearth
experience hotels

www.cghearth.com

 [cghearth](#)  [cghearth](#)  [CGH_Earth](#) [#MeAndCGHEarth](#)

Call: +91 484 4261708 | Email: contact@cghearth.com

KERALA

Coconut Lagoon, Kumarakom
Spice Village, Thekkady
Brunton Boatyard, Fort Kochi
Eighth Bastion, Fort Kochi
Marari Beach Resort, Mararikulam
Chittoor Kottaram, Ernakulam
Wayanad Wild, Wayanad
Spice Coast Cruises, Vembanad
Beach Gate Bungalows, Fort Kochi
Lockhart Bungalow, Munnar
Casino Hotel, Kochi

TAMIL NADU

Visalam, Chettinad
Mantra Koodam, Kumbakonam

PONDICHERRY

Palais De Mahé, French Quarter
Maison Perumal, Tamil Quarter

ANDAMANS

Tilar Siro Andamans, Havelock Island



COFFEES of KARNATAKA · BREW IT LIKE WE GREW IT™

A KPA Initiative

KPA - OVERVIEW AND ROLE

The Karnataka Planters' Association is a Premier State Plantation Association founded in the year 1958 representing the interests of Coffee, Tea, Spices and Rubber grower Members in Chikmagalur, Kodagu, Hassan, and Chamarajanagar Plantation districts in Karnataka.

The KPA positions plantations in Karnataka as a globally competitive industry in sync with global initiatives on sustainability. It interacts with state and central Governments, multilateral public-private stake holders, special interest groups for progressive reforms in policy.

One of the core activities of The KPA is to collaborate and leverage its network, to organize and/or facilitate field visits, lectures on adoption of scientific research and validated contemporary global best practices.

IMPORTANCE OF PLANTATIONS TO KARNATAKA

With a rich history and legacy of over a century, the Plantation Industry in Karnataka with its Coffee, Tea, Pepper, Cardamom and Rubber plantations is spread across the Western Ghats.

While consistently battling challenges, the Plantation Industry not only provides employment to over 5 lakh workers directly and the same number indirectly in remote and backward areas but also preserves the Environment, Ecology and Biodiversity along with much needed green cover over the western ghats.

UNIQUE CULTURE AND COFFEE AGRONOMY IN KARNATAKA

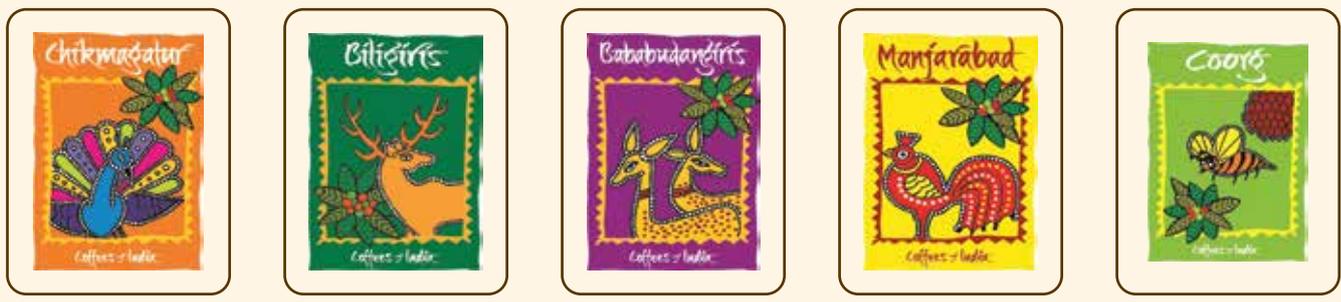
The coffee regions of Karnataka are collectively called "Malnad" means "Land of Mountain region". This region has had a long and rich history of respect to nature. Most festivals deeply rooted in local communities celebrate the onset or end of seasons revolving around a sustainable agricultural cycle.

The people of the Malnad region are tuned with the environment they inhabit for centuries. Bird and wildlife sightings are a regular feature within the plantations. Elephants, bisons, Malabar flying squirrels, peacocks, Malabar hornbill, racket-tailed drongos, scarlet minivets, woodpeckers, kingfishers to name just a few, and numerous types of butterflies, spiders, bees and snakes, all form the myriad fauna of this region. Water, the driving force of all nature is sacred to the people of Malnad. The rain water feeds some of the most important rivers of the South of India. The coffee landscapes of Karnataka are pristine and sustainable.

Karnataka is the birthplace of coffee in India with mountain ranging above 900mts. Shade-grown, hand-picked and sun-dried are the unique features of coffees from Karnataka which strike and exhibit a unique flavour compared to open conditions in most of the growing origins around the world.

GI Tag-led distinction and diversity:

Not only is Karnataka the largest coffee growing state in India, its rich cultural and Terroir based differentiation in cup quality is validated by the fact that as many as 5 out of the 13 GI tags currently assigned are in the Karnataka.



- Elevation: 700 – 1200 m MSL
- Rainfall: 1000 – 4500mm
- Main Arabica Varieties: S.795, Sln.5B, Sln.9, Cauvery
- Main Robusta Varieties: Peridenia, S.274, CxR
- Main intercrops: Pepper, Cardamom, Arecanut, Orange, Vanilla

- Elevation: 1500 - 2000 m MSL
- Rainfall: 1100 -1200 mm
- Main Arabica Varieties: S.795, Sln.9, Cauvery
- Main intercrops: Pepper, Orange, Banana

- Elevation: 1000 – 1500 m MSL
- Rainfall: 1750 - 2200 mm
- Main Arabica Varieties: S.795, Sln.9, Cauvery
- Main intercrops: Pepper, Cardamom, Arecanut

- Elevation: 900 – 1100 m MSL
- Rainfall:1000 - 2500 mm
- Main Arabica Varieties: S.795, Sln.6, Sln.9, Cauvery
- Main Robusta Varieties: S.274, CxR
- Main intercrops: Pepper, Cardamom, Arecanut, Orange, Banana

- Elevation: 750 - 1100 m MSL
- Rainfall: 1000 - 2500 mm
- Main Arabica Varieties: S.795, Sln.6, Sln.9, Cauvery
- Main Robusta Varieties: S.274, CxR
- Main intercrops: Pepper, Cardamom, Arecanut, Orange, Banana

Our Featured Proud Growers:



Scan for Member
Directory

- **Bartchinhulla Estate**
- **Bynecool Estate**
- **Ganga Bhavani Estate**
- **Ghattadahalli Estate**
- **Cinimao Estate**
- **Giri Valley Estate**
- **Gundikhan Estate**
- **Harangal Coffee Estate**
- **Heggade Estates**
- **Heregudda Estate**
- **Hirvate Estate**
- **Holalu Estate**
- **Hoolihundloo Estate**
- **Hoysala**
- **Hulikere Gardens Estate**
- **Chombuka**
- **Kaapi Royale & Sethuraman Estate**
- **Kannagere Estate**
- **Karkie Estate**
- **Kerehaklu Estate**
- **Kesvinahakloo Estate**
- **Kolliberri The Coffee Farm**
- **Kollibyle Estate**
- **Koppa Estate**
- **Kowli Plantation**
- **Mahaveer Estate**
- **Melefort Estate**
- **MPCCW Estate**
- **MSP Plantations & Cavery Peak Estate**
- **Nandipura Estate**
- **Sagga Estate**
- **Sakammas Coffee Estates**
- **Salawara Estate**
- **Sandalwood Estate**
- **Shankar Giri Estate**
- **Shivgange Estate**
- **Shri Vasuprada Plantations Ltd.,**
- **Urvinkhan Estate**
- **Yelliemadaloo & Murgadi Estates**



In the lush, green coffee estates
of Karnataka, time does magical things.
It brings together growers from across the state,
and, over the decades, makes them a family.
It teaches every farm hand the value of
the environment, so they slowly make sustainability
and eco-friendly practices a habit.

It raises from the earth, the trees that tower above,
providing shade for coffee to grow, for centuries.
Time lends its hand to the berry pickers, who select
every berry carefully and attentively, an action that
should never be performed in haste.
It shines down day after day, as the berries bask in the
glory of the sun, giving up moisture bit by bit, in return
for the richness of golden rays.

It builds respect, and bonds of fondness and trust
between growers, and their workforce - that can
never be broken. Time slowly builds pride in the
riot of nature that surrounds us. The flora, fauna and
habitat that has given us this wonderful gift that
we call coffee.

But most of all, time teaches us to savour the
good things slowly, not just in the way we taste them
but the way we make them.

So when you decide it's time for a cup of Karnataka's
finest coffee, give time it's due...and...

• BREW IT

LIKE WE GREW IT™



The Bynecool Estate

The Bynecool Estate, nestled in the picturesque Western Ghats, boasts a rich heritage spanning seven generations of the Bynecool family.

With a dedication to excellence, we cultivate both Robusta and high-grown speciality arabica coffee varieties upto an impressive altitude of 5000 feet above sea level, yielding the finest beans. In addition to our coffee legacy, the estate is renowned for cultivating quality pepper. Now, as we venture into the realm of sustainable eco-tourism, Bynecool Estate offers a unique opportunity for visitors to immerse themselves in the beauty of the Western Ghats while experiencing warm and eco-friendly hospitality.



Bynecool Estate is renowned for its premium coffee varieties, Robusta and high-grown speciality Arabica Coffee. Our coffee beans exhibit a bold and Robust flavour profile, perfect for those who savor a strong, full-bodied cup of coffee. A high speciality Arabica coffee bean, on the other hand, has a delicate and nuanced taste with bright acidity, appealing to connoisseurs.

Growing, processing, cultural practices and methods

Our dedicated team meticulously harvests and processes the coffee cherries, using advanced methods to achieve highest grade in coffee flavours and aromas. We also take pride in our sustainable farming practices, prioritizing environmental conservation and biodiversity. Beyond our agricultural pursuits, we embrace the cultural heritage of the Western Ghats, celebrating local traditions and sharing our knowledge with visitors who embark on our eco-tourism experiences.





A **KPA** Member Estate

COFFEES of KARNATAKA · BREW IT  LIKE WE GREW IT™

 Chikmagalur *District*

 3000 to 3800 *feet above MSL*



Ganga Bhavani Estate

Nestled amidst the lush hills of Chikmagalur, our renowned 4th generation coffee estate stands as a testament to the region's rich coffee heritage. This picturesque estate, with its sprawling acres of coffee plants, offers a captivating journey into the world of coffee cultivation.

The estate is characterized by its serene landscapes, where rows upon rows of coffee plants stretch out as far as the eye can see.

The elevation of our estate ranges from 3000 ft at the lowest point going up all the way to 3800 ft at the highest point. The cool climate and the nutrient-rich soil of our estate create the ideal conditions for cultivating coffee beans of exceptional quality. We receive an average rainfall of 80 inches.

We cultivate both Arabica and Robusta varieties. Under Arabica varieties, we grow Chandragiri, Sachimore, S-795, Number 9 and HDT Khatvai. The processes we do are washed and naturals. Our coffees are slowly sundried on barbeque tiles. We have a cupping score of 85.5.

We try and ensure that half of the estate gets organic manure every year. We have also kept the use of pesticides and fungicides to a bare minimum.

Our Coffee

We use the method of shade-grown cultivation which is environment-friendly and protects the biodiversity of the area. We have elephants, Indian Gaur/ bison, spotted deer and wild boar frequenting our plantations. Our estate is also home to over 50 varieties of birds. We have numerous streams running through the plantation along with two large ponds which come in use at the time of irrigation of Robusta plants as well as serving as a watering hole for the animals visiting the property.

We also cultivate cardamom, pepper and areca nut on our plantation along with many fruit trees like jackfruit, avocado and oranges.

We have stuck to traditional methods of sorting, processing and drying of coffee beans, which have been passed down through generations.

Our estate is Rainforest certified and our coffee is sought after by large exporters like Olam and NKG, year after year.



DO GET IN TOUCH

 9845055095  thilak81@hotmail.com

GHATTADAHALLI Estate

A **KPA** Member Estate

COFFEES of KARNATAKA · BREW IT LIKE WE GREW IT™

 Mudigere Taluk, Chikmagalur District

 3100ft / 944 mts above MSL

SINCE
1823



House of Makonahalli

A legacy of 200 years of coffee cultivation on this property by one of India's oldest coffee growing families - Makonahalli family. Started by the forefathers of Lokasevaniratha M.S. Dyave Gowda - pioneer & philanthropist (in photo), who further developed and expanded it, & managed by his sons MD Narayan & MD Balakrishna, all late doyens of the Indian Coffee plantation industry.

We are the sixth generation & conscientiously strive to carry forward their legacy.

We grow environmentally sustainable, quality Arabica & Robusta coffee, pepper and arecanut.

Situated along the Western Ghats, a world biodiversity hotspot.

Biodiversity indeed thrives on our plantation, home to a wondrous range of flora & animal species within the forest-like canopy of myriad trees, beneath which our coffee is grown (see photo).

