

windsorcoffee.com



WINDSOR

Coffee & Roasting



Sip the
Art of Roasting.



WINDSOR

Windsor Coffee

Exceptional Beans for the Refined Palate
Crafted for those who appreciate the art and culture of coffee.
Welcome to the Windsor Coffee experience.



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The Windsor Coffee Journey

At Windsor Coffee, we believe in the ritual, the culture, and the rich tradition that coffee brings to every cup. Sourced from the world's most renowned regions, each bean is hand-selected to ensure quality, freshness, and a distinct flavor profile. Our mission is to transform your coffee experience by

Our Vision

To elevate coffee culture by delivering beans that embody the uniqueness of their origins, crafted with excellence and care.

Our Values

At Windsor Coffee, we meticulously select only the finest beans to ensure an unparalleled coffee experience. With a diverse selection of over 100 bean types, we offer a world of flavors for coffee enthusiasts to explore. Committed to sustainability, we prioritize environmentally friendly practices by partnering with ethical farms. We continuously innovate, experimenting with new blends, flavor profiles, and brewing methods to bring out the best in every bean. Coffee is more than just a drink; it's a global community. Windsor Coffee is dedicated to connecting people and sharing the passion for premium coffee.

The Origins of Excellence

Each region we source from has a unique environment that contributes to the distinct flavor profiles of our coffee beans. From the high altitudes of Latin America to the volcanic soils of Africa, Windsor Coffee celebrates these rich landscapes and the passionate farmers who make it possible.

Our Primary Coffee Regions

At Windsor Coffee, we believe in capturing the essence of coffee from all corners of the world. While we highlight regions known for their distinct flavors, we're proud to offer an extensive selection of over 100 coffee bean types from regions across the globe.

Ethiopia

Famed for its fruity, floral notes and complex flavors, Ethiopian coffee is often a favorite among connoisseurs looking for depth and character.

Colombia

Smooth and balanced, Colombian coffee offers subtle hints of chocolate and caramel, making it perfect for those who enjoy a classic, rich taste.

Brazil

Known for its bold, nutty flavor, Brazilian coffee delivers a comforting profile with earthy undertones that's ideal for a warm, fulfilling cup.

Indonesia

Distinctly earthy and robust, Indonesian coffee stands out with spicy undertones and a full-bodied character, offering a unique experience with every sip.

Guatemala

With vibrant acidity and layers of fruit and chocolate, Guatemalan coffee brings a lively *flavor profile that's both refreshing and memorable*.

Beyond these regions, our collection also includes specialty beans from Australia, Bolivia, Kenya, and Jamaica, as well as a wide array of Brazilian varieties. Each region brings something unique, from the high-altitude coffee estates of Kenya to the rich volcanic soil of Indonesia, allowing us to share an unparalleled coffee journey with you.

From Farm to Cup

Every coffee bean is the result of a meticulous process, ensuring quality at every step.

1. **Cultivation:** It all begins on carefully managed farms where the coffee cherries are grown with dedication and care.
2. **Harvesting:** We work with farmers who hand-pick only the ripest cherries, ensuring a superior taste.
3. **Processing:** Whether washed, honey-processed, or natural, our beans undergo methods that enhance their natural flavors.
4. **Roasting:** Each bean is roasted to perfection to develop its unique characteristics, bringing out the finest qualities.
5. **Delivery:** Finally, we deliver fresh, carefully packaged beans straight to you, ready to transform your coffee experience."

Bean Types

Arabica

Flavor: Smooth, often with fruity or floral notes and bright acidity.

Caffeine Content: Lower caffeine content compared to Robusta.

Origin: Originally from Ethiopia; now grown globally, especially in Latin America.

Characteristics: Arabica beans are delicate and highly susceptible to environmental factors, making them challenging to grow but highly prized for their complex flavors.

Robusta

Flavor: Strong, bold, and sometimes bitter with earthy, nutty flavors.

Caffeine Content: Higher caffeine content than Arabica, giving it a stronger, more intense kick.

Origin: Predominantly grown in Africa and Southeast Asia, especially Vietnam.

