

ESPRESSO

FINCA ROSMA

GUATEMALA

SWEET & EASY DRINKING

WITH NOTES OF BUTTERSCOTCH, PINK LADY APPLE, BISCOTTI



This unassuming, fully washed lot from the Morales family is the perfect release to kick off the new year. Mellow summer fruits upfront, with a crowd-pleasingly sweet and crisp finish. It's an ideal coffee to start the day or kick start the arvo.

The beautiful land that this coffee is from was initially purchased in 1963 by Don Alejandro Morales. The farm was renamed Finca Rosma in 1980 by Dr Fredy Morales in honour of his wife, Rose Mary. A family business that has dedicated itself to improving the land on which they work and the community in which they exist. They work and live with intention and purpose, simultaneously running award-winning farms while continuously trying to better the community around them.

For the second year in a row, we are proud to help contribute to the school programme this family runs for the local coffee community. Purchasing lots like these allows coffee roasters and coffee drinkers to have a more direct impact on the people who produce them.

WE BELIEVE IN HONEST COFFEE

We determined a sustainable, profitable price for the growing longevity with the producer. As this coffee was purchased directly from the Familia Morales, who also completed the milling & export, we've listed the FOB (Freight on Board) inclusive of the Farmgate price. 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	Familia Morales
COUNTRY	Guatemala
ORIGIN	Michicoy, Huehuetenango
FARM / COOP	Finca Rosma

COFFEE

VARIETIES	Bourbon, Caturra
PROCESS	Fully Washed
ALTITUDE	1660 -1800 masl
HARVEST	January - March
LOT SIZE	7590 KGs
QUALITY SCORE	85.75
FIRST ROAST	January 8

PURCHASING

BUYER	Ryan
ORIGIN PARTNER	Direct
LENGTH OF RELATIONSHIP	Tenth year

COMPARE THE TRADING MODELS

TRADING MODEL	SEVEN SEEDS	COMMODITY	FAIRTRADE
FARMGATE	\$12.64	Varies	Varies
FOB	\$12.64	\$5.19	\$5.39

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.