We are dedicated to our coffee, our environment and the community around us.

Ghattadahalli Estate

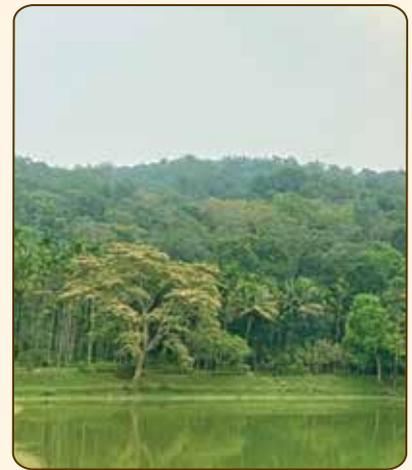
All our coffee is shade grown, under consciously preserved native trees.

The ripe cherries are hand harvested, undergo wet processing where the fruit is pulped and the skin composted). The beans are then washed in our water-conserving Ecopulper and then sun-dried in our drying yards.

We use regenerative eco-friendly practices like composting for soil health, & use no pesticides or weedicides.

Our staff are provided with housing & all amenities.

We are proud that 85% of our workforce are women.



Our Coffee

Presenting MD COFFEE, a hallmark of our legacy of excellence & of our commitment to quality coffee, conservation & community.

Offering our sustainably grown, single origin, 100% Arabica Premium range. (Our washed Arabica Specialty coffee has been exported to the UK & Netherlands).

From Ghattadahalli Estate, House of Makonahalli, under the aegis of MD COFFEE - a tribute to our beloved father MD Balakrishna, uncle MD Narayan & grandfather Lokasevaniratha MS Dyave Gowda.



DO GET IN TOUCH

Ms. Swaroop Balakrishna Uday, Ghattadahalli Estate, Mudigere Post - 577132.
Chikmagalur District, Karnataka State.

 9448483839  swaroop912@yahoo.co.in

GHATTADAHALLI ESTATE MUDIGERE GHATTADAHALLI ESTATE

GINIMAO

Estate

A **KPA** Member Estate

COFFEES of KARNATAKA · BREW IT LIKE WE GREW IT™

 Mallandur, Chikmagalur District

 3000 to 4000 feet above MSL

SINCE
1958

Ginimao Estate

Ginimao is a largely Arabica growing estate with elevation ranging between 3000 and 4000 feet above msl. The estate falls under the Baba Budangiri badge, the home of coffee in India, and is known to produce Arabicas of exceptional quality. The plantation is located on the fringe areas of the Muthodi Wildlife Reserve and is home to all species of native wildlife and exotic birdlife. The orientation of the owners is to safeguard and promote the following aspects:

A high degree of tradition, blended with modern technology, preservation of the rich ecosystem, sustainable agricultural practices, attention to employee safety and wellbeing, and not least, to grow the highest quality of coffee beans, guaranteed not just through intrinsic aspects but also through good processing standards. Both washed and unwashed coffee is processed on the estate, for both Arabica and Robusta.

The estate is owned by Steven Rebello, a second-generation farmer, who comes from a coffee producing family with a lineage of more than 65 years.



Our Coffee

A trendsetter at many levels, now recognised internationally.

- Ginimao coffee has reached various discerning markets across the world. The first all-Robusta espresso was launched in Germany made from single origin washed Robusta from this estate.
- One of the first to be Rainforest Alliance certified.
- Credited for establishing the first Bioreactor for treatment of coffee effluents, the first-of-its-kind in the world.
- A very early and consistent effort of digitisation of the plantation by software developed in-house, now pays rich dividends in terms of efficiency, reducing cost of production and ensuring traceability of our produce.
- Ginimao was one of the first private estates to launch a R&G coffee brand and gained much recognition for its unique marketing initiatives.



DO GET IN TOUCH

Ginimao Estate, Mallandur, Chikmagalur District - 577130. Karnataka State, India

 9448270526, 8431371862

 reallyearly@gmail.com



A **KPA** Member Estate

COFFEES of KARNATAKA · BREW IT  LIKE WE GREW IT™

 **Somwarpet** *Taluk of Kodagu*

 **3200 to 4000** *feet above MSL*

SINCE
1911



Giri Valley Estate

Giri Valley Estate, a testament to the Punja family's enduring legacy, has remained under their stewardship for five generations. Today, Mr. Girish Punja leads the estate, known for its exceptional premium coffees. The estate's history reflects a commitment to sustainable practices and adaptation, evident in the shift to Robusta varieties, irrigation system upgrades, and environmental consciousness. The lush canopy of native trees and the introduction of additional crops like pepper contribute to a thriving ecosystem, making Giri Valley Estate an exemplar of responsible coffee farming.

Growing, Processing, and Cultural Practices:

Nestled in the picturesque Somwarpet Taluk of Kodagu, Giri Valley Estate has upheld a rich tradition of coffee cultivation since 1911. At this estate, a combination of elevation, soil quality and rainfall patterns results in the cultivation of premium Arabica coffee beans. With elevation ranging from 3,200 to 4,000 feet and eastern-facing slopes, the estate enjoys cooler temperatures and the slow bean ripening results in a coffee with complexity of flavours and heightened sweetness. Over the years, the estate has converted some area to Peredenia Robusta for its resilience against pests while the original S. 795 and S. 9 continue to deliver consistent, sweet cup profiles. Giri Valley Estate's commitment to innovation is exemplified by its irrigation systems, which have evolved to ensure consistent yields even in the face of droughts.

Our Coffee

Giri Valley Estate epitomizes sustainable and socially responsible coffee farming. The implementation of drip irrigation technology from Netafim ensures judicious water usage, enhancing yields and environmental responsibility. Effluent reduction by over 90% through a state-of-the-art pulping process underscores their commitment to a pollution-free environment. The estate's diverse tree cover serves as both shade for coffee plants and a habitat for wildlife. Furthermore, Giri Valley Estate demonstrates a profound commitment to its workforce, providing essential amenities, adhering to ethical labour practices, and promoting education among its employees' families. Giri Valley's unwavering mission is to cultivate premium coffees while leaving a minimal ecological footprint on our planet.



DO GET IN TOUCH

Giri Valley Estate, Somwarpet Taluk of Kodagu, Karnataka State

 **9844001181**  **girishpunja@gmail.com**

◇◇GIRI VALLEY ESTATE◇◇SOMWARPET, KODAGU◇◇◇◇◇GIRI VALLEY ESTATE◇◇◇◇◇



A **KPA** Member Estate

COFFEES of KARNATAKA · BREW IT  LIKE WE GREW IT™

 **Baba Budan Hills, Chikmagalur**

 **1400 Mts above MSL**



Gundikhan Estate

Gundikhan estate is in the Baba Budan Giri coffee growing region of India. The story of this region goes that Baba Budan, a Sufi saint returning from pilgrimage to Mecca, smuggled seven coffee beans back to India from Yemen in 1600. At a time when it was illegal to take coffee beans out of Arabia, he planted these 7 seeds in the Chandradrona hill range in Karnataka.

Most of the coffee processed here is Arabica washed and naturals. We also offer a diverse range of processing techniques, each contributing to a unique flavour profile.



Our Coffee

Gundikhan Coffee is grown with special focus on sustainable wildlife-friendly cultivation practices. This high-quality coffee is grown under diverse shade with numerous species of trees; many of them indigenous. The estate prioritises maintaining harmony between humans and nature. The farm shares borders with the Bhadra Tiger Reserve, and acts as a wildlife corridor for many of the wildlife. Sambar, Barking deer and Gaur are some of the large mammals commonly seen on the plantation. Elephants, Tigers, Leopard and Indian Wild Dog make the occasional appearance. The estate is home to a large variety of Birds, Amphibians, Butterflies, Reptiles and other insects. The endemic Malabar Pit Viper is occasionally seen in the plantation.



DO GET IN TOUCH

Gundikhan Estate, Melina Ulavatti Village, Jagara Hobali, Kolagava, Chikmagalur - 577131.

 **9632593957**  **saifulla321@gmail.com**





A **KPA** Member Estate

COFFEES of KARNATAKA · BREW IT LIKE WE GREW IT™

Madapur, Coorg District

4100 feet above MSL

SINCE
1995

Harangal Coffee Estate

"Perched atop the picturesque Harangal hill, with an enchanting vista overlooking the Harangi dam's backwaters, Harangal Estate graces the serene town of Madapur in Coorg, Here, at an elevation of 4100 ft. above sea level, at Latitude N12o 30'26" & Longitude E75o47'9", we cultivate the finest, award-winning Arabica Coffee.

Harangal Estate, founded in 1995, may not have the history compared to other plantations in the region, but in a short span, it has made a name for itself. Our coffee, grown with passion and care, is currently being exported to South Korea, Germany, Czech Republic, and the USA, bringing the essence of Coorg to the world.

This inspiring journey began with Sqn. Ldr. M.K. Chengapa, a retired Indian Air Force officer, who dreamt of owning a plantation. His vision became reality thanks to his son, M.C. Kariappa. Together, they embarked on their coffee plantation adventure, gradually expanding their holdings.

Today, Harangal Estate boasts distinct Specialty Arabica varieties like Selection-9, Selection-5B, Selection-6, and Chandragiri, each nurtured in its dedicated block and proudly bearing the GI tag of Coorg Coffee. We also cultivate Robusta coffee, including CxR 274 and Peridina, in exclusive blocks.

Our commitment to the community is evident as 80% of our workforce comprises women, empowering them with opportunities in our estate. Furthermore, we provide all staff with housing, complete with essential amenities, ensuring their comfort and well-being.

In this lush sanctuary, we share our home with the local wildlife, including Wild boar, Peacocks, and the majestic Indian Gaur.

Coffee practices: "At Harangal Estate, we've seamlessly woven modern precision agriculture into the fabric of time-honoured traditions. With two cutting-edge weather stations gracing our plantation, we're committed to sustainable practices. Our eco-friendly coffee pulping process, utilizing beneficial bacteria culture, reduces effluent decomposition to just 30 days. This minimizes emissions, nearly eradicates hydrogen sulphide fumes, and elevates pH levels. Coffee husk transforms into organic manure within three months, rich in nitrogen-fixing and phosphate-solubilising bacteria. We bolster soil health with a carefully crafted bacteria culture, while annual soil testing guides our precise fertilizer applications. Tradition and innovation coalesce to create a more efficient, eco-conscious, and sustainable Harangal Estate."



DO GET IN TOUCH

Harangal Coffee, Madapur - 571251.

☎ +91 9448145450 ✉ harangalmadapur@gmail.com 📷 @harangalcoffee





A **KPA** Member Estate

COFFEES of KARNATAKA · BREW IT LIKE WE GREW IT™

Belur Taluk, Hassan District

3300 feet above MSL

SINCE
1856

Heggadde Estate

We cultivate shade-grown fine Arabicas and Robustas that are hand-picked, fermented and processed in state-of-the-art wet and dry mills. Additionally, we also produce unique naturals, micro-lots and honey-processed coffees. All our coffees are carefully sun or shade dried to enhance their taste profile in the cup.



About the estate:

James Rodrigues Coffee

is a family-run, fourth-generation plantation business, growing high quality specialty coffee in the scenic and tranquil Coorg and Hassan districts of the Western Ghats of Karnataka.

At our Heggadde & Hanchibetta Estates, we are involved in every step of the journey – right from growing saplings in our nursery to ensuring our coffee is roasted to perfection. Our love for coffee and attention to detail ensures the utmost emphasis on quality, to help spread that invigorating taste and aroma from our plantations to your cup.

Our Coffee

We have recently launched our retail offering, a single origin premium 100% Arabica blend that is available to home brewers as well as cafes and restaurants.

Our green coffees (both Arabica and Robusta) are also available to roasters interested in exploring the unique taste profiles our coffee has to offer. We also produce complementary crops such as pepper, arecanut, avocado and cardamom.



DO GET IN TOUCH

Heggadde Estates, Norway, Belur Taluk, Hassan District - 573127.

9880133722, 9945813722 jamesrodriguescoffee@gmail.com www.jamesrodriguescoffee.com

◇◇HEGGADDE ESTATE◇◇HASSAN DISTRICT◇◇HEGGADDE ESTATE◇◇





A **KPA** Member Estate

COFFEES of KARNATAKA · BREW IT  LIKE WE GREW IT™

 Koppa Taluk, Chikmagalur District

 3100 feet above MSL

SINCE
1893



Hiregudda Estate

Hiregudda Estate is a 130-year old, award-winning coffee plantation nestled within the biologically diverse Western Ghats in the Chikmagalur district of South India. At 3100 feet, the terroir is characterized by iron-rich laterite soil where our arsenal of premium Robusta and Arabica varieties are meticulously cultivated under the shade of a verdant rainforest canopy, inter-cropping with pepper vines, areca palms and cardamom. The estate's unique ecosystem represents extraordinary flora and fauna. Traditional coffee farming practices go in harmony with innovative harvesting and processing methods to achieve excellence in the seed-to-cup journey season after season.

