SEVEN SEEDS TRANSPARENCY REPORT

FINCA SANTA LUCIA GESHA · HONDURAS · FULLY WASHED

ROASTER NOTES

Seven Seeds has a special connection to Santa Lucia, with Mark Dundon and producer Erwin Mierisch re-purposing the abandoned farm into a fertile space dedicated to producing unique and heirloom coffee varietals, which we have the privilege to access via direct trade.

Gesha trees were first planted in 2014, and the coffee produced quickly gained international success and attention. Santa Lucia Gesha took first place in the Honduras Cup of Excellence competition in 2019 and 2021 and placed second in 2022.

Like most of Central America, Honduras experienced extremely high rainfall due to the presence of La Niña, which resulted in a lower-than-expected quantity of production. Faced with this challenge, the Mierisch family combined the two Gesha lots from Santa Lucia. The now-famous Casona lot, together with its younger sibling, the Triangulo, brings us a coffee that is an inspired combination of the two. Expect to enjoy the Casona's classic Gesha florals invigorated by the Triangulo's youthful, energetic acidity and crisp, nuanced finish.

ROASTING IS SUBJECTIVE. TRANSPARENCY IS CLEAR.

We determined a sustainable, profitable price for the growing longevity with the producer. As this coffee was purchased directly from Familia Mierisch, 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.

VIBRANT & SPARKLY PROFILE WITH NOTES OF CANDY FLOSS CHERRY JAM. AMARILLO HOPS

ROAST • O O O O O O SCALE LIGHT MEDIUM DARK

COMPARE THE DIFFERENT TRADING MODELS

TRADING MODEL	SEVEN SEEDS	COMMODITY	FAIRTRADE
FARMGATE	\$63.93	varies	varies
FOB	\$63.93	\$7.18	\$7.38

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: FINCAS MIERISCH HARVEST: MARCH 2022 BUYER: RYAN

COUNTRY: HONDURAS ALTITUDE: 1550 MASL ORIGIN PARTNER: FINCAS MIERISCH / SAN VICENTE

ORIGIN: SIGUATEPEQUE, COMAYAGUA PROCESS: FULLY WASHED LENGTH OF RELATIONSHIP: 4TH YEAR

FARM / COOP: SANTA LUCIA VARIETIES: GESHA QUALITY SCORE: 88.88

FIRST ROAST: NOVEMBER 31 LOT SIZE: 60 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

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°	