

ESPRESSO

LOS AGUACATONES

GUATEMALA

JUICY & SUPER SMOOTH

WITH NOTES OF DRUNKEN CHERRIES, SUGARCANE, RASPBERRY COLA



As we celebrate ten years of direct trade with Familia Morales, we continue to grow our sourcing relationship with Finca Los Aguacatones. The Morales family started this farm in 2009 to concentrate on producing more unique varieties while utilising innovative and sustainable production methods. With an adverse micro-climate and poor soil quality, Los Aguacatones has always required a different approach to their other farms. Increasingly, the Morales family have begun experimenting with different processing techniques to minimise the environmental impact of coffee production. By sourcing from projects like this, we can help to provide growth opportunities for producers who will continue to face the harsh realities of a changing climate. This year's iteration of Los Aguacatones has undergone a 48-hour anaerobic fermentation, after which, the cherries are naturally sun-dried for a further ~10 days. The thoughtful, focused processing has led to a highly approachable, fun-loving coffee.

In the coffee industry, terms such as fair trade and specialty are now nearly the antithesis of what they once were. The goal of Seven Seeds is to continually push past these terms to move closer and closer to actual transformative and sustainable prices for producers at each origin. Working closely with the Morales family this year, we have implemented a future-focused buying strategy, prioritising our relationship over profit maximisation.

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	Aguacatones

COFFEE

VARIETIES	Bourbon, Villa Sarchi
PROCESS	Anaerobic Natural
ALTITUDE	1900 to 2000
HARVEST	January - March
LOT SIZE	345 KGs
QUALITY SCORE	86.25
FIRST ROAST	Monday October 2

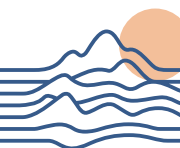
PURCHASING

BUYER	Ryan
ORIGIN PARTNER	Direct Trade
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.

