

FILTER

EVIN MORENO

GEISHA

SANTA BARBARA, HONDURAS

## FRAGRANT AND INVIGORATING WITH NOTES OF CHAMPAGNE, FRESH STRAWBERRIES, HIBISCUS

Evin Moreno is an exceptional producer from Santa Barbara, Honduras, and this marks our sixth year sourcing coffee from him and his wife, Alma. Together, they continue to craft some of the most thought\_provoking coffees in the region. This season's Geisha offers stunning clarity and extravagant florals, a true showcase of the dedication and artistry of Evin and his family.

During last year's origin trip, we gained a deeper understanding of Evin and Alma's thoughtful approach to producing their remarkable lots. Our visit concluded in his Geisha plot as golden hour settled over the trees, where our ongoing conversation about the future of coffee unfolded. Evin shared that his Geisha trees symbolize opportunities for his children that he himself never had. Experiences like this remind us how profoundly origin trips can reshape perspectives on coffee sourcing. We are proud to feature this extraordinary lot on our menu once again.

## 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, San Vicente. 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	Evin Moreno
COUNTRY	Honduras
ORIGIN	Santa Barbara
FARM / COOP	La Montañita

## COFFEE

VARIETIES	Geisha
PROCESS	Fully Washed
ALTITUDE	1620 masl
HARVEST	December - June
LOT SIZE	60 KGs
QUALITY SCORE	88
ROAST SCALE	Light

## PURCHASING

ORIGIN PARTNER	San Vicente
LENGTH OF RELATIONSHIP	Sixth year

## COMPARE THE TRADING MODELS

TRADING MODEL	SEVEN SEEDS	COMMODITY	FAIRTRADE
FARMGATE	\$31.57	Varies	Varies
FOB	\$34.80	\$12.80	\$13.00

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.