Characteristics: Robusta plants are hardy and resilient, often grown at lower altitudes. The high caffeine acts as a natural pest deterrent, which adds to its robustness in flavor and resilience in growth.

Maragogipe (Elephant Bean)

Flavor: Mild, smooth, often with a balanced and soft flavor profile.

Caffeine Content: Similar to Arabica, generally lower than Robusta.

Origin: Originally from Brazil, this is a mutation of Arabica and is mainly grown in Central and South America.

Characteristics: Maragogipe beans are significantly larger than typical coffee beans, hence the nickname "elephant bean." They're often valued for their distinct size and mild flavor.

Liberica

Flavor: Unique and intense, with smoky, woody, and sometimes floral or fruity notes.

Caffeine Content: Moderate, though lower than Robusta.

Origin: Native to Liberia in West Africa, but mainly grown in Malaysia and the Philippines now.

Characteristics: Liberica beans are larger and more irregular in shape, often with a teardrop form. The flavor is polarizing and not as commonly found in global coffee markets.

60%

Arabica and the Robusta; approximately 60% of the coffee produced worldwide is Arabica and ~40% is Robusta.



Excelsa

Flavor: Tart, fruity, and complex, often adding depth to coffee blends.

Caffeine Content: Moderate, similar to Liberica.

Origin: Grown mainly in Southeast Asia, especially in the Philippines.

Characteristics: Excelsa is technically a variant of Liberica but has a distinct flavor profile, often lending a tart, wine-like acidity and complexity to blends.

Other Noteworthy Varieties

Typica

Flavor: Smooth, well-balanced, and often regarded as a baseline for specialty coffee.

Origin: Thought to be the original Arabica plant variety, cultivated worldwide.

Characteristics: Typica has a sweet, complex profile, but it is highly susceptible to disease.

Bourbon

Flavor: Sweet, chocolatey, and complex with fruity undertones.

Origin: Originally developed on the island of Bourbon (now Réunion); grown in Latin America and Africa.

Characteristics: A natural mutation of Arabica, Bourbon plants are more fragile but produce beans known for excellent flavor.

Geisha (or Gesha)

Flavor: Highly floral and aromatic, with fruity and jasmine-like notes.

Origin: Discovered in Ethiopia and now grown mostly in Panama and Latin America.

Characteristics: Geisha beans are highly prized and expensive, valued for their complex and nuanced flavors.

Each of these coffee beans offers a unique experience, catering to various tastes and brewing styles.

Whether you prefer something floral and complex or bold and earthy, there's a coffee bean for every palate.

'Every Coffee Bean Tells Stories'

What story will your next cup reveal?



Bean Catalog

Handpicked Selection

At Windsor Coffee, we are proud to offer a curated selection of premium coffee beans. We prioritize not only the quality but also the diversity of our beans, ensuring there's a flavor profile for every preference. Our selection includes single origin beans and custom blends, each crafted to deliver a unique and unforgettable experience.

Discover your new favorite.

Freshly Roasted for Peak Flavor

All of our beans are freshly roasted in small batches, ensuring each bag is filled with the rich aromas and vibrant flavors of freshly roasted coffee. We believe in roasting to order, so you get the freshest coffee possible, bursting with flavor.

Brazil

Brazil Cerrado NY 2/3 Scr. 15/16

Brazil DECAF CO2

Brazil Fazenda Rainha, Yellow Bourbon, Scr.15 up,

Brazil Fine Cup Santos NY 2/3, Scr. 17/18, ss, fc

BRAZIL GOOD CUP SCR.17/18

Brazil Mogiana

Brazil Recreio, Yellow Bourbon

Brazil Rio Minas NY 2/3 Scr. 15/16

Brazil Rio Minas NY 2/3 Scr. 17/18

Brazil Rio Minas NY 2/3 scr. 19

BRAZIL ROBUSTA

Brazil Signature BOSSA NOVA 17/18, ss, fc

Brazil Signature SORACABANA 17/18, ss, fc

Brazil Suldeminas Ny 2/3 Scr 17-18

Brazil Unicafe

Colombia

Colombia Antiq

Colombia Aponte Honey Narino's Bees

Colombia Cafe Sofia Screen 19

Colombia DECAF CO2 Colombia Supremo

Colombia Emery Castillo Diogenes Lidio Jojoa #003

Colombia Excelso Tolima (in grainpro)

