

SEVEN SEEDS TRANSPARENCY REPORT

ROSMARAGO FINCA ROSMA GUATEMALA

ROASTER NOTES

As always, the 'Rosmarago' combines complex tropical fruit notes with a syrupy sweet mouthfeel. Now the third year of showcasing this atypical coffee - producer Freddy Morales has paired uniquely large beans, the Maragogype and Pacamara varieties. Maragogype is a low yield natural mutation of Typica, whilst Pacamara is a cross between the Pacas and Maragogype varieties. The larger sized bean dictates a change in roasting style. This allowing for a higher application of heat and a more uniform development, resulting in syrupy mouthfeel with a long lasting sparkling finish.

We've been buying directly from Freddy Morales for seven years now. Guatemalan coffees are a staple of menu, alongside another Huehuetenango local, Aurelio Villatoro & Family. We had planned on being there in March, but you...2020 happened. This enduring relationship was a comfort, knowing that we had complete faith in Freddy & Aurelio's production, logistics and shared understanding of quality, with us being on the other side of the world. But of course, we can't wait to get back to their part of the world.

ROASTING IS SUBJECTIVE. TRANSPARENCY IS CLEAR

As this coffee was purchased directly from Freddy Morales, who also completed the milling & export, we've listed the FOB (Freight on Board) inclusive of the Farmgate price. On top of FOB, we then pay to ship the coffee to Melbourne, quality assess, roast (resulting in a 15% weight loss), & retail it, adding significant costs & risk. You can read more about the way we source coffee via our website.

JUICY & SPARKLING PROFILE WITH NOTES OF PINEAPPLE, JELLY, CHAMPAGNE

ROAST SCALE ○ ● ○ ○ ○ ○ ○ ○
LIGHT MEDIUM DARK



COMPARE THE DIFFERENT TRADING MODELS

TRADING	SEVEN SEEDS	COMMODITY	FAIRTRADE
FARMGATE	\$22.50	varies	varies
FOB	\$22.50	\$3.08	\$4.41

Figures are in \$AU/kg, at the conversion rate at time of contract. Varies due to the different processing methods for each different coffee, so comparison isn't possible.

PROFILE

SERVING YOU SINCE '07

PRODUCER: FREDY MORALES & FAMILY

HARVEST: DEC 19 - JAN 20

BUYER: RYAN

COUNTRY: GUATEMALA

ALTITUDE: 1380-1750 MASL

ORIGIN PARTNER: DIRECT

ORIGIN: MICHICOY, HUEHUETENANGO, GUATEMALA

PROCESS: FULLY WASHED

LENGTH OF RELATIONSHIP: 7TH YEAR

FARM / COOP: FINCA ROSMA

VARIETIES: MARAGOGYPE, PARAMARA

QUALITY SCORE: 87

FIRST ROAST: 7TH JUNE

LOT SIZE: 483KG

POUR OVER

WET FILTER PAPER IN THE CONE, ADD 20G OF COFFEE, SATURATE WITH 60G FILTERED WATER OFF THE BOIL. AFTER 30 SEC ADD 140G OF WATER, AGITATE WITH SPOON FOR ONE ROTATION, AFTER 60 SEC ADD 150G, STIR AGAIN IN SAME MOTION. TOTAL BREW TIME SHOULD BE 2:30-3:00 MINS.

FILTER BATCH BREWING

SEVEN SEEDS TARGET RATIO: 16.5 : 1

THUMBS UP TO TRANSPARENCY. LEARN ABOUT THE PLEDGE
WWW.SEVENSEEDS.COM.AU/SEVEN-SEEDS-BLOG

ESPRESSO BREWING

18G BASKET	ROBUR	MYTHOS	EK	20G BASKET	ROBUR	MYTHOS	EK	21G BASKET	ROBUR	MYTHOS	EK
DOSE	19 G	19 G	18 G	DOSE	21 G	21 G	20 G	DOSE	22 G	22 G	21 G
TDS	8.5-8.9	8.5-8.9	8.5-8.9	TDS	8.5-8.9	8.5-8.9	8.5-8.9	TDS	8.5-8.9	8.5-8.9	8.5-8.9
SHOT WEIGHT	42 G	42 G	42 G	SHOT WEIGHT	48 G	48 G	48 G	SHOT WEIGHT	54 G	54 G	54 G
TIME	26-32 sec	26-32 sec	25-30 sec	TIME	28-32 sec	28-32 sec	25-30 sec	TIME	30-34 sec	30-34 sec	28-32 sec
YIELD	19-20 %	19-20 %	19-20 %	YIELD	19-20 %	19-20 %	19-20 %	YIELD	19-20 %	19-20 %	19-20 %
TEMP	95°	95°	95°	TEMP	95°	95°	95°	TEMP	95°	95°	95°

SEVEN SEEDS COFFEE ROASTERS

