

FILTER

LA ESPERANZA SPECIAL

GUATEMALA

CROWD-PLEASING & TROPICAL WITH NOTES OF CANNED PEACHES, PURPLE GRAPES, PASSIONFRUIT



Seven Seeds has worked with the Villatoro family for the last ten years. Over that time, we have had the absolute pleasure of purchasing from three of their farms and learning about and enjoying each farm's unique profiles. Of these farms, Finca La Esperanza lots have always had a stunning amount of clarity and balance, with gorgeous acidity that is vibrant but not overwhelming. This year's lot has mellow stone fruit tones upfront, with an approachable, delightful finish.

Earlier this year, Seven Seeds co-owner Mark had the privilege of visiting the Villatoro family in Huehuetenango, marking our first visit to Guatemala since 2018. Mark spent the time staying with Aurelio and his family, breaking bread, catching up and charting a course for the year ahead. Relationships like this are the foundation of the sourcing strategy here at Seven Seeds, and they have blessed us with the perfect coffee to celebrate ten years of mateship.

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, Direct. Familia Villatoro receives the Farmgate price directly for his coffee as parchment. 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 Villatoro
COUNTRY	Guatemala
ORIGIN	Michicoy, Huehuetenango
FARM / COOP	Finca Villaure

COFFEE

VARIETIES	Bourbon, Caturra
PROCESS	Fully Washed
ALTITUDE	1800 - 1950 masl
HARVEST	January - March
LOT SIZE	345 KGs
QUALITY SCORE	86.75
FIRST ROAST	13-Sep-23

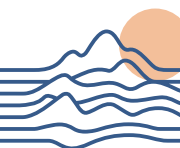
PURCHASING

BUYER	Ryan
ORIGIN PARTNER	Direct
LENGTH OF RELATIONSHIP	Tenth Year

COMPARE THE TRADING MODELS

TRADING MODEL	SEVEN SEEDS	COMMODITY	FAIRTRADE
FARMGATE	\$22.69	Varies	Varies
FOB	\$22.69	\$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.