Growing, Processing, Cultural Practices and Methods on the Estate

Ethical, holistic, regenerative, bio-dynamic and sustainable agricultural practices including biodiversity conservation are consciously used to ensure there is harmony between soil, microorganisms, plants, wildlife and man. The coffee is shade-grown, hand-picked, sun-dried and fair-trade. The superior quality Arabica and Robusta varieties, expertly nurtured in the nursery are cultivated with attention and precision on our fields and later harvested by selective picking before being processed by the wet process method.

'A Planter's Daughter'

'A Planter's Daughter' is a soulful collection of wellness coffee products that can energize and elevate in an exquisite ritual of self-care. The potent power of healing plants, adaptogens and medicinal mushrooms is used in a safe and sacred alchemy with Specialty Coffee and Cascara. Rescued victims of human-trafficking, upon undergoing skill training are aided in their rehabilitation into society as they work within our socially impactful organization. With every purchase of product, a tree is planted in the recipient's honor.



DO GET IN TOUCH

A Planter's Daughter - Hiregudda Estate, Jayapura Post, Koppa Taluk, Chikmagalur district - 577123, Karnataka, India

☎ 9535293797 ✉ info@aplantersdaughter.com 🌐 www.aplantersdaughter.com 📷 @aplantersdaughtercoffee





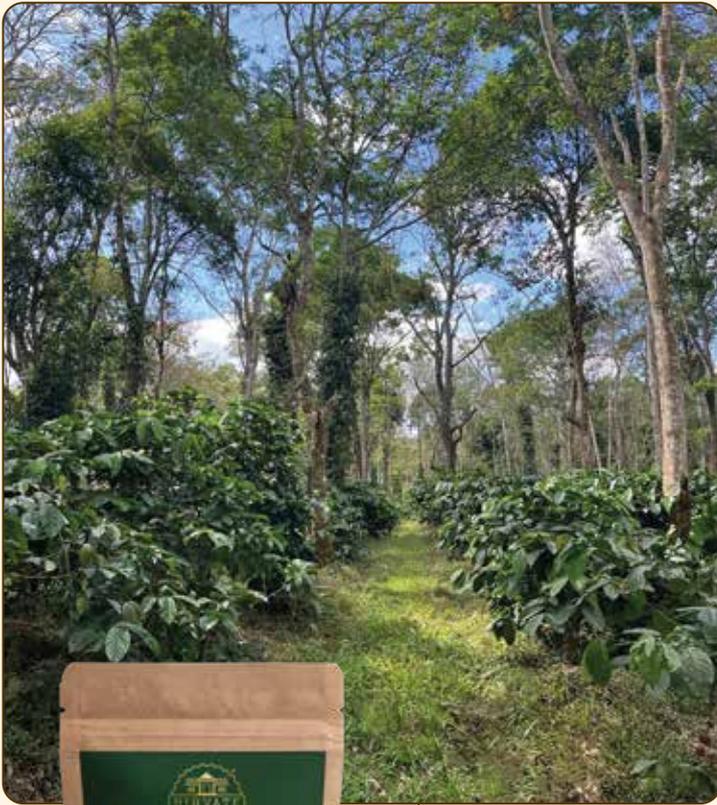
A **KPA** Member Estate

COFFEES of KARNATAKA • BREW IT LIKE WE GREW IT™

Belur *Hassan District*

3200 feet above MSL

SINCE
1898



Where the Earth is rich with stories.

Started in 1898 by a pioneer of coffee and a well-loved Philanthropist Col. W.L Crawford who is still fondly remembered in these picturesque parts. The Estate is home to coffee, pepper and a plethora of fruiting and flowering trees.

This heady mix infuses our coffee with unique tasting notes of caramel, citrus and dark chocolate. Every sip brings to life wonderful memories, enthralling stories, and the reassurance that the future of good coffee is in safe hands.

Our Coffee is not merely grown but Raised since 1898. Sun-dried, hand-picked and using the utmost care, our coffee is raised sustainably.

Zero use of harmful chemicals, pesticides and weed killers, and minimal yet optimal use of fertilizers maximizes the happiness and well-being of our plants, and the flora and fauna that surround them.

HIRVATE ESTATE HOMESTAY

Featuring colonial-styled luxury cottages resplendent with the estate's rich 125-year old history. Designed exclusively by world renowned, New York based Stylist - Tricia Foley, the Homestay also features an exclusive clubhouse for its guests with very attentive interiors for the discerning eye.



Scan To Explore



Our Coffee

Our rich and complex 'Q Graded' coffee has distinct tasting notes of Dark Chocolate, Citrus and Toffee, with a sweet syrupy mouth feel - A good balance for both hot and cold brews. We call this 'A Brew of Mahogany' derived from many ancient Andaman Mahogany trees almost exclusive to Hirvate Estate. We also firmly propagate a plant to cup brew, as we feel this is how nature intended it to be.

DO GET IN TOUCH

Hirvate Estate, Kesagodu Post, Hassan District - 573 215.

hirvate@gmail.com [/hirvate](https://www.facebook.com/hirvate) [/hirvateestate](https://www.instagram.com/hirvateestate)

HIRVATE ESTATE ♦♦ BELUR, HASSAN DISTRICT ♦♦ HIRVATE ESTATE ♦♦





A **KPA** Member Estate

COFFEES of KARNATAKA · BREW IT  LIKE WE GREW IT™

 Belur Taluk, Hassan District

 3200 feet above MSL

SINCE
1899

Coffee From The Heart

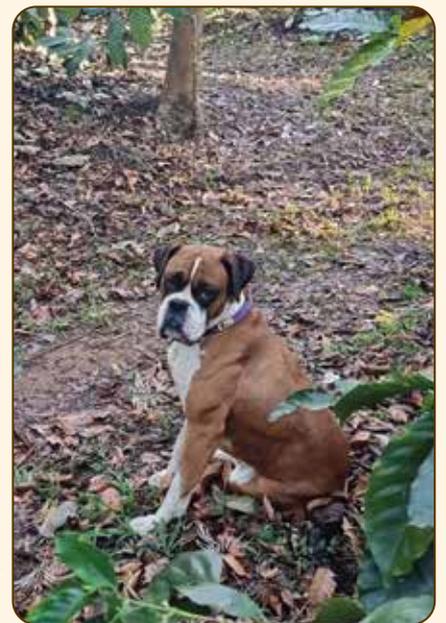
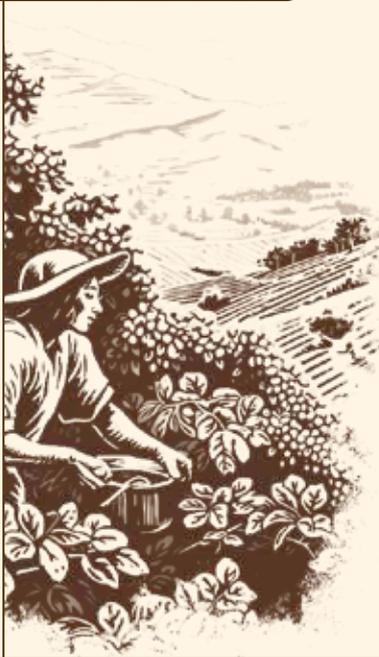
It's not surprising that every sip of Holalu Coffee takes your senses on an aromatic journey deep into the coffee plantations of India. What stands out however is discovering the love that goes into growing it. With a towering Tudor inspired Bungalow amidst a resplendent 165 acres of select Arabicas and Robustas grown from the heart, the coffee is only a part of the story.



The Holalu Coffee estate straddles history and modernity all at once. Established in 1899 by Maj JCH Crawford who later sold it to his nephew Clement Lake in 1900s, it has a rich past while keeping up with the times, harnessing natural sustainable power through solar panels.

Our Coffee

The estate is sprawled over complex dense black soil with numerous fruiting trees and endemic plants. Giving the coffee its distinct tasting notes of Orange, Caramel and Dark Chocolate. With an abundance of peacocks, spotted and barking deer coupled with the odd visit from elephants, the wildlife is gentle and rich much like our coffee. We hope you enjoy our coffee as much as we enjoy growing it.



Not surprising again, as our love goes beyond our coffee to all of Mother Nature encapsulating it, depicted here by Mario.

DO GET IN TOUCH

Jaideep N Vijayendra, Holalu Estate, Kesagodu Post - 573215. Belur Taluk, Hassan District.

 9448210991  jaideepnv@gmail.com





A **KPA** Member Estate

COFFEES of KARNATAKA • BREW IT  LIKE WE GREW IT™

 **Chikmagalur** District

 **3500** feet above MSL

SINCE
1863



Flavour Notes of the Coffee

Roast: Medium

Aroma: Cedar

Flavour: Baker's chocolate, orange zest, black cherry.

Elevating The Senses

Established in 1863, and in our care since 1978, Hoolihundloo Estate sits at an elevation of 3,500 ft, across 170 acres. Here, both Arabica and Robusta coffee thrive, alongside a various spices and fruits. Nestled in the hills of Mudigere, Chikmagalur, Hoolihundloo enjoys the perfect climate for superior quality shade-grown coffee. You'll find Arabica varieties like Sachimore and Hemavathi, and Robusta varieties like Peradeniya and CxR, are all nurtured under the shade of fig, jackfruit and mango trees.

The result? Coffee that takes its time to mature, infusing each bean with a delectable sweetness.

From Bean to Brew

Our coffee plants are carefully grown and naturally nourished. We prune, irrigate, harvest and process the beans with great attention to detail, to ensure the highest quality. Once gathered, these beans make their way to our wet mill for pulping and washing. Following that, they are sun-dried on barbequed brick tiles to achieve the optimal moisture level for roasting.

Winter Beans

In 2017, our coffee journeyed across India, reaching coffee lovers everywhere. Our home-grown brand, Winter Beans made its way to boutique luxury hotels, international airport lounges and cafes in Bangalore, winning hearts with its distinct blend of fruity sweetness and velvety chocolate.



DO GET IN TOUCH

Hoolihundloo Estate, Cheekanahalli - 573115, Belur-Hassan

 9886110086

 hoolihundloo@gmail.com

 @hoolihundloo

HOOLIHUNDLOO ESTATE CHIKMAGALUR HOOLIHUNDLOO ESTATE





A **KPA** Member Estate

COFFEES of KARNATAKA · BREW IT  LIKE WE GREW IT™

 Mudigere Taluk, Chikmagalur District

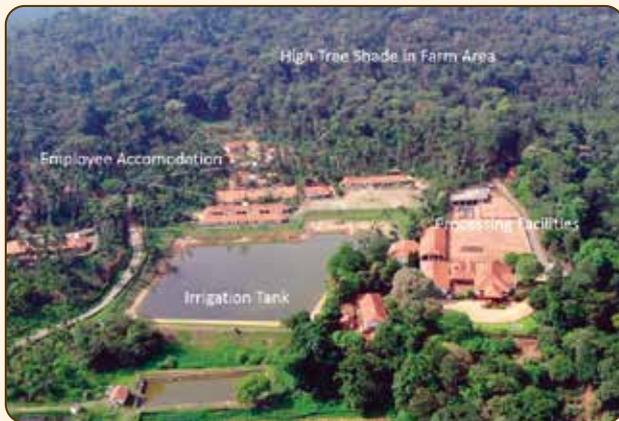
 1200 mts above MSL

Our regenerative agriculture practices focus on improving the health and resilience of the soil and ecosystem. Our coffee is shade-grown under a canopy of native trees, which not only provides a natural habitat for wildlife but also helps to protect the coffee plants from harsh sun and winds.



Indian Single Estate Specialty Coffee & Spices

We are thrilled to introduce our collection of 100% Chemical-free, regenerative coffee from the Western Ghats of India.



Our Coffee

Our processing practices, developed over generations, helps consistently produce coffee that is safe for human consumption, good for the environment and tastes truly special. We like to share our practices with fellow farmers and then enable them to find good homes for their coffee too. Our familiarity with the best practices in storing and shipping coffee enables us to reach coffee, quickly, to the finest coffee houses in India, France, Italy, Belgium, The Netherlands, Spain, Germany & Japan. We welcome you to come experience coffee, the Hoysala way.



DO GET IN TOUCH

Hoysala Coffee and Spices Company, Chikmagalur - 577132.

