



INDIA



Thalanar Estate - India

Thalanar Estate

Producer	Pathy Kasivisiwanathan
Farm	Thalanar Estate
Altitude	1500 m
Region	South India
Harvest	December - February

About Thalanar Estate

Indian coffee sparked the inspiration for the creation of the Project Origin business and we have been buying coffee from this origin since 2011. After a visit from Pathy Kasivisiwanathan in 2010 in Canberra, Australia, Sasa Sestic tried some of the coffee from the farm owned by Pathy's family, Thalanar Estate.

Sasa saw huge potential in this coffee when he cupped and tasted it both with and without Pathy beside him, and this potential led him to travel to India to see the estate for himself. After spending some time at Thalanar, he saw that the families living there lacked many resources, and so upon returning to Australia, he gathered a team together with the incentive of working to improve infrastructure, quality of life and improve coffee, all worldwide. This incentive became Project Origin.

Thalanar Estate is home to the Deep Purple Project, an experiment undertaken via collaboration between the Thalanar Estate farmers, Project Origin and Divisadero in El Salvador. In this experiment, dark cherries are selectively picked and sorted before being dried at a higher altitude in 30cm - thick spreads on African beds. The result is a very clean, natural process coffee that has scored higher than any other coffee the farm has produced. We continue to source this coffee to this day.



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Sanitation blocks at Thalanar Estate - India

About Thalanar Estate

From 2012, ONA Coffee raised money for some community projects here with the idea of providing infrastructure and better facilities that will benefit the community to allow them to work. The money raised by events such as local latte art competitions built a sanitation block and a childcare centre.

The childcare centre was rebuilt to allow children a safe environment to play and be cared for whilst their parents worked through the day. Prior to this rebuilding, the children played alongside their parents, with not the greatest opportunity for the safest supervision.

Over the years, Ona Coffee and Project Origin have helped rebuild the childcare facility, improve the sanitary system at the Thalanar Estate farm, provide medical facilities, and overall helped improve coffee harvesting and processing quality which results in a better pay for the workers. Thalanar Estate is what drove the concept behind Project Origin, and to this day, we keep this story in our minds and hearts.



Opening the childcare centre at Thalanar Estate
Image from *The Coffee Man* book



[Click here to learn more about Supernatural Coffees](#)

Thalanar Estate Deep Purple

Varietal: SL 7 / 9

Process: Supernatural

Lot: 23

Cupping notes: blueberry, blackberry, raspberry, chocolate, caramel, cacao, creamy



Processing Details

- o Coffee is handpicked when cherries are red
- o Floaters are separated to further sort the cherries
- o Cherries are wrapped in a tarp and left to ferment for 5-7 days
- o When fermentation is complete cherries are laid to dry on patios
- o Drying takes 20-30 days
- o Moisture content is reduced to 11.5-12%
- o Coffee is stored in dried cherry pods until ready for export