



Thalanar Estate - India



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.

Thalanar Estate A

Varietal: SL 7 / 9

Process: Washed

Cupping notes: milk chocolate, cacao nib, orange, rich



Processing Details

- o Coffee is handpicked when cherries are red
- o Floaters are separated then skin and pulp is removed from the bean using a traditional pulping machine
- o Coffee is then fed to the fermentation tank using fresh spring water and left for 18 hours to remove mucilage. The next day coffee is taken to another fermentation tank and soaked in new clean water for 24 hours
- o Coffee is removed from tanks and sun dried for up to 10 days
- o Dried coffee is sorted according to screen size. A grade coffee size > 6.65 mm with a 10% tolerance below this size
- o Moisture content is reduced to 11.5-12%
- o Coffee is stored in parchment until ready for export

Thalanar Estate B

Varietal: SL 7 / 9

Process: Washed

Cupping notes: dark chocolate, citrus, toffee, nutty



Processing Details

- o Coffee is handpicked when cherries are red
- o Floaters are separated then skin and pulp is removed from the bean using a traditional pulping machine
- o Coffee is then fed to the fermentation tank using fresh spring water and left for 18 hours to remove mucilage. The next day coffee is taken to another fermentation tank and soaked in new clean water for 24 hours
- o Coffee is removed from tanks and sun dried for up to 10 days
- o Dried coffee is sorted according to screen size. B grade coffee size > 0.0 mm with a 10% tolerance below this size
- o Moisture content is reduced to 11.5-12%
- o Coffee is stored in parchment until ready for export

Thalanar Estate

Varietal: SL 7 / 9

Process: Superhoney

Cupping notes: orange, lime, toffee, caramel, medium body



Processing Details

- o Coffee is handpicked when cherries are red
- o Floaters are separated then coffee is depulped using a traditional pulping machine
- o Cherries are wrapped in a tarp and left to ferment for 5-7 days
- o When fermentation is complete coffee is laid to dry on patios
- o Drying takes 15-25 days
- o Moisture content is reduced to 11.5-12%
- o Coffee is stored in dried cherry pods until ready for export



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

Thalanar Estate Deep Purple



Varietal: SL 7 / 9

Process: Supernatural

Cupping notes: red apple, red berry, blueberry, dark chocolate, sweet

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