☎ 9620441041, 9844089333 ✉ www.hoysalacoffeeandspices.com 📷 @hoysalacoffeeandspices



A **KPA** Member Estate

COFFEES of KARNATAKA · BREW IT LIKE WE GREW IT™

Chikmagalur *District*

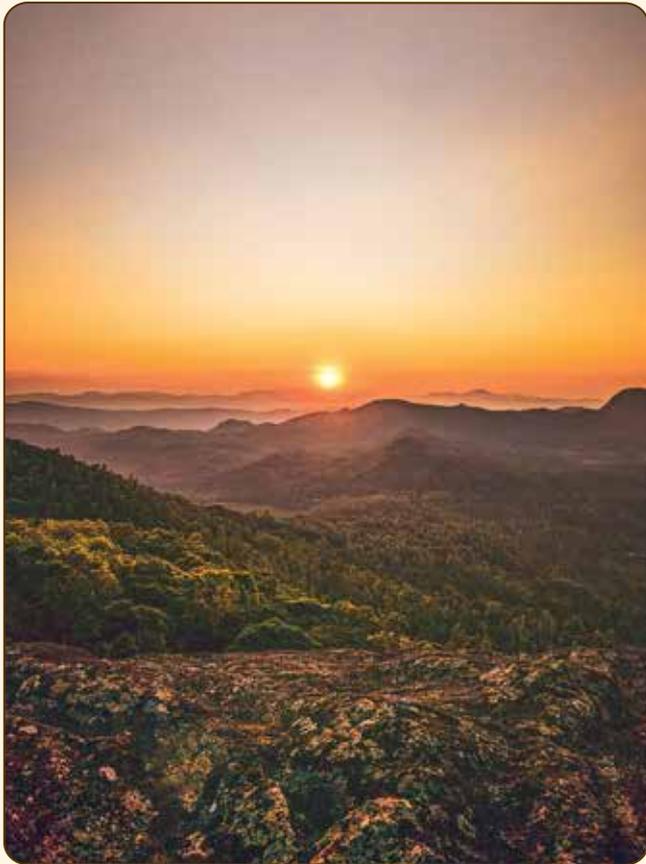
4500 feet above MSL

SINCE
1905

Coffee so special, Nature sends her fiercest to guard it.

There's probably a reason why tigers frequent the very pond that has been helping generations of my family grow our ever so aromatic, high-elevation, single-origin Arabica coffee.

At Hulikere Gardens, 4500 feet above MSL, in the midst of the world's 8th hottest bio-diversity hotspot, our coffees share space with 204 varieties of birds, numerous endemic, native trees, amphibians & mammals, including the majestic Royal Bengal Tiger.



And from this veritable paradise, where the plants are individually spoken to, lovingly nurtured, and the berry carefully selected and hand-picked - comes from farm-fresh coffee that cups beautifully, with the quintessential mild aromas of Arabica.

*When you love nature,
she loves you back manifold*

Our gardens are Wildlife Friendly as certified by WFEN. In fact, the coffees grown here are the first wildlife friendly certified coffees in the world, ever.

Hulikere Gardens are environmentally positive, with the highest level of priority given to be welcoming and tolerant to the many co-habitants of our lands. Labour, staff and family are educated about the myriad users of our lands and how to co-exist with them. Our workers experience for themselves the importance & role played by each inhabitant so as to ensure a balanced, tolerant, bio-diverse and harmonious environment where all can share the bounties that this paradise has to offer.

Hulikere Coffee

Arabica Coffee sourced from lands nestled high in the ghats, that accentuate the chocolate and nutty flavours which hold strong till the last sip is savoured.



DO GET IN TOUCH

Hulikere Coffee, Jakkanahalli Post, Chikmagalur District - 577130.
 +91 9448245201 www.woodwayhomestay.com - www.hulikere.com

◇◇◇◇◇ HULIKERE GARDENS ESTATE ◇◇◇◇◇ CHIKMAGALUR ◇◇◇◇◇ HULIKERE GARDENS ESTATE





A **KPA** Member Estate

COFFEES of KARNATAKA · BREW IT LIKE WE GREW IT™

 **Magundi**

 **2700 to 3200 feet above MSL**

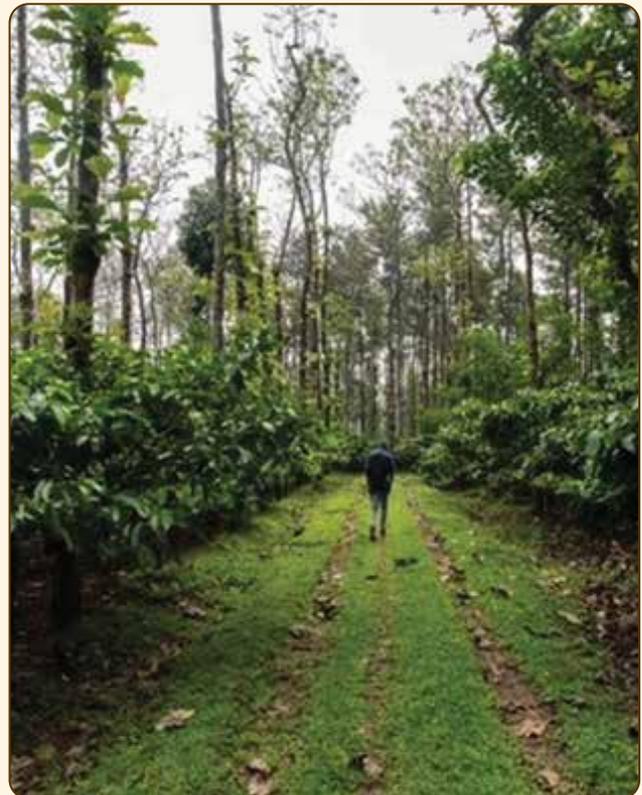
Kaapi Royale & Sethuraman Estate

Ethically farmed, family owned, and grown with nature, Kaapi Royale brings you one of the richest single-origin speciality robustas of India. We operate in the lush, rustic background of Magundi's Sethuraman Estate, from where we have been delivering our luxury coffee to the world for more than 25 years.



When the Gurjer family invested the stunning Sethuraman Estate in Magundi 200 years ago with its sprawling vegetation, lush fruit trees, and peacocks cooing in the dense green, they knew they were standing at the precipice of something special.

Nishant Ramesh Gurjer, one of their own, converted the farm into an enterprise that produces one of the world's finest hand-harvested organic luxury robustas presented to the world as Kaapi Royale someday.



Growing all-natural coffee in a region that is home to so much biodiversity and eclectic soil profiles means knowing the humour of each plant. And that's where we do what no one else does. Each stem is tended to with gentle hands, unprecedented care, and organic corrective measures that do not betray the gifts of the land. Using water recycling, hand-harvesting, and patio drying techniques, we ensure that we're treading lightly on the carbon footprint while packing an extra kick of goodness before we seal each bag.

DO GET IN TOUCH

Kaapi Royale & Sethuraman Estate, Magundi - 577160, Karnataka, India.

 +91 8088055163  info.kaapiroyale@gmail.com  www.kaapiroyale.in

 @KaapiRoyaleCoffee  @KaapiRoyaleCoffee

◇◇◇◇◇ KAAPI ROYALE ESTATE ◇◇◇◇◇ MAGUNDI ◇◇◇◇◇ SETHURAMAN ESTATE ◇◇◇◇◇





KANNAGERE

ESTATE

STANDING TALL
SINCE 1947

A **KPA** Member Estate

COFFEES of KARNATAKA

• BREW IT



LIKE WE GREW IT™



Chikmagalur District



3250 feet above MSL

SINCE
1947



Kannagere Estate spans 160 acres and is nestled within the picturesque landscapes of the Western Ghats in Chikmagalur District, in the state of Karnataka. It was initially acquired by my grandfather in the year 1947, and it has remained in our family since, making me a fourth-generation cultivator.

Kannagere Estate

Perched at an elevation of 3250 ft. above sea level, this estate provides an optimal environment for cultivating both Arabica and Robusta coffee. The plantation is shade-grown with an array of indigenous jungle trees and Silver-Oak trees, entwined with pepper vines.

Furthermore, the estate boasts a rich diversity of flora and fauna, thus serving as a sanctuary for numerous bird species and wild animals.



Our Coffee

We use age-old agricultural techniques to cultivate our coffee by replenishing soil fertility through the application of compost and cattle manure. Our skilled labour is guided to meticulously prune the coffee plants and shade lop the trees to provide suitable conditions for growth.

Great attention is devoted to the harvesting and drying process which begins with the selective picking of fully ripe berries. This is followed by thorough sorting and pulping in our in-house pulper.

Ultimately, the beans are dried on our drying yard until they attain ideal moisture level. This multi-step process ensures we produce high-quality Washed Arabica and Robusta coffees.



DO GET IN TOUCH

Shirish Vijayendra, Kannagere Estate, B.Hosahalli - 577113.
Chikmagalur District, Karnataka State

☎ 9448007087 ✉ shirishnv@yahoo.co.uk

◇◇◇◇◇ KANNAGERE ESTATE ◇◇◇◇◇ CHIKMAGALUR ◇◇◇◇◇ KANNAGERE ESTATE ◇◇◇◇◇





A **KPA** Member Estate

 Balehonnur, Chikmagalur District

 2750 feet above MSL

SINCE
1927

Karkie Estate

Karkie Estate is a 96-year-old family property situated in the Bhadra River Valley near Balehonnur, Chikmagalur District.

It is currently being managed by the third generation owners.

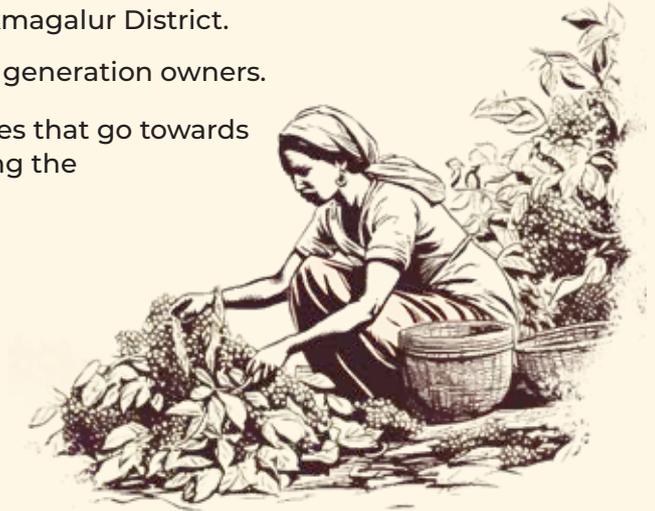
All efforts are made to ensure best practices that go towards preserving the biodiversity and maintaining the ecological harmony.

Cultural Practices

100 % Hand-picked

100 % Sun-dried

Predominantly shade-grown with native species tree canopy.



Cultural Practices

- | | | |
|---------------------------|---|---|
| 1. Sorting | : | one round sorting at the field itself second round sorting just before pulping complete removal of greens, dried cherry etc. |
| 2. Pulping | : | started & completed in the same evening itself disc pulper |
| 3. Fermentation | : | 12 hours to 24 hours depending on temperature |
| 4. Underwater soaking | : | 12 hours |
| 5. Demucilaging / washing | : | after natural fermentation |
| 6. Drying | : | on barbeque bricked drying yards 5 to 8 days depending on sunlight. |
| 7. Storing | : | immediately transported to warehouses of lakshmi coffee curing works, hassan (coffee is not stored in the estate for more than a few days) |

DO GET IN TOUCH

**Radhiika & Sahadev Balakrishna, TM Road, Post Box 5,
Koppa - 577126. Chikmagalur District.**

 9845010001  sahadevb@gmail.com



A **KPA** Member Estate

COFFEES of KARNATAKA · BREW IT LIKE WE GREW IT™

 Aldur, Chikkamagaluru District

 3700 feet above MSL

* SINCE *
2019

Kerehaklu Estate

Kerehaklu is a coffee farm owned and run by the father and son duo Ajoy and Pranoy Thipaiah who are fourth and fifth generation coffee growers respectively. Kerehaklu is located in the traditional Arabica coffee growing belt of Aldur of Chikkamagaluru District in Karnataka State. Situated at an average elevation of 3700 feet above M.S.L., Kerehaklu is home to most of the flora, fauna and fungi found in the Western Ghats of India. 90% of our planted area comprises Arabica - namely Selections No. 9, No. 6, No. 5B, No. 10 as well as Chandragiri. The remaining 10% of planted area comprises the Robusta varieties such as CxR and Selection No. 274.



Our dedicated team at Kerehaklu have been focused on quality and the post-harvest processing as well as marketing of specialty and fine coffees since 2019, under the guidance of renowned processing expert Lucia Solis. We are honoured to be partnering with and supplying to the top roasters around the country, and recently some overseas in the United Kingdom and the United States of America.



DO GET IN TOUCH

Kerehaklu Estate, Kerehaklu Plantation LLP, Aldur - 577 111, Chikkamagaluru District, Karnataka.

 contact@kerekhaku.com  www.kerekhaku.com





KESVINAHAKLOO

A **KPA** Member Estate

COFFEES of KARNATAKA · BREW IT LIKE WE GREW IT™

 Aldur, Chikmagalur District

 1300 mts above MSL

SINCE
1923



Kesvinahakloo estate, alongside producing coffee, makes sure that we take care of the environmental, sanitization and safety aspect of our surroundings and staff. We strictly follow a no pesticides, no plastic and no child labour policy at our estate. We provide shelter, electricity, water, medical and educational requirements for our labourers, staff and their families.

