SEVEN SEEDS TRANSPARENCY REPORT

LAS MERCEDES · COLOMBIA · FULLY WASHED

ROASTER NOTES

Finca Las Mercedes is nestled high up on the steep slopes of the Eastern Colombian Andes. Don Heladio and his family run their farm with the utmost care and respect for their coffee trees and the environment in which they exist. Not only do they produce exceptional coffee, but they do it sustainably and environmentally consciously. The farm is surrounded by a green barrier of native plants and trees that the family have planted themselves, bringing animal and bird life back to the area. It is a privilege to work with producers like the Ossa family.

The Las Mercedes will be our only Colombia micro-lot release for 2022, a fully-washed lot coming straight out of San Isidro, Huila. A combination of internal and external factors made it difficult for the Seven Seeds sourcing team to purchase a large amount of Colombian coffee this year. However, thanks to our supply partners Azahar and LCM, we could sneak a small amount onto a container headed to Australia. This lot is a perfect example of Colombian coffee. Bursting with bia. energetic stone fruit flavours upfront, finishing with balanced acidity and sweetness.

ROASTING IS SUBJECTIVE. TRANSPARENCY IS CLEAR.

Via sourcing partner Azahar Coffee Company, they determined a sustainable, profitable price for the growing longevity with the producers. Azahar work closely with producers to assess cost of production & cost of living by region. We've listed both the FOB (Freight on Board) and the Farmgate price, which is the payment directly to Finca Las Mercedes. On top of the FOB cost, we then shipped this coffee to Melbourne, complete quality assessments, roast (resulting in a 15% weight loss), & retail it, adding significant costs & risk.

TEXTURED & VIBRANT PROFILE WITH NOTES OF PANELA, BLACKCURRANT. MANGO

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

COMPARE THE DIFFERENT TRADING MODELS

RADING MODEL	SEVEN SEEDS	COMMODITY	FAIRTRADE
FARMGATE	\$12.12	varies	varies
FOR	\$18.19	\$6.27	\$6.47

Figures are in SAU/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: EDGAR HELADIO OSSA CASTILLO HARVEST: DEC - JAN BUYER: RYAN

COUNTRY: COLOMBIA ALTITUDE: 1772 MASL ORIGIN PARTNER: AZAHAR / LCM

ORIGIN: SAN ISIDRO, HUILA PROCESS: FULLY WASHED LENGTH OF RELATIONSHIP: 1ST YEAR

FARM / COOP: LAS MERCEDES VARIETIES: CATURRA QUALITY SCORE: 86.75

FIRST ROAST: SEPTEMBER 26 LOT SIZE: 490

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

DODLID

MANTHOC

SEVEN SEEDS TARGET RATIO: 16.5:1

ESPRESSO BREWING

18G BASKET	ROBUR	MYTHOS	EK	20G BASKET	KORUK	MAIHO2	EK .	21G BASKET	KORUK	WAIHO2	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°	

MUTHOC

DODLID