

FILTER

PASSAGEM DA PEDRA

BRAZIL

PLUMP & DELICIOUS

WITH NOTES OF POACHED PEAR, PRUNES,
CHAMOMILE TEA



Silvio Leite's attention to detail when producing coffee is a leading example of Brazil's best potential. His coffees are some of the cleanest we've sourced, proving versatile enough to stand as espresso or filter brew methods. That said, the flavour, performance, and shelf life of Silvio's Pulped Naturals far exceed mere versatility. These are complex, distinctive coffees representative of the natural terroir of the region coupled with clarity unparalleled anywhere else in the country. It's no wonder these same lots have consecutively brought him competition success at local and national levels since he started as a producer.

This micro-lot presents crystal clear flavours of fresh autumn fruits with creaminess and comforting texture we've come to love from the region. This coffee accurately represents the quality featured on the world stage alongside the finest Brazil has to offer, and with any luck, you're drinking a cup right now.

Seven Seeds started purchasing coffee through Silvio over eight years ago, who also acts as our export agent for other farms we source from in the region. His moral and technical support provides valuable mentorship to these producers, which has shown in the improved cup quality over the years. Silvio is a true pioneer of the industry and a friend to us all; we couldn't be more thrilled to have this ongoing partnership with him and his team at Agricoffee.

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. Silvio Leite 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	Silvio Leite
COUNTRY	Brazil
ORIGIN	Piata, Chapada Diamantina
FARM / COOP	Fazenda Cerca de Pedras Sao Benedito

COFFEE

VARIETIES	Red Catuai, Yellow Catuai
PROCESS	Pulped Natural
ALTITUDE	1300 masl
HARVEST	August - November
LOT SIZE	360 KGs
QUALITY SCORE	87.25
FIRST ROAST	8-Jun-23

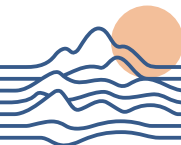
PURCHASING

BUYER	Courtney
ORIGIN PARTNER	Agricoffee
LENGTH OF RELATIONSHIP	Third 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.



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.