Kesvinahakloo Estate

Kesvinahakloo estate is a pristine estate which is a haven of tranquility, embraced by majestic 100-year-old well maintained coffee plantations. It's a well laid out farm with aromatic trees amongst robusta, arabica, pepper and other varieties which will leave you enchanted. We are recognised as one of the top 3 estates in India by Illy coffee USA 2017. The age-old estate has different varieties of coffee grown on the plantation and each one has its own unique flavour profile. We make sure to follow the best practices to provide the best in class produce.

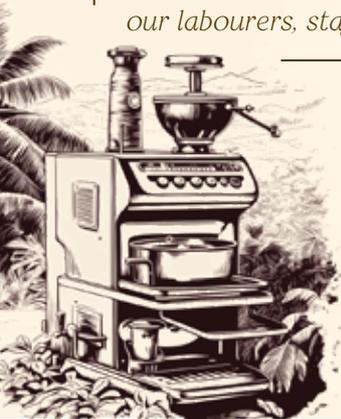
Kesvinahakloo estate has a vast and scenic Arabica and Robusta plantation spread throughout the well curated plantation overlooking the serene view 1300ft above sea level.

Handpicked perfection coffee beans go through a pulping process where we make sure of the usage of freshwater for our pulping system.

The coffee is pulped and then dried to perfect moisture conditions with the help of Electric dryers to ensure that every bean holds a premium quality in itself.

After the drying process the coffee is packed in gunny bags by experienced staff ensuring that every bag packed is of a high quality product.

Kesvinahakloo estate is also Rainforest Alliance certified.



DO GET IN TOUCH

Kesvinahakloo Estate
Aldur, Chikmagalur District, Karnataka - 577111.

◆◆KESVINAHAKLOO ESTATE◆◆CHIKMAGALUR◆◆KESVINAHAKLOO ESTATE◆◆





A **KPA** Member Estate

COFFEES of KARNATAKA · BREW IT LIKE WE GREW IT™

Mudigere Taluk, Chikmagalur District.

3400 to 3650 feet above MSL



Kolli Berri the Coffee Farm: Raising a Cup to Women Empowerment

Welcome to the world of Kolli Berri a women-run farm brewing a coffee experience unlike any other. Our story unfolds at the Kollibyle Estate, a family treasure nestled amidst the Western Ghats.

For 70 years now, we've been cultivating not just coffee here, but a legacy. With an 80% female workforce, championed by the third generation of women in our family, we are devoted to producing high-quality coffee in a sustainable way.

Altitude & Offerings: Our estate lies perched between 3400 to 3650 feet in the heart of Chikmagalur. Amidst this enchanting landscape, we cultivate both Arabica and Robusta coffee alongside black pepper, exotic fruits, and honey.

Coffee that's crafted with care: At Kolli Berri, coffee isn't just brewed; it's nurtured with love. Each bean is handpicked, gently washed, and sun-dried right at our estate. Our Rainforest Alliance and UTZ certifications are testament to our commitment to sustainable farming. These practices not only enrich our soil but also guarantee quality coffee year after year. It's our shade-grown, rain-blossomed, handpicked freshness that makes every sip special.

The Art of Specialty: We're unwavering in our commitment to sustainable specialty coffee production. We devise comprehensive processes tailored for committed roasters. We also run calculated experiments that push boundaries, enhancing future production quality while maintaining the farm's sustainability.

We're not just about growth; we're about innovation that aligns with the needs of buyers and the farm's ecosystem. We believe that the essence of specialty coffee lies in the seeds and plants and that's where our focus lies. At Kolli Berri, we employ both time-honoured and contemporary processing methods, always keeping sustainability at the core.



DO GET IN TOUCH

Ms Pranathi Shetty, Kollibyle Estate, P.O Box 36, Mudigere Taluk, Chikmagalur - 577132. Karnataka State

☎ 9845501418 ✉ pranathi81@gmail.com 🌐 www.kolibberri.com 📷 @Kolibberri



A **KPA** Member Estate

COFFEES of KARNATAKA · BREW IT  LIKE WE GREW IT.™

 **Mudigere Taluk, Chikmagalur District.**

 **3250 feet above MSL**



Where Coffee and Nature Thrive Together

Nestled in the Western Ghats of India, Kollibyle Estate is a three generation long, family-owned estate spanning 180 acres at an elevation of 3250 feet. Here, coffee cultivation intertwines seamlessly with the environment, creating a unique and sustainable experience.

At Kollibyle Estate, you'll find a variety of both Arabica and Robusta coffee, Arabica Selections 5B, 6, 795, Chandragiri, 9, 10 Robusta Selections CxR, 274 and Peradeniya. These beans are carefully nurtured on the estate along with small batches of naturals, honey and washed coffee.

Nature's Harmony at Work

Step onto the estate, and you'll find a balanced ecosystem. Coffee plants coexist harmoniously with pepper, cardamom, areca, and banana plants. This diversity provides a sanctuary for local wildlife, from the impressive Indian Gaur to the smallest fungi enriching the soil.

Sustainability at Heart

Kollibyle Estate takes pride in its eco-friendly approach. With UTZ and Rainfall Alliance compliance, the farm shows its commitment to responsible farming. By preserving the environment, the estate ensures a better future for both the land and its coffee.



Savour the Connection

When you enjoy Kollibyle's coffee, you're tasting more than just a beverage. It's a direct connection to the land's legacy and the dedication of generations. This coffee embodies the simplicity and authenticity of its land.

Kollibyle Estate stands as a testament to the harmony between agriculture and nature. With every sip, you're invited to experience the genuine flavors of a land that values both its heritage and its environment.



DO GET IN TOUCH

Kollibyle Estate, P.O. Box No. 1, Mudigere, Chikmagalur District, Karnataka
☎ 9845135098 ✉ kollibyleestatecoffee@gmail.com 📷 @kollibyleestatecoffee

◆◆◆◆◆ KOLLIBYLE ESTATE ◆◆◆◆◆ CHIKMAGALUR ◆◆◆◆◆ KOLLIBYLE ESTATE ◆◆◆◆◆





KOPPA
Estate
1899
Harvesting Diversity

A **KPA** Member Estate

COFFEES of KARNATAKA · BREW IT LIKE WE GREW IT™

Chikmagalur District, Koppa

2200 to 3000 feet above MSL

SINCE
1880



In an era of unpredictable climate patterns and challenges, Koppa's mission stands strong-maximize returns through diversification. Coffee, Tea and Pepper vines grace the undulating hills and valleys while Areca palms, Rubber and Cocoa trees add to the verdant landscape. It's lush green vistas not only please the eye but also fill the lungs with pure oxygen, revitalizing the mind and enhancing life itself.

In essence, Koppa isn't just an estate-it's a living embodiment of sustainable diversity, a legacy that continues to unfold with every passing year.



Where Diversity Reigns Supreme

Koppa Estate, a living testament to diversity, has a story as vibrant as its coffee. This exceptional estate stands as a rare gem, nurturing a variety of vital crops-Coffee, Tea, Cocoa, Rubber, Pepper & Areca.

The roots of this property run deep, tracing back to 1880 when it was owned and operated by the British. Javali Ganeshrao Gurjer acquired the estate in 1900 before it was passed down to Mr. P. G Gurjer, a plantation industry veteran, in 1944. Spearheaded by successive Gurjer generations, this once pure coffee haven has today transformed into a diverse landscape that sustains a multitude of crops.

Koppa Estate boasts an irrigation network of 600 acres. The grid of subterranean sprinkler pipelines is backed by a 5-acre reservoir that can hold up to 1000 acre-inches. This extensive water system is further supplemented by natural springs and borewells, ensuring a seamless supply to every nook and cranny of the estate.



DO GET IN TOUCH

Koppa Estate, Chikmagalur District, Koppa - 577126. Karnataka
☎ 9820844771 ✉ sameer.gurjer@gmail.com





A **KPA** Member Estate

COFFEES of KARNATAKA · BREW IT LIKE WE GREW IT™

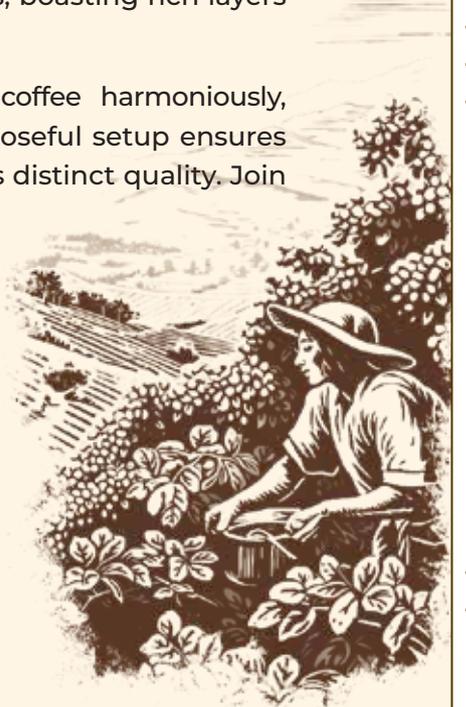
 Jayapura, Chikmagalur District

 2800 feet above MSL

Kowli Plantation

Explore Kowli Plantation, a hidden gem on the Bangalore-Sringeri road in Chikamagalur. Cradled in the coffee-rich zone, it produces superior Robusta coffee of renowned excellence. The symphony of elements – lush surroundings, ample rain, elevated terrain – forms an optimal backdrop for crafting coffee beloved by experts. Amidst diverse trees, our coffee thrives, boasting rich layers of flavour.

At Kowli Plantation, our pledge centres on cultivating coffee harmoniously, embracing plants, people, and the environment. Our purposeful setup ensures flawless post-harvest procedures, safeguarding the coffee's distinct quality. Join us to delve into this immersive encounter.

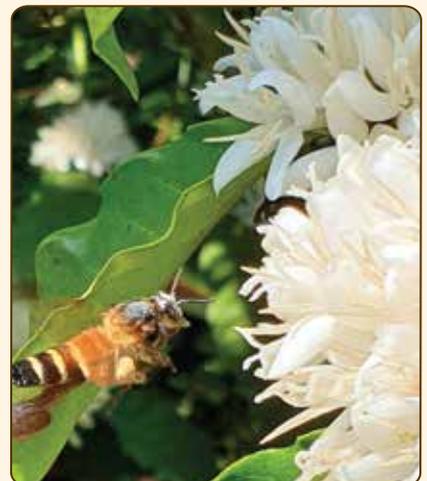


Growing, processing and cultural practices:

From the meticulous selection of superior saplings and suitable robusta varieties, to the careful nurturing of growth, our focus is on cultivating and processing coffee of exceptional quality. Our approach hinges on the belief that optimal growth and development demand a nurturing environment and proper care. Pruning and handling are entrusted to skilled local workers who understand the nuances of our cultural practices.

Harvesting takes place at the peak of ripeness, ensuring that each fruit is picked with care. The subsequent processing and drying stages are executed meticulously to attain the perfect moisture levels. Our commitment extends to the storage phase, with a dedicated storehouse ensuring systematic preservation until the coffee finds its buyer.

Our offerings: Robusta Selective Naturals,
Robusta Honey Sundried, Carbonic Maceration Naturals.



DO GET IN TOUCH

Kowli Plantation, Sringeri Road, Jayapura, Chikmagalur District, Karnataka
 9663372027  kowli.estate@gmail.com  Kowliplantation

◇◇◇◇◇ KOWLI PLANTATIONS ◇◇◇◇◇ CHIKMAGALUR ◇◇◇◇◇ KOWLI PLANTATIONS ◇◇◇◇◇



MAHAVEER Estate

A **KPA** Member Estate

COFFEES of KARNATAKA · BREW IT  LIKE WE GREW IT™

 Mallenahalli, Chikmagalur District

 3400 to 4250 feet above MSL

SINCE
1923



Mahaveer Estate and Shanthi Valley Estate

Shanthi Valley & Mahaveer Estate, with more than 100 years of heritage is located in Mallenahalli, Chikmagalur and currently managed by the 4th Generation of the family, working to serve quality coffee. The western Ghats of India are one of the world's eight hottest global biodiversity hotspots and UNESCO World Heritage Site as well. The soil measures above average levels of carbon, nitrogen, phosphorus and potassium which is an indicator for good plant health. It is home to more than 66 species of birds, 40 species of butterflies, and 11 types of wildlife mammals. Apart from coffee, Shanthi Valley boasts of more than 20 other varieties of fruit bearing, medicinal plants and trees. Location – We are located in the outer Giris in Chikmagaluru at an altitude starting from 3400 ft to 4250 ft above sea level, where we grow special varieties like S- 795, HDT Khatva, BBTC catimore and Sachimore.

