

SEVEN SEEDS TRANSPARENCY REPORT

ESPERANZA PACAMARA GUATEMALA FULLY WASHED

ROASTER NOTES

The Pacamara varietal was created in 1958 by the Salvadorian institute for coffee research. It was the result of crossing the Pacas and Maragogipe varietals. After 30 years of research it was released to coffee producers in the 1980s. A varietal celebrated within the coffee world for its complexity and intense aroma. This is the second year we have purchased this lot from Aurelio and his family, and we are once again super impressed. Following on from last year, this coffee presents with complex flavours and florals upfront, then finishes with a creamy, almost effervescent mouthfeel.

Seven Seeds has been direct purchasing coffees from Aurelio for 7 years and every harvest we cup through the myriad lots he produces, to come up with the final selection for our Guatemala seasonal offerings. With Aurelio's harvest season running from December to March, a high standard of ripe cherry selection is employed with unripe, green cherries left behind along with any that don't present a full ripe colour as well as damaged fruit too. After which pulping commences followed by fermentation - between 24 and 36 hours - before it is washed and sent to dry on the concrete rooftops that double as drying patios.

ROASTING IS SUBJECTIVE. TRANSPARENCY IS CLEAR

As this coffee was purchased directly from Aurelio Villatoro, who also completed the milling & export, we've listed the FOB (Freight on Board) inclusive of the Farmgate price. On top of FOB, we then pay to ship the coffee to Melbourne, quality assess, roast (resulting in a 15% weight loss), & retail it, adding significant costs & risk. You can read more about the way we source coffee via our website.

RICH & EFFERVESCENT PROFILE WITH NOTES OF TROPICAL FRUIT, MARSHMALLOW, TOFFEE

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



COMPARE THE DIFFERENT TRADING MODELS

TRADING	SEVEN SEEDS	COMMODITY	FAIRTRADE
FARMGATE	\$22.50	varies	varies
FOB	\$22.50	\$3.08	\$4.41

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.

PROFILE

SERVING YOU SINCE '07

PRODUCER: ESPERANZA PACAMARA

HARVEST: DEC 19 - JAN 20

BUYER: RYAN

COUNTRY: GUATEMALA

ALTITUDE: 1380-1750 MASL

ORIGIN PARTNER: DIRECT

ORIGIN: HOJA BLANCA, CUILCO, HUEHUETENANGO

PROCESS: FULLY WASHED

LENGTH OF RELATIONSHIP: 7TH YEAR

FARM / COOP: FINCA VILLAURE

VARIETIES: PACAMARA

QUALITY SCORE: 87

FIRST ROAST: 16 NOV

LOT SIZE: 483 KG

POUR OVER

WET FILTER PAPER IN THE CONE, ADD 20G OF COFFEE, SATURATE WITH 60G FILTERED WATER OFF THE BOIL. AFTER 30 SEC ADD 140G OF WATER, AGITATE WITH SPOON FOR ONE ROTATION, AFTER 60 SEC ADD 150G, STIR AGAIN IN SAME MOTION. TOTAL BREW TIME SHOULD BE 2:30-3:00 MINS.

FILTER BATCH BREWING

SEVEN SEEDS TARGET RATIO: 16.5 : 1

THUMBS UP TO TRANSPARENCY. LEARN ABOUT THE PLEDGE
WWW.SEVENSEEDS.COM.AU/SEVEN-SEEDS-BLOG

ESPRESSO BREWING

18G BASKET	ROBUR	MYTHOS	EK	20G BASKET	ROBUR	MYTHOS	EK	21G BASKET	ROBUR	MYTHOS	EK
DOSE	19 G	19 G	18 G	DOSE	21 G	21 G	20 G	DOSE	22 G	22 G	21 G
TDS	8.5-8.9	8.5-8.9	8.5-8.9	TDS	8.5-8.9	8.5-8.9	8.5-8.9	TDS	8.5-8.9	8.5-8.9	8.5-8.9
SHOT WEIGHT	42 G	42 G	42 G	SHOT WEIGHT	48 G	48 G	48 G	SHOT WEIGHT	54 G	54 G	54 G
TIME	26-32 sec	26-32 sec	25-30 sec	TIME	28-32 sec	28-32 sec	25-30 sec	TIME	30-34 sec	30-34 sec	28-32 sec
YIELD	19-20 %	19-20 %	19-20 %	YIELD	19-20 %	19-20 %	19-20 %	YIELD	19-20 %	19-20 %	19-20 %
TEMP	95°	95°	95°	TEMP	95°	95°	95°	TEMP	95°	95°	95°

SEVEN SEEDS COFFEE ROASTERS

