

Cafeistas®



# The Complete Coffee Experience

Roastery – Coffee Shop – SCA Premier Training Campus – Q Venue

# Who we are



Cafeistas is a specialty project of Coffee Republic S.A., started in 2011, offering "The Complete Coffee Experience"!

This is a Greek company located in the industrial area of Peristeri, Athens and is engaged in roasting - wholesale & retail sale of coffee.

Our complete coffee production, roasting, packaging and warehousing, take place in an open and visitable environment, equipped with state-of-the-art machinery with environmentally friendly features!



# Cafeistas Roastery

We are the first coffee company in Greece that chose to roast coffee on Loring machines!

- They use **less energy** and emit **less emissions** than traditional machines
- They offer **clean and sweet cup**
- **unparalleled control** and **absolute stability** in the final product



Our coffees are **organic, single origin** and **single estate** as well as rare micro lots from **small coffee farmers** around the world. They are carefully selected by us with emphasis on **quality and traceability**.

...more about us

At Cafeistas we aim to be at the forefront of innovation in the field of technology and beyond!

- We focus on bringing you exceptional coffees and we **support cooperatives** that empower women to develop and control **their own coffee production**, from growing to exporting
- We show sensitivity and respect for the needs, rights, concerns and equality of vulnerable groups in society and participate in activities to provide assistance to organizations or communities in need, such as "The Smile of Child"
- **Loring** machines assure us the **smallest possible ecological footprint**, due to their patented convection in a single burner technology
- In 2023, at Cafeistas we installed a **solar panels system**, on the rooftop of our facilities, covering our entire electricity needs
- We are proud to be part of "Stripe Climate", a coalition of businesses **accelerating carbon removal**.



# New, original packaging with a retro aesthetic

- It comes in a tinfoil container, a timeless packaging material known for its excellent environmental balance and widespread use in the market
- The packaging preserves the coffee's freshness with an elegant and minimal design
- It offers reusability, adding creative value beyond its initial use, or it can be recycled 100% indefinitely without any loss of quality
- It ensures hygienic and safe storage in an airtight environment, equipped with an integrated one-way valve that releases carbon dioxide while preventing oxygen from entering
- It is user-friendly, as it can be securely resealed after opening, ensuring the coffee remains fresh and retains its original quality



# Our products

- Specialty espresso blends
- Specialty single origins – microlots
- Organic coffees
- Specialty coffee capsules
- Tea
- Chocolate

We provide specialty coffees in 1000g and 500g coffee bags for wholesale needs, as well as intin can 250g and coffee capsules for retail sale.



Our company meets the requirement of the organization "DIO", an Inspection and Certification Organization of organic products and have, also, established a food safety management system that is in conformity with the requirement of international standard ISO22000:2018.

# Specialty Coffee Blends



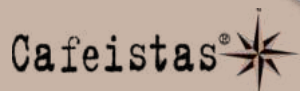
## Dos Latin American Blend

- "Dos" in Spanish means "two". Our second blend is a blend of latin american coffees, combining their unique origin characteristics.
- Full and round mouthfeel, notes of nuts and dark chocolate.



## Moja African Blend

- "Moja" in Swahili means "one". Our first year-round mix, consists of finely selected African specialty coffee beans.
- Velvety mouthfeel, with ripe fruit flavors and a nutty aftertaste.



Available in tin can 250g, coffee bag 1000g and compostable coffee capsules (10pcs)

# Decaffeinated coffee



## Decaffeinated coffee Water process

- Organic arabica water decaffeinated coffee from certified organic estates
- The perfect balance between aroma and flavor
- Caffeine has been removed naturally using water instead of chemical solvent
- Origin: Mexico



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Available in tin can 250g, coffee bag 500g and compostable coffee capsules (10pcs)



# Specialty single origin



## Jamaica Blue Mountain

- One of the most precious coffees in the world. Cultivated in the Blue Mountains in the eastern part of the island at an altitude of over 2200 meters
- Silky mouthfeel with flavor of blackberry and dark chocolate



# Specialty single origin



## Brazil Aracacu with flavor of chocolate, cherry and apple

Aracacu itself translates to the 'big tree that touches the sky' or 'tree that connects sky and earth.'

