SEVEN SEEDS TRANSPARENCY REPORT

ESPRESSO

OURO VERDE COLLECTION #6 BRAZIL

STICKY & SWEET WITH NOTES OF DATES, HONEY, COOKIES & CREAM





Ouro Verde Farm is located in Chapada Diamantina, in Piată, Bahia. It is the highest city in Northeast Brazil, sitting at around 1200 masl. The high elevation makes for the slow ripening of the Catuai Varieties grown on the farm, and the attention to detail when pulping and drying the coffee makes for excellent shelf life. We're always impressed with the ever-improving quality shown over the eight years of direct trade with the Rigno family. Their tireless dedication will be on show once again with this release. It's evident that no corners have been cut when picking or processing this Red and Yellow Catuai. We've noticed enhanced layers of complexity in this particular lot, with a buttery texture well suited to espresso brewing.

The foundation of the Seven Seeds sourcing model is to form lasting purchasing relationships with like-minded producers looking to improve quality each year. This purchasing approach helps bring an added level of stability for both parties and flourish in their respective markets. Behind the scenes, we often push to establish more of these relationships and are always thrilled to bring our customers the fruits of this labour. Ouro Verde could be one of our greatest examples of the positive results this kind of commitment can yield.

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, Agricoffee. Antonio Rigno 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 Antonio Rigno

COUNTRY Brazil

ORIGIN Piatã, Chapada Diamantina

FARM / COOP Ouro Verde

COFFEE

VARIETIES Red Catuai, Yellow Catuai

PROCESS Pulped Natural
ALTITUDE 1260 masl

HARVEST August - November

LOT SIZE 600 KGs
QUALITY SCORE 86

FIRST ROAST July 10 2023

PURCHASING

BUYER Courtney
ORIGIN PARTNER Agricoffee
LENGTH OF RELATIONSHIP 8th year

COMPARE THE TRADING MODELS

TRADING MODEL	SEVEN SEEDS	COMMODITY	FAIRTRADE
FARMGATE	\$8.05	Varies	Varies
FOB	\$11.59	\$5.18	\$5.38

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.



BREWING RECIPES

THE BEST TIME TO DRINK COFFEE

We've found the best window to brew coffee is 7-14 days after the roast date. It's the sweet spot where acid mellows, sweetness shines through, and the body is at its fullest. That period best represents the coffee we've sampled, sourced, quality assessed, roasted and deemed good enough for our menu.

Most importantly, 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.

