



Loyola Estate
Joseph Coffee Curing Works



From our plantation to your cup...



Legacy

Loyola Estate is situated in the Lower Pulney Hills in Dindigul District of Tamil Nadu, India and presently managed by 4th generation coffee planters. The estate is spread over an area of 150 acres with Coffee and other plantation and horticultural crops.

The history of Loyola Estate traces back to 1925 when the estate was purchased by the Roman Catholic Jesuit-Missionary, from Zamindar of Chatrapatti. With the help of Late Sri. P.R. Karuppiah Nadar and his sons, the Missionary started planting coffee and later in 1985 the estate was purchased by Sri. P.R.K. Joseph. Presently, the estate is owned and managed by the son of Late Sri. P.R.K. Joseph namely Sri. J. Nagarajan and his son Sri. Peter Naresh. N. The Loyola Estate brings in the experience of four generations in producing high quality coffee for the coffee connoisseurs' world over.



Loyola Estate

From our plantation to your cup...

In Loyola, coffee is cultivated under shade at the elevations ranging from 4000' to 4300'.

We grow Coffee and other plantation/horticultural crops like Cardamom, Orange, Pepper, and Banana in a harmonious way. The coffee bushes grow under a carefully maintained natural shade of the native tree species like Artocarpus heterophyllus (Jack), Terminalia bellarica (Thandi), Syzgium jambolana (Nava), Cedrella toona (Santhana vembu), Acrocarpus fraxinifolius (Nelarae), Pterocarpus marsupium (Vengai), and other planted-trees, such as Gmelina arborea (Kumul), Erythrina lithosperma (dadap) and Grevillea robusta (Silver oak).

The rich flora of the estate supports an abundant fauna, including a number of species of birds, butterflies, honeybees and other useful insects, amphibians, reptiles and mammals. The estate is blessed with perennial streams flowing throughout the farm and with the check dam spreading over 4.5 acres with two side of the estates are bordered by thick tropical forest.



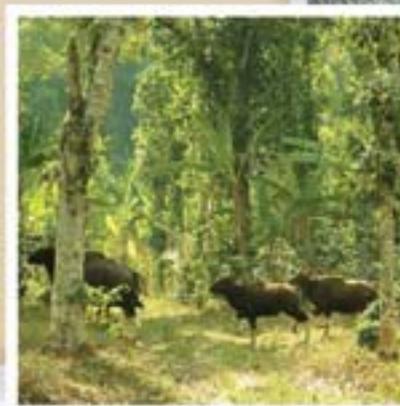
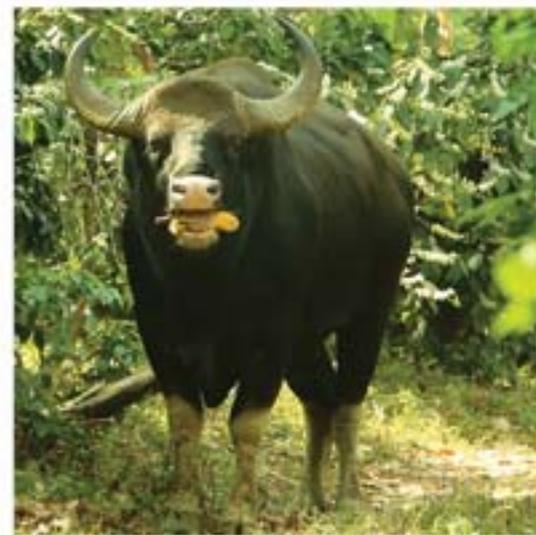
Loyola Estate

From our plantation to your cup...



Flora and Fauna

After sunset, the estate is a sanctuary for wild animals, including bison and deer and we limit our activities in the farm so as not to disturb their normal movements. Every day, we are awakened by the melody of birdcalls and cacophony of monkeys. We follow high standard of coffee cultivation methods in every stage as being suggested by the Coffee Board Research Department.



Loyola Estate

From our plantation to your cup...



Coffee Curing Works



Everyone in Loyola is trained in handling the coffee plants as well as berries to achieve the finest quality of our produce. Come January and it is harvest time at Loyola. The “just ripe” berries are hand-picked, pulped, fermented, washed and sun dried on tables. The slow dried parchment is packed in clean jute bags and stored at an ambient temperature awaiting further processing into clean coffee. We also process the coffee at our own Coffee Processing Unit the Joseph Coffee Curing Works thus enabling us to maintain the high quality standard even at the processing stage.



Loyola Estate

From our plantation to your cup...



Awards and Accolades

The Joseph Coffee Curing Works and Joseph Plantations are participating in "the Flavour of India the Fine Cup Award" from 2003.

'Flavour of India the Fine Cup Award-2012' for the best Arabica coffee produced in India conferred to our estate is a testimony of our continuous efforts in maintaining high quality standards in coffee production. This award makes us more responsible to maintain the high standards and we will strive our best to continue the saga.

In 2007 when the New York exchange rate was 112 cents, our coffee was sold for 140 cents to Royal Coffee Inc, Emeryville CA 94608 Oakland U.S.A.

"Best Arabica" in Pulney Region
Year awarded - 2003 @ Boston

"Best Arabica" in Pulney Region
Year awarded - 2008

"Best Arabica" in Pulney Region
Year awarded - 2009

The first best among the Specialty Arabica-Mysore Nuggets Extra Bold in the year 2009

Winner of "Fine cup for Best Arabica" in 2012

Loyola Estate

From our plantation to your cup...

Certification



Certificate of Participation
UTZ Certified
Match Cup 2014 - Cupping
Specialty Coffee Association of America, Seattle
24-27 April 2014

Certificate Holder: Joseph Coffee Curing Works and Loyola Estate-Kattimore
Country: India
Q-Grade: 84.25
Tasting Notes: Better acidity than previous, slight floral aftertaste, very nice India representation.

Julie Cushman
Juliette Cushman
Emerging Sustainable Markets Director
UTZ Certified

UTZ Certified
Better farming
Better future

Certificate of Participation
UTZ Certified
Match Cup 2014 - Cupping
Specialty Coffee Association of America, Seattle
24-27 April 2014

Certificate Holder: Loyola Estate Estate AAVA
Country: India
Q-Grade: 83.5
Tasting Notes: average acidity, good round body, bourbon flavor.

Julie Cushman
Juliette Cushman
Emerging Sustainable Markets Director
UTZ Certified

UTZ Certified
Better farming
Better future

Loyola Estate UTZ
Certified Member ID:
CF 1000002729
Certified On: 05.12.2012
Last Certificate On:
05.12.2013

Loyola Estate

From our plantation to your cup...



LOYOLA ESTATE
JOSEPH COFFEE CURING WORKS

Pattivecranpatti - 624211, Dindigul Dt., TN, India

Off: +91 4543 267241 | Estate: +91 4542 225254 | Mob: +91 9655 333999

E-mail: hello@loyolaestate.com | jccworks@loyolaestate.com

www.loyolaestate.com

From our plantation to your cup...