Our Coffee

is Shade-grown, Rain-blossom hand-picked and mountain-fresh.

The coffee, fruits and spices are grown in harmony with the existing environment at our Plantations. We have exotic spices, fruit and jungle trees which provide additional shade to the coffee and provide a unique flavour.

The primary source of water is the rainfall, which is channelized into the coffee area for optimum use. There is also a natural stream flowing through, and a man-made lake on our plantation. A part of the plantation is irrigated.

50 % of the fertiliser used in our plantation is organic and this compost is prepared on the farm itself. Minimum or no use of fungicides & no pesticides have been used since the last 5 years.



The shade trees and water bodies are home to many rare species of birds, mammals, butterflies & reptiles, they co-exist in our environment and maintain a micro - climate.

Our coffee is very carefully handpicked, washed & sundried at our farm itself.

We at our plantations believe in sustainable farming which improves the soil condition and Improves the coffee year on year.

DO GET IN TOUCH

Mr. Sharan Shashidhar, Mahaveer Estate, Mallenahalli, Chikmagalur.

 9448067590  ssharan@ymail.com



MELEFORT Estate

A **KPA** Member Estate

 Mudigere Taluk, Chikmagalur District.

 2750 feet above MSL

Melefort Estate: Where Coffee Dreams Grow!

Melefort Estate is located on the banks of the Hemavathi River in the Western Ghats. Access to water and its elevation of around 2750ft make it an ideal place for Robusta to flourish. Robusta is grown under the shade of local jungle wood trees along with other complimentary crops of Areca, pepper and cardamom. Residents of Melefort also include native birds and animals that call it home and live in harmony.



Melefort

Melefort is managed by Yeshwant Gurjer who is a fifth generation coffee farmer.

Melefort is open to processing our Robusta coffee to meet customer requirements. Please contact us for details.



Our Robusta coffee is carefully grown following sustainable farming practices and integrated pest management to preserve the ecosystem.

Regular pruning and shade management are undertaken to ensure that the environment is right for the plants to thrive. The Hemavathi River provides adequate water to irrigate the plants to ensure a uniform and controlled blossom. Industry best practices are followed to ensure healthy growth from blossom to mature berries. Mature berries are then carefully harvested by hand to ensure that the flavour of the coffee is preserved. The coffee is then carefully processed to ensure that when the end customer sips the coffee, they can experience our nature and nurture in a cup.



DO GET IN TOUCH

Yeshwant R Gurjer, Melefort Estate, Helekere Village, Mudigere - 577 132.
Chikmagalur District, Karnataka State.
 9886747272  yrgurjer@gmail.com





A **KPA** Member Estate

COFFEES of KARNATAKA · BREW IT  LIKE WE GREW IT™

 **Chikmagalur** District.



SINCE
1971

Malenadu Planters Coffee Curing Works (P) Ltd., MPCCW

The trailblazer 'MPCCW', established in 1971, has withstood the trials of time to earn the apt sobriquet of "Dependable for all... Growers, Curers & Buyers of quality Indian Coffees".

Established a glorious 50 years back, the MPCCW is, even to date, a professionally managed unit, by the descendant families of the founders.

The Curing Works proudly boasts of 2 independent hulling lines capable of Hulling, Curing, Grading, Sorting & Garbling of Coffees at an impressive speed of 6000 kilograms/hour.

Our Pinhalense, Buhler, DMS curated machines look forward to procuring, processing & delivering quality coffees grown from the Western Ghats region to the consumers of the World.



DO GET IN TOUCH

Malenadu Planters Coffee Curing Works, MPCCW, Ambedkar Veedhi, Chikkamagalur - 577101. Karnataka State.

 www.mpccw.com  hello@mpccw.com





A **KPA** Member Estate

MSP Plantations and Cauvery Peak Estate

Shevaroyis, Salem *District*

4500 to 4800 feet above MSL

SINCE
1867

MSP Plantations and Cauvery Peak Estate

MSP Plantations and Cauvery Peak are the estate management and retailing firms of a 5th generation coffee family.

MSP Plantations manages Cauvery Peak estate, Glenfell estate and Shevaroyis estate located at a high elevation of 4600 feet(1382m), 4200 feet (1232m) and 4800feet (1442m) above mean sea level respectively. The high elevation, moderate rainfall, bauxite rich soil of the Shevaroyis hills of the eastern ghats, mixed shade trees and ideal temperatures help produce arabica coffees with a fine balance of acidity, body and delicate flavours.



Brand or products or best-case practices

Single estate and curated blends from the group estates are available for connoisseurs online and in our retail stores on the estate cafe in 100 grams to 1kg pouches which are roasted freshly, packed and shipped to order.



The estates produce only arabica coffee, predominantly Hawaiian Red Catura (HRC) strain seed from Costa Rica brought by MSP Rajes in the 1960's. These coffees are carefully handpicked, washed, sun-dried, milled, roasted and brewed in Cauvery Peak estate under the watchful eyes of individual members of the Rajes family. This ensures consistent quality year on year, personal commitment, regular supply and long-term vision. Highly rated washed arabica coffees are available from green bean to freshly brewed on a B2B and B2C basis.

The shevaroyis hills on the eastern ghats are known for over a century for high quality washed arabica. William H. Ukers in his book "All About Coffee" published in 1922 says "the Shevaroyis is primarily a coffee growing region in south India, producing some of the finest coffee in the world'.

Kenneth Davis, coffee expert, author and co-founder of coffee review, rated Cauvery Peak estate coffee among the top 3 Indian arabica coffee says "this immaculately manicured plantation at 1400, (4600 feet) is unique in India for Hawaiian red caturra (HRC) strain of arabica coffee which helps produce a truly well-balanced cup of coffee.



DO GET IN TOUCH

Shevaroyis Estate, Cauvery Peak Estate, Glenfell Estate

MSP Plantations, Cauvery Peak Estate, Yercaud-636602, Tamil Nadu

+91 9449350293

vprajes@gmail.com



www.cauverypeakestate.com



NANDIPURA Estate

A **KPA** Member Estate

COFFEES of KARNATAKA · BREW IT LIKE WE GREW IT™

 Chikmagalur District

 3400 feet above MSL

SINCE
1900

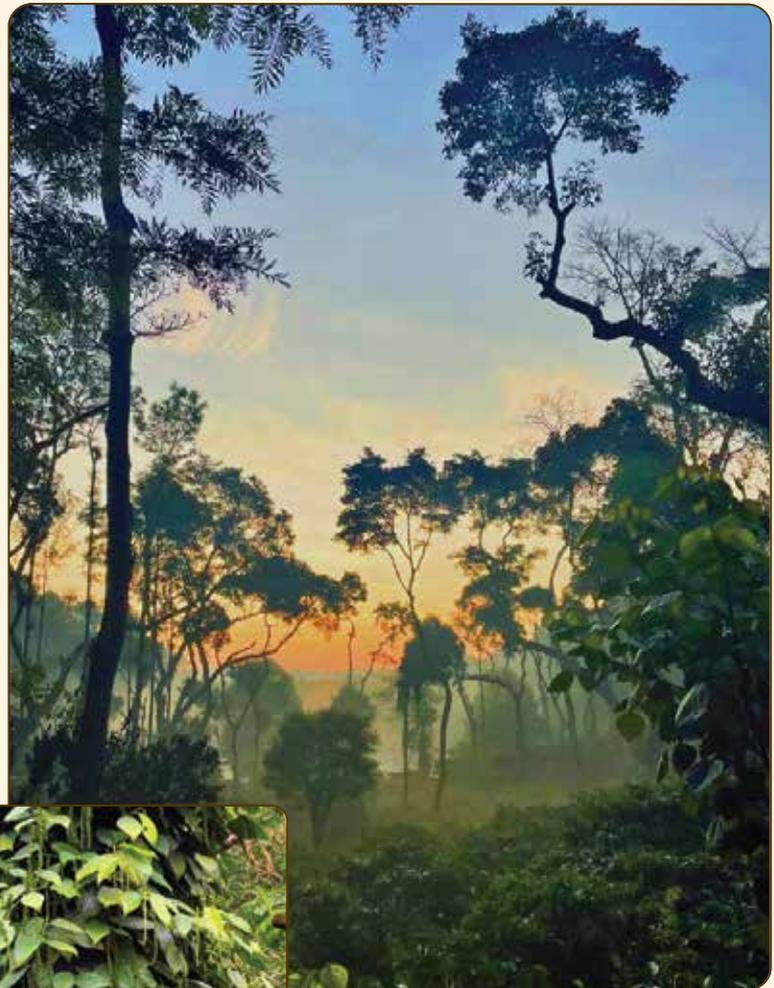
Nandipura & Indravally Estates: *Certified Champions of Coffee*

Nandipura and Indravally Coffee Estates, founded in the early 1900s, are a fifth-generation family-owned plantation nestled in the heart of Chikmagalur's coffee belt.

Here, our coffee thrives under the natural canopy of Jackfruit, Ficus, Fig, and Malabar Plum trees. These trees not only enrich the soil with organic matter but also contribute to a thriving ecosystem. We take pride in our sustainable coffee farming practices, which harmonize with nature and enhance the livelihood of our community.

Our coffee beans are carefully handpicked, pulped, and gently washed, resulting in a unique and delightful flavour profile. Only the finest beans make it to your cup, rigorously assessed through visual evaluation and quality cup tasting analysis. All our beans are traceable to origin, ensuring that each roasting batch has distinct single-origin characteristics.

Availability: Arabica Micro lots and Robusta Parchment / Cherry Bulk.



Awards:

*Certificate of Merit for
our Robusta Parchment Bulk.*

DO GET IN TOUCH

Nandipura Estate, Nandipura Post, Mudigere, Karnataka - 577132.

 nandipura@hotmail.com  [@nandipuracoffee](https://www.instagram.com/nandipuracoffee)

◇◇◇◇◇ NANDIPURA ESTATE ◇◇◇◇◇ CHIKMAGALUR ◇◇◇◇◇ NANDIPURA ESTATE ◇◇◇◇◇



Sakammas Coffee

A **KPA** Member Estate

COFFEES of
KARNATAKA

• BREW IT

• LIKE WE GREW IT™



Somwarpet, North Coorg



3500 feet above MSL

SINCE
1860

Sakammas Coffee Estates

The Doddamane family came to Coorg in 1840 as coffee traders and established themselves as coffee planters in Somwarpet, North Coorg in the year 1860. In a matter of few years, they acquired other coffee estates and also opened large tracts of forestland for coffee cultivation. By the end of the 19th Century, the family owned more than 3000 acres of coffee.



During the period 1937-1963, Late Smt. Sakamma operated the Sakamma's Coffee Works in Bangalore, where raw coffee was roasted using machinery imported from Germany and sold a roasted seeds or powder at various outlets not only in Bangalore but across Mysore State and several districts of the Madras Presidency.

Late **Smt. Sakamma**, was the first woman planter to serve as a member of the Mysore Representative Assembly. She was a philanthropist and social worker especially in women's welfare, in recognition of which the Mysore Durbar conferred on her the title "Lokasevaparayane". She was also the recipient of the "Kaiser-I-Hind" medal in 1941 from the British Government.

Today, five generations later, the Doddamane family continues a tradition of over 150 years in coffee farming, while assimilating modern methods at the same time.



Our Coffee

Coffee is handpicked by trained labour, pulped and then sun dried, first on trays and later on barbeque tiles. The natural spring water that flows through the estates is used for fermentation and underwater soaking. The washed Arabica and washed Robusta coffee produce by Doddamane Coffee is bought by some of the largest exporters in India.

BALAGUNDA ESTATES
BETTAGERE ESTATES
KIBBETTA ESTATES
MADAPUR II,
A AND B ESTATES
PANNIA ESTATES
KUSBUR ESTATES
BIJAMBY ESTATES



DO GET IN TOUCH

Sakammas Coffee Estates, Somwarpet, Coorg District, Karnataka.

