

ESPRESSO

MATAMBO

COLOMBIA

SWEET & SMOOTH

WITH NOTES OF BROWN SUGAR, PEANUT BUTTER
AND JAM

Matambo is a Colombian specialty coffee produced by a group of dedicated small-scale coffee producers from Gigante, Huila. This municipality is in the western skirt of the eastern Cordillera of Colombia, providing unique microclimates to produce these fantastic coffees.

This coffee has been featured on our menu numerous times since the early days of Seven Seeds Coffee. It is an exemplary example of a coffee from Huila, Colombia. It has amplified stone fruits and an extra sweet finish that seems to linger for days.

The name Matambo originates from a famous myth: the love story between Mirthayú, the beautiful queen of the Michués, a native pre-Hispanic tribe, and her lover, the giant Matambo, the most valiant warrior in the region. Matambo was so strong and ferocious that he alone could fight an entire army, which he did many times to defend his own tribe from attacks. During his last battle, he lost trying to defend his right to be with the queen.

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, Caravela. The producers receive the Farmgate price directly for the 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. 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.

PRODUCER

PRODUCER	22 contributing producers
COUNTRY	Colombia
ORIGIN	Gigante, Huila
FARM / COOP	Matambo

COFFEE

VARIETIES	Caturra, Colombia
PROCESS	Fully Washed
ALTITUDE	1500 - 1900 masl
HARVEST	October to December
LOT SIZE	10010 KGs
QUALITY SCORE	85.5
FIRST ROAST	February 26 2024
ROAST SCALE	Medium

PURCHASING

BUYER	Ryan
ORIGIN PARTNER	Caravela
LENGTH OF RELATIONSHIP	Seventh Year

COMPARE THE TRADING MODELS

TRADING MODEL	SEVEN SEEDS	COMMODITY	FAIRTRADE
FARMGATE	\$6.33	Varies	Varies
FOB	\$8.29	\$6.13	\$6.33



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.