Colombia Huila Microlot Caturra #Lot 326

Colombia Microlot Caturra #Lot323

Colombia Narino Microlot Catuai # Lot325

Colombia Specially Coffee Cherry Buesaro Lot 1814

Colombia Specially Coffee Obraje Farm Lot 1816

Colombia Specially Coffee Paraiso Honey Lot 1815

Colombia Specially Coffee Resguardo Honey Lot 1817

Colombia Supremo Scr. 17/18 Excelso Pitalito, in G

Colombia Supremo Scr. 17/18 Huila-Lucero

Colombia Supremo Scr. 17/18 Medellin

Colombia Supremo Scr. 18 La MANUELA

Colombia Supremo Scr. 18 TOLIMA

Colombia Supremo Scr. 18+ Fellice Grain

Colombia Tolima Sc.17-18

Colombia Fincas Tarso Excelso Fincas Ana, Cajones,

Costa Rica

Costa Rica Daniela Gutierrez El Laurel LA Mont.82
Costa Rica Hacienda Sonorared Catuai Natural
Costa Rica HB Tarrazu
Costa Rica Libertad Nordic
Costa Rica Palmichal Micro Mill Cerro Drag.Honey
Costa Rica SHB EP Palmichal Honey 'Finca Frailes

El Salvador

El Salvador Finca La Joya (Organic Rai
El Salvador Santa Rita Honey Nordic
El Salvador Shasta
El Salvador SHG EP La Joya Estate Red Bourbon grai
El Salvador SHG EP San Eduardo Estate Coffee in gr

Ethiopia

Ethiopia Burtukaana Natural
Ethiopia Deri Kocha Gr.2
Ethiopia Dhilgee lot 1 (Dimtu) Nordic
Ethiopia Djimma Gr.5
Ethiopia Djimmah Grade 4
Ethiopia Kello Lot 2 Mokonisa Nordic
Ethiopia LEKEMPTI
Ethiopia Limu GR.2
Ethiopia Magarrisa Lot 5 Gigessa Nordic
Ethiopia Sidamo Gr. 4
Ethiopia Sidamo Gr.1
Ethiopia Sidamo Grade 2
Ethiopia Yirgacheff GR.1 Kocahere-kore
Ethiopia Yirgacheffe Gr. 2
Ethiopia Yirgacheffe GR.1 Adado Shara
Ethiopia Yirgacheffe Gr.1 Guji
Ethiopia Yirgacheffe Gr.2 Washed Organic
Ethiopia Yirgacheffe Konga
Ethiopia Yirgacheffee Gr. 1 Natural

Guatemala

Guatemala Decaf
Guatemala Finca Kalibus La Sierra
Guatemala SHB EP Antigua Santa Rosa
Guatemala SHB EP Huehuetenango in grainpro

Honduras

Honduras Finca Beatrice Micro Lot, in Grain Pro
Honduras Honey Catuai Micro Lot
Honduras San Marcos HG EP / Cafe Beo Lempira
Honduras SHG EP Finca Cerro Azul Singuatepeque,

India

India Robusto Cherry AAA
India Arabica
India Monsooned Malabar AA / Aspinwall
India Robusta Cherry A
India Robusta Cherry AA Scr.18

Indonesia

Indonesia Robusta Java Grade 1, 20 scr. MERAPI
Indonesia Robusto WIB --- 1 JAWA
Indonesia Sumatra Mandheling DP Gr. 1
Indonesia Sumatra wet-hulled TP G. 1 Organic

Kenia

Kenia A TOP Nyeri
Kenia AA Plus Mount Kenia Selection, in Grain Pro
Kenia AA TOP Thambana Kathima
Kenia AB Gaturri
Kenia Gatina AA Mugaga F.C.S. Nyeri
Kenia Natural
Kenia Nguku AB Thanga-ini F.C.S. Murang'a
Kenia Kiajibbi AA Washed