✉ eswaranuday@gmail.com | panniaestate@gmail.com | dvsbetta@gmail.com

◇◇ SAKAMMAS COFFEE ESTATES ◇◇ COORG ◇◇ SAKAMMAS COFFEE ESTATES



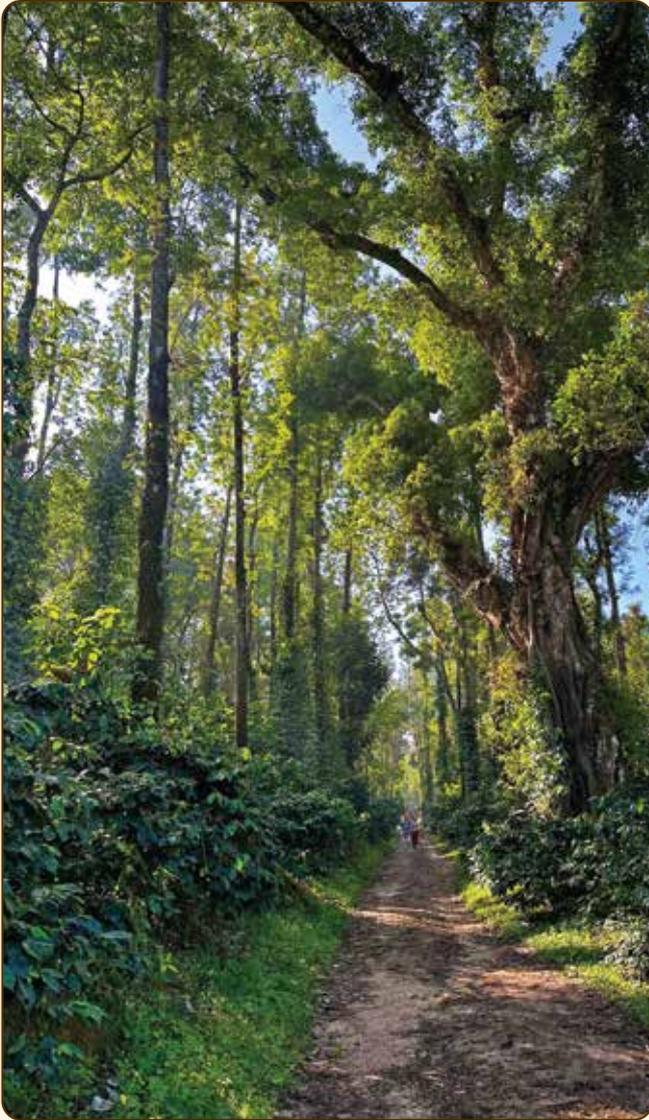


A **KPA** Member Estate

COFFEES of KARNATAKA · BREW IT LIKE WE GREW IT™

 **Belur Taluk, Hassan District.**

 **3600 feet above MSL**

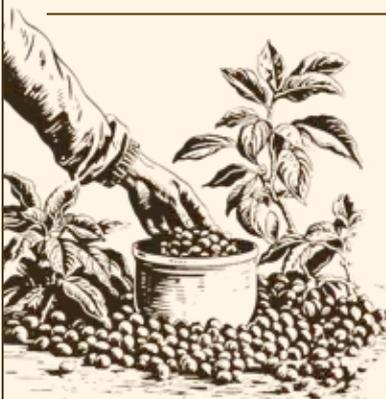


Salawara Estate

Nestled at the foothills of the Western Ghats in southern India, Salawara Estate is tended to by two brothers, Sharan Y.K. and Eshwar Y.K., who proudly carry on their family's coffee legacy as third-generation producers. We've been crafting specialty coffees of distinction, our aim is simple yet ambitious: to cultivate the finest quality coffees in a sustainable way. This commitment extends to safeguarding native plant and animal life while nurturing soil health. Our coffee varieties encompass Arabica, Robusta, and Liberica, all nurtured beneath the canopy of native forest trees, alongside fruits trees like jackfruit and oranges.

Growing and Processing

Some of the processes we work on include fermented washed, yellow and red honey, anaerobic fermented naturals, carbonic maceration, yeast fermentations, barrel-aged, honey-sun-dried, and frozen berry naturals. Notably, our dedication earned us the Ernesto Illy International Coffee Award in 2018, further fuelling our drive to expand the horizons of Indian coffee.



Our Coffee

We operate a roastery and café in Bangalore, known as GroundUp. This establishment not only enhances our comprehension of coffee flavour profiles and industry trends through firsthand experience, but also serves as an immersive hub for our roaster partners and customers. The distinguished Salawara blend, a product of collaboration with the esteemed Q Grader Sunalini Menon, stands as a testament to our dedication to quality.

DO GET IN TOUCH

Salawara Estate, Anughatta Post, Arrehalli, Belur Taluk, Hassan District, Karnataka- 573101.
 ☎ 7259663393, 9900172428 ✉ salawaraestate@gmail.com 📍 /salawaraestate



A **KPA** Member Estate

COFFEES of KARNATAKA • BREW IT LIKE WE GREW IT™

 **Coorg** District

 **1050** mts MSL

SINCE
1892

Sandalwood Estate

Sandalwood Estate is located at an altitude of 1050 metres and was established in 1878. The family that currently manages it has looked after the 200-acre estate since 1949.

Sandalwood Estate's coffee is delicious with tasting notes of rich dark chocolate, sweet prune, and zesty orange marmalade.



Our Coffee



The premium washed Arabica coffees are grown at this lush coffee estate in Coorg. The Chocolatey flavour profile of this medium dark roast is a coffee drinker's delight.



Grab these single origin specialty coffees on the shelves of Blue Tokai, and enjoy the same at all their cafés as well.

DO GET IN TOUCH

Sandalwood Estate, Sunticoppa, Kodagu 571237, Karnataka.

 98801 80197

 zaisiddika@gmail.com, info@sandalwoodestate.in

◇◇◇◇◇ SANDALWOOD ESTATE ◇◇◇◇◇ COORG ◇◇◇◇◇ SANDALWOOD ESTATE ◇◇◇◇◇



SHANKARGIRI Estate

A **KPA** Member Estate

 Arehalli, Hassan District

 3000 feet above MSL

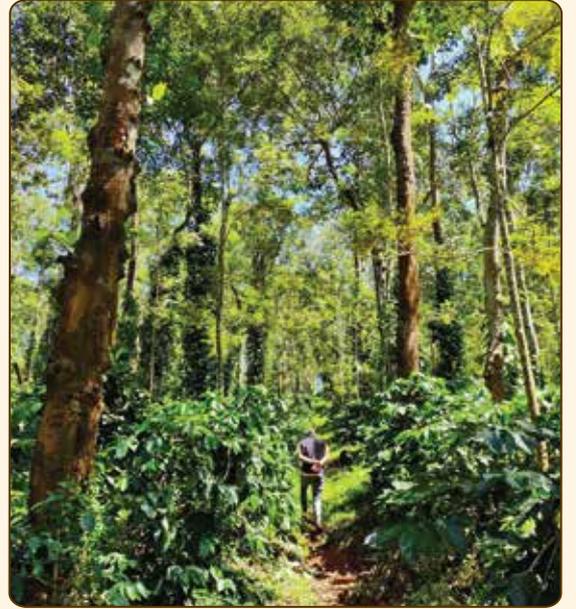
SINCE
1942

Grown in India, for the World.

Nestled within the lush embrace of the Western Ghats in Karnataka, a symphony of flavours take root amidst nature's untouched canvas. A heritage Estate spanning over 100 acres and specialising in growing the finest Robusta coffee in India. We envision producing quality coffee to the world.

With excellence in coffee production and the highest grade of eco-friendly practices followed, we present to you - **Shankargiri Estate**.

With every cup, one can taste the commitment to quality and celebration of nature. Shankargiri Coffee from the Western Ghats isn't just a beverage, but a narrative of the landscape and a sip of untamed wilderness.



Growing and Processing

Grown using traditional methods, the coffee beans mature slowly under the canopy of diverse flora and fauna. The rich fertile soil impacts a depth of earthiness to the coffee beans. The beans are carefully hand-picked and processed in an eco-friendly pulper which is a model of sustainable innovation. This pulper reflects a harmonious blend of technology and environmental responsibility. Further, it is sundried embodying sustainability and reverence for nature.



Irrigation

Lakes are an integral part of our estate's ecosystem. Through an efficient irrigation system, water is meticulously directed to the coffee fields. This carefully orchestrated irrigation system ensures that each coffee plant receives the necessary nourishment even in the driest of conditions.

DO GET IN TOUCH

Sachin Mekangadde, Shankargiri Estate, N.G Halli Post via Arehalli, Hassan, Karnataka - 573101.

 9740068066  mekangadde@gmail.com





A **KPA** Member Estate

COFFEES of KARNATAKA · BREW IT LIKE WE GREW IT™

Chikmagalur District

3700 to 4700 feet above MSL

SINCE
1946

Where coffee's past and future meet.

Nestled between 3700 and 4700 feet on the historic Rudra Giri Mountain, Shivagange Estate was born in 1946. At a towering 5692 feet, Rudra Giri is part of the iconic Baba Budan Giri range, where coffee's Indian journey began.



A mere 24 kilometres from Chikmagalur town, the estate neighbours the Bhadra tiger reserve, drawing frequent visits from leopards, tigers, barking deer, wild boar, mouse deer, Indian Gaur, Sambar and over 50 species of birds.

We call this paradise home.

Here on the Giri's slopes, coffee thrives beneath a canopy of native fruit-bearing, hard and soft wood trees. Predominantly of the Selection 795 variety, our coffees are harvested according to variety and elevation. When ripe, each cherry is plucked with utmost care, using over three rounds of selective hand-picking. The wet parchment is dry fermented for 20 hours to bring out the best flavours. It is then washed with pristine natural spring water and sun-dried for 8-9 days. The result: soulful coffee that's shade-grown, hand-picked, sun-dried, and sustainably produced.



Sustainable cultivation is the focus at Shivagange Estate. We practise soil and water conservation, leaving 8% of our land wild to guard these treasures from contamination. Certified by UTZ and Rainforest Alliance, our commitment is carved in every sip.



DO GET IN TOUCH

Shivagange Estate, Mallandur Post, Chikmagalur District - 577 130.

9448148340 9448148340

◇◇SHIVAGANGE ESTATE◇◇CHIKMAGALUR◇◇SHIVAGANGE ESTATE◇◇



A **KPA** Member Estate

COFFEES of KARNATAKA · BREW IT LIKE WE GREW IT™

Somwarpet, North Kodagu

3000 to 4000 feet above MSL

SINCE
1874



Shri Vasuprada Plantations Limited

Shri Vasuprada plantations Ltd, erstwhile Joonktolee Tea & Industries Ltd, is a 150-year-old company, promoted by “ the most illustrious family of Bangurs” having interests in Coffee, Tea and Rubber in different parts of India.

Cowcoody Estate takes pride in its strategic location, being in one of the traditionally best coffee growing regions of Karnataka -Manzarabad. The estate is situated amidst a large habitat of flora and fauna at Western Ghats in Somwarpet, Kodagu District and Sakleshpur, Hassan District.



Our Coffee

The coffees of Cowcoody are exquisite in taste, rich in aroma, full-bodied and mellow, the best ingredients for a well balanced exciting cup.

Both Arabica and Robusta are grown and nurtured under the canopy of gigantic native trees, at an elevation between 3000 to 4000 ft MSL.

The ripe berries are harvested right in time. Thereafter, the berries undergo Pulping, natural fermentation, washing and underwater soaking to bring out and preserve the best inherent traits.

The sun-dried coffees are then cured at our in-house, state-of-the-art, curing works.



DO GET IN TOUCH

Shri Vasuprada Plantations Ltd., Cowcoody Estate, P B No. 30, Somwarpet. Registered office: 21 Strand Road, Kolkata - 01.

☎ 9448782488

✉ ab@svpl.in /jticy@svpl.in

🌐 www.svpl.in

villa
urvinkhan

URVINKHAN ESTATE

**BRAVE
MAN**

SINGLE ORIGIN SPECIALITY COFFEE

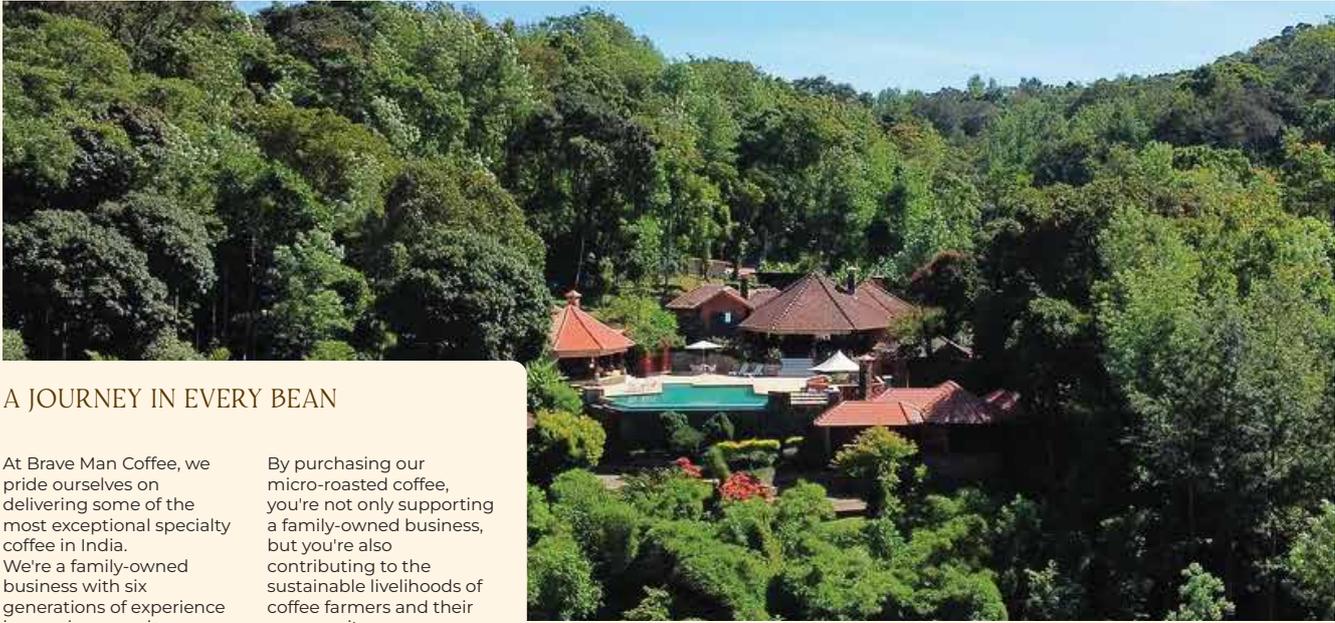
A **KPA** Member Estate

COFFEES of KARNATAKA · BREW IT LIKE WE GREW IT™

 Mudigere, Chikmagalur

 4000 feet above MSL

SINCE
1830



A JOURNEY IN EVERY BEAN

At Brave Man Coffee, we pride ourselves on delivering some of the most exceptional specialty coffee in India. We're a family-owned business with six generations of experience in growing premium, single-origin coffee. Our coffee is handcrafted, slow-roasted in small batches and made from 100% Arabica coffee beans that are sustainably grown under shade in the high elevations of the Chikmagaluru region.

