

ESPRESSO



SANTUARIO SUL
BRAZIL

SOFT AND STICKY WITH NOTES OF ORANGE ZEST, WALNUT, TURKISH DELIGHT

Santuário Sul is a project started by Luiz Paulo Dias Pereira 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, Santuário Sul boasts more than 30 exotic varieties of coffee. Progressive cultivation practices such as shade plantation and innovative drying processes create new and exciting flavours.

This Natural process SL-28 variety from Santuário Sul appears for the first time here at Seven Seeds. Luiz Paulo's extremely controlled post-harvest drying techniques impart minimal additional flavours to this highly regarded and sought-after varietal. The result is a coffee with a rich, comforting texture, fresh fruit acidity, and a tea-like finish with delicate florals.

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. 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
COUNTRY	Brazil
ORIGIN	Carmo da Minas, Minas Gerais
FARM / COOP	Santuário Sul

COFFEE

VARIETIES	SL-28
PROCESS	Natural
ALTITUDE	1100 - 1300 masl
HARVEST	July to October
LOT SIZE	600 KGs
QUALITY SCORE	86
FIRST ROAST	April 29 2024
ROAST SCALE	Medium

PURCHASING

ORIGIN PARTNER	Carmo
LENGTH OF RELATIONSHIP	Third year

COMPARE THE TRADING MODELS

TRADING MODEL	SEVEN SEEDS	COMMODITY	FAIRTRADE
FARMGATE	\$11.42	Varies	Varies
FOB	\$13.72	\$6.09	\$6.29

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 1:3 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.

