



Meet The Owner

In 1988 my life changed forever. I was travelling through Europe, went to Selcuk Efes Turkey, and purely by chance met the love of my life Erdal Okumus. We had an instant connection. We married in 1991 in a huge celebration in Turkey.

In 1992 we moved to Corpus Christi, Texas, and as we explored our new city, we were searching for coffee, coffee, coffee! We could not find an authentic cappuccino or even a good hearty cup of coffee. Erdal came from the birthplace of coffee culture, Turkey, and I from the west coast USA coffee culture, and the dream was born.



Roasting our Beans

At Cafe Calypso, we believe the dynamic qualities of coffee are enhanced by the art and science of quality roasting. What the richness of the earth begins through climate, soil, and altitude, we continue through genuine craft roasting. Our coffees are composed of the finest arabica beans. Each is carefully roasted in-house to a shade which will bring out the utmost flavor of each bean and blend. We deliver at the peak of freshness, within 1 to 24 hours of roasting.

We will enthusiastically custom roast and blend for you! Together, we can create a unique signature blend for you and your business. Coffee is truly one of life's great pleasures, let's experience it to the fullest — from bean to cup, with distinctive coffees and distinctive quality roasting.



Hello My Friends

 Cafe Calypso  @thecafecalypso

Bean Selection


Cafecalypsocc.com



Central America

COSTA RICA TARRAZU

- Notes of milk chocolate and pear and apple.
- Bright acidity, creamy body.
- Sweet and balanced.
- Intense and full aroma.

GUATEMALA LAS BARANCAS ORGANIC RAIN FOREST ALLIANCE

- Notes of milk chocolate, caramel, sugar cane and lemon.
- Juicy acidity, creamy full body.
- Very clean and rich.

MEXICO WOMEN POWER ZONGOLICA

Also called WPZ by the 20 women who grew and produced this coffee in the Zongolica region of Veracruz, Mexico.

- Tropical fruits, caramel, chocolate, florals, brown sugar.
- Citric acidity, juicy body.



South Asian / Oceania

SUMATRA MANDHELING

Gayo Fairtrade Organic Mandheling coffees are grown on volcanic slopes, by a number of suppliers such as the Utamagro, Gayo Mandiri, and Buana Mandiri cooperatives.

CELEBES (SULAWESI) KALOSSI ORGANIC

In the highlands of Sulawesi, the Toraja region is lush with iron-rich soil and a cool climate. The Volcanic soil is perfect for cultivating coffee beans.

- Clean earthy notes, dark chocolate and walnut overtones.
- Low citric acidity, Full body.
- Smooth and Rich.
- Sweet aromas of strawberry and pine.

INDIA MONSOONED MALABAR

The monsooning process consists of exposing natural coffee beans to moisture-laden monsoon winds from the Arabian Sea.

- Spicy, earthy, smoky, sweet tobacco.
- Medium acidity, creamy body.

JAVA JAMPIT

Java Jampit Estate, on the Ijen Plateau in eastern Java.

- Chocolate, sweet almond, vanilla.
- Citric acidity, smooth body.

PAPUA NEW GUINEA

Arokara AA comes from the Arokara Cooperative which works with local plantations with plots of as few as 20 plants grown alongside subsistence crops.

- Dark chocolate, plum, earthy.
- Winey lively acidity, creamy body.

South America

BRAZIL CERRADO OBERON

100% Cerrado that captures the qualities of this region in a consistent cup profile.

- Chocolatey & nutty with fruity overtones.
- Light acidity, medium bodied.
- Clean and balanced.

COLOMBIA

Colombian coffee is often referred to by the region in which it is grown, and by the Grade of the beans.

- Slight fruity notes.
- Good acidity, medium body.
- Well-rounded.

PERU – La Florida Fairtrade Organic

CAC La Florida provides high quality, certified organic coffee while striving for improvements in environmental protection and the quality of life of community members, empowering women, and achieving economic and social sustainability.

- Citrus, chocolatey, savory.
- Juicy acidity, full and creamy body.
- Floral aroma.



Africa

ETHIOPIA LONGBERRY HARRAR

- Fruity, blueberry overtones.
- Chocolate, black pepper spice.
- Winey acidity.
- Intense aroma.

RWANDA RAIN FOREST ALLIANCE

- Herby, dark chocolate overtones.
- Juicy, winey sweet finish.
- Full-body, light acidity.

TANZANIA PEABERRY – Plus Zanzibar

A premium blend from high-altitude estates in Tanzania.

- Caramel, cranberry, chocolate, nutty, green tea.
- Bright citric acidity, good body.

Order select products online at
www.cafecalypsocc.com