The harvesting and post-harvest processing of the coffee was done by a cooperative established in 2009, based in Guaxupe, with the aim of meeting the market demands for specialty coffee. Working closely with 40 agronomists they provide training and support to all small farmers in the cooperative.

### More coffee info:

region — guaxupe, minas gerais

elevation — 960 - 1100 m.a.s.l

— SMC

varietal — acaia

harvest — may-august

process — natural

# Specialty single origin



## Ethiopia Kelloo Wuri #1 with flavor of stone fruits , plum, white flower

The coffee originates from the Yirgacheffe region, located within the broader Gedeo area of Ethiopia. The coffee beans are grown at an altitude of 1,950 to 2,100 meters above sea level, where the fertile soil provides ideal conditions for cultivating coffee plants. In the Oromiffa language, the word "Kelloo" means "yellow" and symbolizes the vibrant, lively flavor of this coffee, reminiscent of stone fruits with notes of plum and white flowers.

### More coffee info:

region — yirgacheffe  
elevation — 1.950 - 2.100 m.a.s.l  
— local smallholders  
variety — heirloom  
harvest — october - january  
process — washed

# Specialty single origin



## Indonesia Bersama with flavor of papaya, kiwi, red grape

Indonesia has a long coffee producing history and an impressive diversity of coffees to offer. With their innovative and expanding supply chain, the industry continues to evolve and change.

More coffee info:

region — kerinci, sumatra

elevation — 1400-1700 m.a.s.l.

— 320 members of koerintji barokah bersama cooperative

varietal — andung sari, sigarar utang

harvest — april - june

process — anaerobic honey

# Specialty single origin



## Kenya Gatina AA with flavor of cranberry, white grape, Ceylon tea

Kenyan coffee is renowned worldwide for its exceptional quality, meticulous processing, and exquisite flavors. The Gatina Washing Station sits a few kilometers outside the town of Karatina in Nyeri County and is managed by the Mugaga Farmers' Cooperative Society. The station receives cherries from 790 members, among them, 280 — over 30% — are women.

### More coffee info:

region — nyeri

elevation — 1.800 - 2.050 m.a.s.l

— 790 farmers working with Mugaga Farmers' Cooperative

Society

variety — batian, ruiru 11, sl28, sl34

harvest — may - july

process — fully washed

# Specialty single origin



## Peru El Paraiso with flavor of butterscotch, nutmeg and tangerine

El Paraíso is a village located in the Huabal district of the Cajamarca region. Positioned atop a small mountain at an elevation of 2000 meters, the village offers breathtaking panoramic views, from which its name is inspired, and translates to "paradise".

### More coffee info:

region — cajamarca, jaén, huabal

elevation — 1850-2050 m.a.s.l

— local producers

varietal — caturra, bourbon, catimor

harvest — may - october

process — washed



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Available in tin can 250g and compostable coffee capsules (10pcs)

# Specialty single origin



## Nicaragua Finca Aurora with flavor of kiwi, mango and apricot jam

Enrique Ferrufino is the owner of Aurora Farm and since 2004, he and his family have been working to produce great coffee using methods that work in concert with the local ecosystem! They only use renewable energy and work diligently on conserving water resources and natural habitats. Their approach is a model for how agriculture can incorporate sustainable practice and contribute to environmental protection.

### More coffee info:

region — matagalpa  
elevation — 1.200 - 1.400 m.a.s.l.  
— dr. enrique ferrufino  
variety — parainema  
harvest — december - march  
process — experimental natural



Available in tin can 250g and compostable coffee capsules (10pcs)

# Specialty single origin



## Colombia Striped Bourbon with flavor of tropical, whisky, red fruits

This coffee is produced by Alejandro Ortiz, known for his innovative methods in coffee processing. On his farm in Huila, Colombia, situated at 1,800masl, he cultivated this bourbon variety and processed the cherries carefully. Ortiz has experimented with various techniques, but the start are the natural processes.