Our artisanal coffee has a unique flavour profile that's terroir-driven, reflecting the peculiar features of the region's soil, climate and the millions of rainforest trees on the estate. We're committed to sustainable practices and eco-farming, ensuring that our coffee is of the highest quality while being gentle on the environment.

By purchasing our micro-roasted coffee, you're not only supporting a family-owned business, but you're also contributing to the sustainable livelihoods of coffee farmers and their community.

ROASTED SLOWLY, BREWED BOLDLY

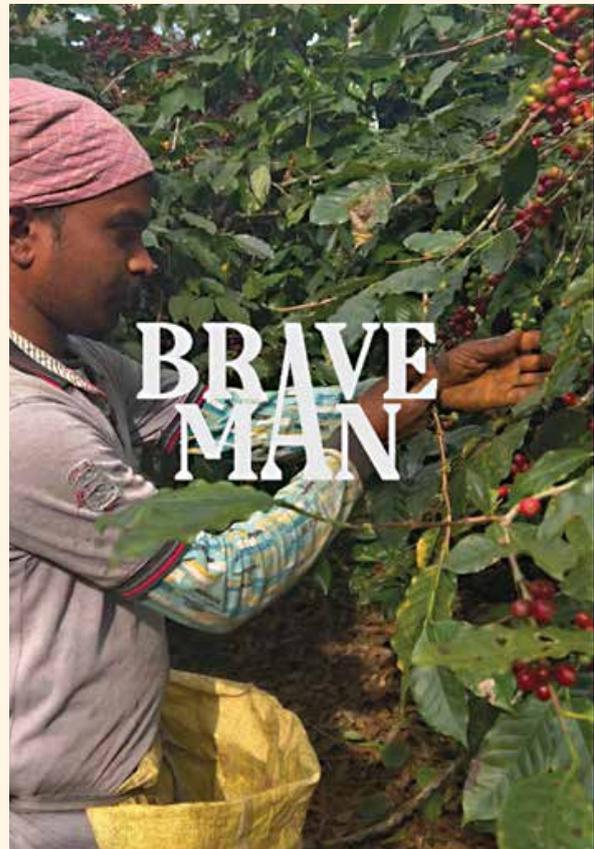
Brave Man Coffee is bold, adventurous, and fearless. Our coffee embodies the spirit of exploration and the thrill of discovery. We are passionate about quality, craftsmanship and sustainability. Thereby committed to creating a positive impact on the world. We are authentic, honest and down-to-earth, and nurture the relationships we build with our customers, partners, and communities.

WITHIN THE BEAUTIFUL PLANTATION, IMMERSE YOURSELF IN VILLA URVINKHAN, A STUNNING, LUXURIOUS RESORT

At Villa Urvinkhan, we strive to provide a one-of-a-kind and memorable experience. We combine the stunning beauty of our surroundings with top-notch amenities, flavourful dining options, and outstanding hospitality.

Our luxury property has incredible architecture that perfectly complements the beautiful greenery and misty mountains. Our guest villas and suites provide stunning views of the valley and mountains, allowing you to fully immerse yourself in the natural beauty of Chikmagalur.

At Villa Urvinkhan, we provide exceptional dining experiences that are tailored to suit every taste. At our restaurant, we offer a wide range of delicious dishes that showcase both local and international flavours. We take pride in using only the freshest ingredients, which are sourced locally to support our community.



DO GET IN TOUCH

Villa Urvinkhan

 www.villaurvinkhan.com  [villa.urvinkhan](https://www.instagram.com/villa.urvinkhan)  [bravemancoffee](https://www.instagram.com/bravemancoffee)

◇◇◇◇◇ URVINKHAN ESTATE ◇◇◇◇◇ MUDIGERE ◇◇◇◇◇ URVINKHAN ESTATE ◇◇◇◇◇





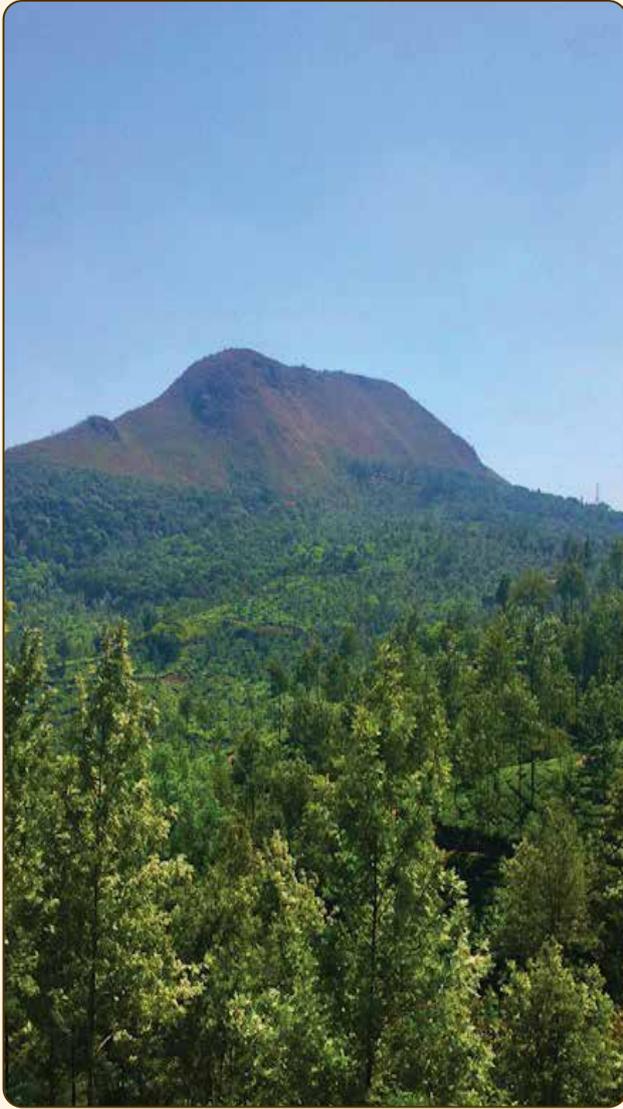
A **KPA** Member Estate

COFFEES of KARNATAKA · BREW IT LIKE WE GREW IT™

Koppa Taluk, Chikmagalur

1000 mts above MSL

SINCE
1886



Yelliemadaloo & Murgadi Estates

Established in 1886 and originally planted by C. H. Browne, Yelliemadaloo & Murgadi Estates were subsequently purchased by the Manamel family. They are part of the Anaparai Group of Estates.

Situated on the picturesque, mist-covered slopes of Durgadabetta in Chikmagalur, at an elevation of around 1000 metres, these sister estates are famous for their high-quality Arabicas and Robustas.



Incorporating a number of environmentally-friendly practices, such as the systematic planting of a variety of trees and the preservation of indigenous flora and fauna, our coffees are cultivated under shade-grown conditions.

Bison, Sambar, barking deer, Malabar squirrel and wild boar sightings are common, along with a myriad of birdlife, and special care is taken to ensure that this biodiversity is protected.

Our Coffee

The greatest care is taken in the seed selection, cultivation and harvest of our fully traceable coffees. Arabica varieties include SIn.795, SIn.9, Hemavathy, Catuai, Chandragiri and Yellow Bourbon, while the Robustas comprise of Peridenia, SIn 274 and CxR varieties.

Our coffees are currently either fully washed or naturals, both of which are sun-dried. We can also offer customer specific processes, against orders. The inherent tasting notes in the cup are 'clean, fruity, sweet and acidic coffee, with hints of caramel and nuts.'

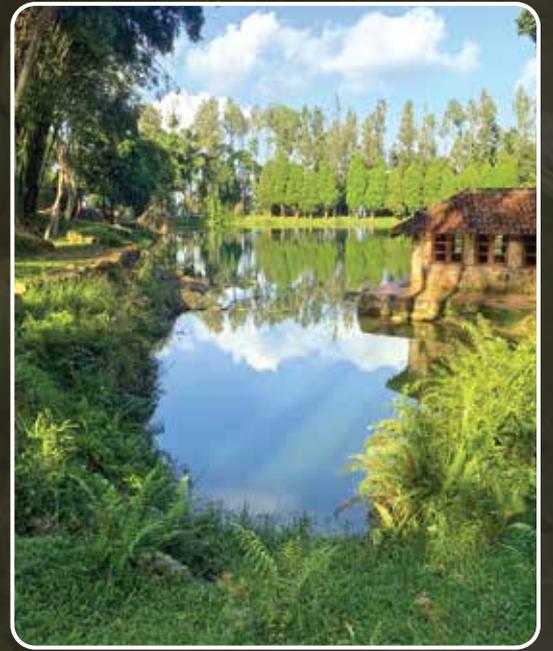
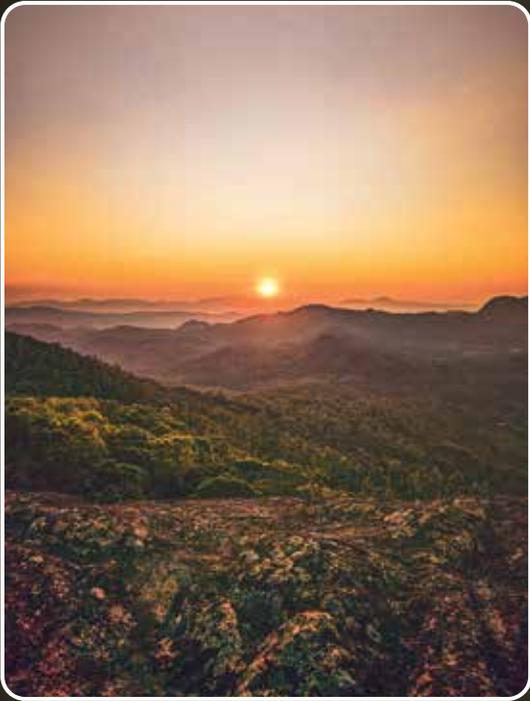
Over the years our coffee has received international recognition for its superior quality, including awards such as **The Gold Cup** at the 4th India Coffee Quality Prize for "Espresso", instituted by Illycaffè and **Best National Supplier of India Coffee** by Illycaffè.

DO GET IN TOUCH

M.C. Cherian, Yelliemadaloo Estate, Durgadabetta P.O. Koppa Taluk,
Chikmagalur, Karnataka - 577118.
 9980565987 yelliemadalooestate@gmail.com









VALUE ADDED INGREDIENTS FROM GREEN COFFEE BEANS

Green Coffee Extract



- Sustainably Grown and Ethically Farmed
- Non-GMO, Halal & Kosher
- Less than 2% Caffeine
- Application: Health supplements, Beverages

Natural Caffeine



- $\geq 98\%$ Caffeine
- Non-GMO, Halal & Kosher, GRAS
- Application: Health supplements, Beverages

Coffee Oil



- Supercritical extraction
- Non-GMO, Halal & Kosher
- RainForest Alliance
- Application: Flavor & Cosmetics





SHADE GROWN • HAND PICKED • SUN DRIED

COFFEESTM of KARNATAKA

• BREW IT LIKE WE GREW IT •



Scan for Member
Directory

THE KARNATAKA PLANTERS' ASSOCIATION

P.B. No. 18, Spencer Road, Chikmagalur-577101.



Scan for KPA AV

☎ 08262-238546/ 231386

✉ karnatakaplanters@gmail.com

🌐 www.kpa.org.in

📷 @karnatakaplantersassociation