Special Picks

Australia Skybury, Queensland Murebba
Bolivia
Burundi CPC Kayanza #22 Nordic
Burundi fully Washed A Sogestal Kayanza IWCA
Cuba Cerrano Lavado
Dominic Barahana AA
Ecuador SHB EP Loja PROCAFEQ Scr. 15 up Organic
Fogo Island Cape Verde, Fogo Coffee Spirit Coop.
Jamaica Blue Mountain Grade 1 GOLD CUP ESTATE, in
Malawi AA Plus Pamwamba
Medellin Microlot Catuai #Lot322
Mexico Amecameca de Juarez Honey

Mexico Arabica Decaf
Mexico SHG EP Esmeralda
Mexico SHG Finca Monte Azul
Nicaragua SHG EP San Jose Estate Fincas Mierisch
Nicaragua SHG EP San Jose Estate
Panama, Esmeralda Boquete
Peru Arabica Coffee HB MCM Grade 1 Fairtrade
Peru Gr. 1
PNG AA Grade Sigri Plantation in Grain Pro
Rwanda AB Plus Intore
Rwanda Fully washed AB Plus Intore
Tanzania AA Iyea 29 Nordic
Tanzania AA Top Utengule Estate
Tanzania Isende 3 Nordic
Tanzania Pea Berry
Uganda 18 Elek Robusto
Uganda Bugisu AA
Vietnam DECAFF CO2 Vietnam Robusto
Vietnam Grade 1 Robusta wet polished, scr. 18
Yemen Bani, Haraz Mocca Matari
Yemen Mocha Pea Berry (ismaili)





The Future of Coffee and Innovative Trends

The coffee industry is evolving rapidly, embracing new trends and adapting to consumer preferences. Sustainability and ethical practices, such as fair trade and organic farming, are becoming standard expectations from consumers who are increasingly conscious of their environmental and social impact. Innovations like cold brew, nitro coffee, and alternative milk pairings are catering to a younger, adventurous audience, pushing the boundaries of traditional coffee culture.

With advances in technology and a greater emphasis on transparency, the coffee world is shifting towards traceability from the origin of beans to their journey to the cup. These trends point to a future where coffee is not just a drink, but a product of responsible sourcing, crafted with attention to taste, sustainability, and the overall experience.



12 Kg



Finland tops coffee consumption per capita. Finns are known for their coffee-drinking habits, consuming about **12 kg** (26 lbs) of coffee per person each year, making them the highest consumers in the world.



Our Roasting Process

At Windsor Coffee, we transform raw, green coffee beans into the distinct flavors you love through a precise and controlled roasting process. With a capacity of **6.000** metric tons per month, we combine traditional methods with modern technology to ensure that each batch of coffee is roasted to perfection.

The Science of Roasting

Coffee roasting involves several stages, each unlocking unique flavor characteristics. From the Maillard reaction at around 300°F, which brings out rich, roasted flavors, to caramelization of sugars at higher temperatures, each phase builds the bean's complexity. By carefully managing temperature, timing, and airflow, we bring out the full potential of each origin's unique qualities.

Roast Levels for Every Preference

Our selection includes a variety of roast profiles, from light roasts that preserve fruity and floral notes to medium and darker roasts that develop chocolatey and nutty tones. First crack (at approximately 200°C) signals the release of moisture and the start of a lighter roast, while second crack brings deeper, more robust flavors often found in darker roasts. Every profile is crafted to bring a balance of sweetness, acidity, and body, ensuring a memorable cup.

Thank you for choosing Windsor! We're thrilled to be a part of your coffee experience. Your preference means a lot to us, and it inspires us to keep bringing you the finest coffee beans from around the world.

We hope you savor every sip, knowing that our beans are selected with passion and precision. If there's anything more we can do to make your Windsor experience even better, please don't hesitate to reach out.

With appreciation,

The Windsor Team



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