### More coffee info:

region — pitalito, huila

elevation — 1.870 m.a.s.l.

— Alejandro Ortiz, Las Llanadas

varietal — striped bourbon

harvest — october - december

process — natural, double soaked



# Specialty single origin – organic coffee



## Ethiopia Diima Chelchele with flavor of yarma, maple syrup, pu'er tea

This organic coffee is produced at the Chelchele washing and drying station, located in the village of Chelchele in the Gedeo zone, at an elevation of 2,000 meters. The region is known for its perfect combination of climate and altitude, with coffee grown between 1,900 and 2,100 meters above sea level. The station features well-developed infrastructure and occupies an estimated area of 2.2 hectares (22.000m<sup>2</sup>).

### More coffee info:

region — yirgacheffe

elevation — 1.900 - 2.100 m.a.s.l.

— local smallholders

varietal — heirloom

harvest — october - january

process — natural



Available in tin can 250g and compostable coffee capsules (10pcs)

# Specialty single origin – organic coffee



Bio filter coffee  
with flavor of caramel, chocolate and medium body

Organic Arabica coffee ideal for filter coffee  
Origin: Mexico

# Specialty single origin – competition coffee



## Colombia Gesha Clouds with flavor of kiwi, tangerine, raspberry, lemongrass

Gesha Clouds coffee is grown and cultivated at 1,800 meters above sea level in San Pedro farm, located in Tolima, Colombia. The mastermind behind this exceptional coffee is Milton Monroy. Milton's relentless commitment to perfecting the art of Gesha processing has earned his farm a consistent place among the finalists in the prestigious Colombian Cup of Excellence. Together with Forest Coffee, a company dedicated to developing innovative green coffee projects, Milton crafted Gesha Clouds specifically for the competition category, showcasing the full potential of this extraordinary bean.

### More coffee info:

region — tolima

elevation — 1.800 m.a.s.l.

— Milton Monroy, San pedro farm

varietal — gesha

harvest — april - may

process — natural anaerobic

# Cold Brew coffee

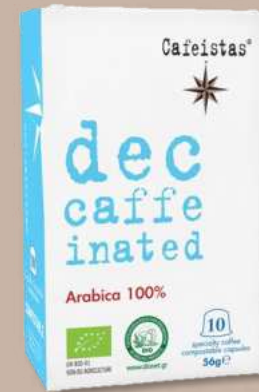
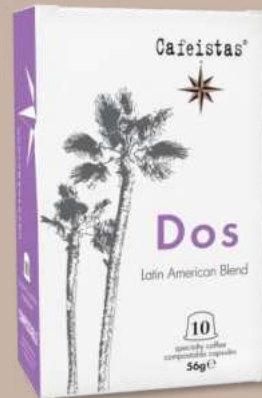
## Cold brew specialty coffee

- No sugar added
- Served chilled or over ice



# Specialty coffee capsules

Available in a box of 10 compostable, nespresso®\* compatible capsules



# Tea

Tea and herb leaves enriched with dried fruits, flowers and spices



Black tea

Green tea



Theine free

# Chocolate

Drinking chocolate powder mix in various flavors!



Bitter



Double 33%



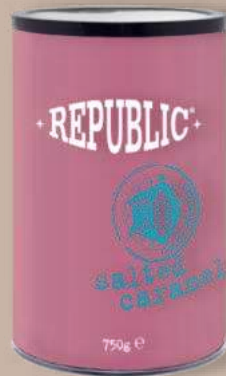
White



White with hazelnut



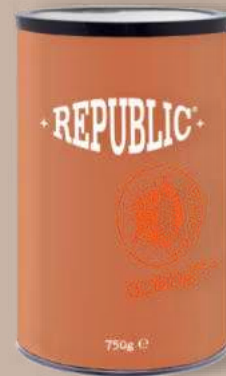
Chili



Salted caramel



Hazelnut



Orange



Strawberry

# Contact



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