KESTREL & LOOM ROASTERY

Small-Batch Lots Roasted Daily

Traceable single-origin coffees, open tasting sessions and wholesale supply from our Bristol roastery.



Autumn / Winter List 2026 · kestrelandloom.co.uk

OUR APPROACH

Roasted for clarity

We buy seasonal microlots directly from grower cooperatives in Ethiopia, Colombia and Guatemala, paying transparent quality premiums above commodity rates.

Every batch is profiled on our **15 kg Loring roaster** and cupped the following morning before dispatch.

- Dispatched within 24 hours of roasting
- Recyclable kraft bags with valve seals
- Custom grind settings for home brewers

100% Lot

FARM-GATE TRACEABILITY

Every bag lists the producer, altitude, harvest month and farm-gate price paid.

VISIT & CONTACT

The Tasting Room

Call in for pour-over flights, espresso bar service and fresh whole-bean bags.

ROASTERY HOURS

Address Unit 4, Cumberland Basin Yard, Bristol BS1 6XL

Open Mon–Sat, 08:00 to 16:30

Phone 0117 496 0821

Online kestrelandloom.co.uk

WHOLESALE PARTNERS

Weekly 5 kg tub delivery, barista calibration and equipment support: **trade@kestrelandloom.co.uk**

Kestrel & Loom Ltd · Roasted in Bristol

01 · SOURCING

Multi-year partnerships

Great coffee starts with soil health and careful cherry picking. Returning to the same washing stations each harvest lets producers invest in raised drying beds.

Our green buyer **Tomás Herrera** visits partner farms annually to cup new varietals alongside local agronomists.

PHOTO 16:9
Sample cupping table at Cumberland Basin

“Clean sweetness without roast bitterness—their washed Ethiopian filter is our house staple.”

Nadia Patel, Albion Bakery

02 · BREW METHODS

Dialled for your kit

We develop separate roast curves for filter and espresso so each coffee extracts cleanly on home equipment.

- **Pour-Over & Batch** Light-medium roasts with bright fruit and floral clarity.
- **House Espresso** Developed for syrupy body, caramel sweetness and milk balance.
- **Swiss Water Decaf** Chemical-free mountain water process roasted every Wednesday.

Public tasting & classes

Fridays 11:00 Open roastery cupping of current harvest arrivals (45 mins, free).

Saturdays 10:00 Hand-brew & water chemistry workshop (2 hrs, £35).

Saturdays 14:00 Home espresso dialling & milk texturing (2 hrs, £45).

03 · CURRENT LIST

Autumn harvest lots

Available in 250 g retail bags and 1 kg pantry packs.

Origin & notes	250 g
Worka Sakaro · Bergamot, peach	£13.50
Huila El Mirador · Red plum, cacao	£12.00
Huehuetenango · Toffee, mandarin	£11.50
Harbour Blend · Hazelnut, fudge	£10.50

ROASTER’S SUBSCRIPTION

Receive two rotating single-origin bags every fortnight or month with free tracked letterbox delivery and tasting cards.

Start anytime at **kestrelandloom.co.uk/club**