

GEISHA • NATURAL PROCESS • FILTER

**LUIZ PAULO**  
MINAS GERAIS, BRAZIL

## RICH & DISTINCTIVE

WITH NOTES OF FRESH STRAWBERRY, CREAM SODA, ROSE



Santuário Sul is a project started by Luiz Paulo Dias Pereira, founder of CarmoCoffees, in 2015. His motivations are to challenge the global market perception of Brazilian coffees through experimental processing techniques and greater cultivar selection. In addition to traditional Brazilian varieties like yellow bourbon, the farm boasts over 30 exotic varieties of coffee. Progressive cultivation practices such as shade plantation and innovative drying processes create new, exciting flavours.

This naturally processed Geisha variety from Santuario Sul appears for the first time here at Seven Seeds. Luiz Paulo keeps his post-harvest drying techniques extremely controlled, imparting minimal additional flavours to this highly regarded and sought-after varietal. The results? Rich, comforting texture, fresh fruit acidity, and a squeaky clean finish with delicate florals. This coffee will likely provide a new taste experience for many, bending the expectations of serious coffee aficionados. We're excited to launch this very special micro-lot during MICE 2023.

## 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, Carmo Coffees. Luiz Paulo 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	Luiz Paulo Dias Pereira
COUNTRY	Brazil
ORIGIN	Carmo de Minas, Minas Gerais
FARM / COOP	Santuário Sul

## COFFEE

VARIETIES	Geisha
PROCESS	Natural
ALTITUDE	1100 - 1300 masl
HARVEST	July - Oct
LOT SIZE	60 KGs
QUALITY SCORE	87
FIRST ROAST	14-Aug-23

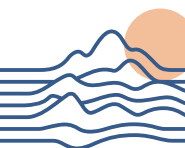
## PURCHASING

BUYER	Courtney
ORIGIN PARTNER	Carmo Coffees
LENGTH OF RELATIONSHIP	Third year

## COMPARE THE TRADING MODELS

TRADING MODEL	SEVEN SEEDS	COMMODITY	FAIRTRADE
FARMGATE	\$38.78	Varies	Varies
FOB	\$40.45	\$5.52	\$5.72

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 1:2 ratio eg: 15 grams of coffee with 30 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.

