

250G / \$23.00  
1KG / \$78.00

ROAST SCALE  
LIGHT MEDIUM DARK

# Ignacio Quintero

FINCA LA VICTORIA STORY • CAUCA, COLOMBIA

Sweet & Syrupy with notes of Cola, Apple Juice, Maple Syrup

SCAN TO READ THE TRANSPARENCY REPORT

An area famous for the production of panela, a type of sugar, the heady caramel scent can be smelt from across the region. Ignacio and his family have been growing coffee for the speciality market for the last twelve years. On the farm each stage of production is carried out by a different family member, Luz Mary- his wife, and Ignacio's son. This is the first year that Seven Seeds has purchased Ignacios's coffee.

**ORIGIN** Inza, Cauca, Colombia  
**PRODUCER** Ferney Ignacio Quintero  
**HISTORY** 1st Year  
**VARIETIES** Colombia, Caturra, Bourbon, Tabi  
**PROCESS** Fully Washed

**HARVEST** Sep - Nov 2019  
**QUALITY SCORE** 86.5  
**ALTITUDE** 800 MASL  
**LOT SIZE** 350KG  
**PARTNERS** Caravela Coffee

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# SEVEN SEEDS TRANSPARENCY REPORT

## IGNACIO QUINTERO COLOMBIA FULLY WASHED

### ROASTER NOTES

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**SWEET & SYRUPY PROFILE WITH NOTES OF COLA, APPLE JUICE, MAPLE SYRUP**

ROAST SCALE    ○ ● ○ ○ ○ ○ ○  
LIGHT    MEDIUM    DARK



### ROASTING IS SUBJECTIVE. TRANSPARENCY IS CLEAR

We believe in the future of coffee so we're publishing the price we pay for coffee, so farmers don't need to turn to other crops. We've listed the FOB (Freight on Board) price we paid to the exporter. The Farmgate price is money received directly by the farmer for their coffee as parchment. On top of FOB, this coffee was shipped to Melbourne, quality assessments completed, roasted (resulting in a 15% weight loss), & retailed, adding significant costs. You can read more about the way we source coffee via our website.

### COMPARE THE DIFFERENT TRADING MODELS

TRADING	SEVEN SEEDS	COMMODITY	FAIRTRADE
FARMGATE	\$5.90	varies	varies
FOB	\$8.57	\$4.38	\$4.48

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