

ESPRESSO

CHIRINOS
PERU

FULL AND FRUITY WITH NOTES OF PEAR, KIWI, GOLDEN SYRUP

Taking its identity from the village of the same name, Chirinos is a small regional blend made of coffee from four local producers with maximum flavour and traceability. This coffee represents a small group of passionate farmers working in an area Courtney visited in 2017 on a purchasing trip to Peru. Initially identified as a region of immense quality potential, Seven Seeds has committed to this small producer group for a second year, having seen our desired quality improvements achieved. We're excited to highlight once again the trademark characteristics of San Ignacio - Exotic, fruity, super sweet, and vibrant beyond what most people might expect from Peruvian coffee.

The village of Chirinos is in San Ignacio, Northern Peru, a region that boasts high altitude, fertile soil and traditional coffee varieties. The area's economy has centred around coffee production for decades, which is evident in the levels of local knowledge where producers routinely pump out coffee at a specialty level without much in the way of agricultural inputs or soil treatments. Most farms are organic by default. Pickers are well rehearsed in selecting only the ripest fruit, and producers use controlled levels of extended fermentation, resulting in fruity flavour profiles without sacrificing cup quality. The base level of quality here far exceeds other coffee-growing regions almost anywhere in the country, which is why this year, we've chosen, again, to focus our efforts on showcasing coffee from Chirinos.

WE BELIEVE IN HONEST COFFEE

We determined a sustainable, profitable price for the growing longevity with the producer. We've listed the Freight on Board (FOB) price we paid to our origin partner, Caravela. In addition to the FOB, we incur further costs in shipping the coffee to Melbourne, completing a quality assessment, roasting (resulting in a 15% weight loss) and packaging for retail sale. You can read more about the way we source coffee via our website.

PRODUCER

PRODUCER	Regional Producer Group
COUNTRY	Peru
ORIGIN	Chirinos, Cajamarca
FARM / COOP	

COFFEE

VARIETIES	Caturra, Bourbon, Catimor
PROCESS	Fully Washed
ALTITUDE	1650 - 2000 masl
HARVEST	May to November
LOT SIZE	345 KGs
QUALITY SCORE	86.25
FIRST ROAST	February 26 2024
ROAST SCALE	Medium

PURCHASING

BUYER	Courtney
ORIGIN PARTNER	Caravela
LENGTH OF RELATIONSHIP	Second year

COMPARE THE TRADING MODELS

TRADING MODEL	SEVEN SEEDS	COMMODITY	FAIRTRADE
FARMGATE	\$7.61	Varies	Varies
FOB	\$9.33	\$6.06	\$6.26

Figures are shown in AUD/kg, at the conversion rate at time of contract. Varies due to different processing methods for each coffee, comparison isn't possible.



THE BEST TIME TO DRINK COFFEE

We've found the best window to brew coffee is 7-14 days after the roast date. That period best represents the coffee we've sampled, sourced, quality assessed, roasted and deemed good enough for our menu.

Coffee continues to be optimal for up to 30 days after the roast date.

V60 POUR OVER

We use a starting point ratio of 5g - 6g per 100 mLs of water. A 1-cup V60 cone will suit a standard 250mL brew. If you like a stronger coffee, explore adding an extra 2g - 3g of coffee per 100 mL of water.

Place filter paper in the cone then thoroughly rinse the filter paper with hot water. Place ground coffee in the centre of the cone and add hot water in a 1:3 ratio eg: 15 grams of coffee with 45 grams of water. Gently swirl or agitate ensuring all ground coffee is wet, then wait for your timer to hit 60 seconds. Continue adding water, topping up as it soaks through. Give it another little swirl/stir once all of the water has been poured. Wait for the last of the water to drip through into your cup. Total brew time should be between 2:30 - 3:30.

ESPRESSO BREWING

BREW RECIPE

Based on the size of your basket, aim for a ratio of 1:2 coffee to water, e.g., 18 grams of coffee to 36 grams of water. Adjust according to preference, up to plus/minus 1 gram. We pour a longer shot in Seven Seeds cafes using a 19g:43g ratio.

TEMPERATURE

Aim for 94-95 degrees Celsius if your machine allows temperature adjustment.

TIME

Your brew time should be between 26-32 seconds, give or take a few seconds.

ADJUSTMENTS

For a stronger brew, aim for a slower brew time. Use a ratio with less water and coffee with a finer grind.

If you prefer a weaker coffee, this can be achieved with a coarser grind for faster brew time and/or a longer yield.



FILTER BATCH BREWING

Seven Seeds Target Ratio 16.5 : 1 water to coffee.
Approx. 100mL of water to 6 grams of coffee.

