# SEVEN SEEDS TRANSPARENCY REPORT

**ESPRESSO** 

# SANTUARIO SUL



# UNIQUE & AROMATIC

WITH NOTES OF GRAPE JELLY, ROCKMELON, CACAO



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 like yellow bourbon, the farm boasts over 30 exotic varieties of coffee. Progressive cultivation practices such as shade plantation and innovative drying processes create new, exciting flavours.

This particular lot is entirely composed of Sudan Rume - a natural mutation of the Bourbon variety. There are very few commercial plantations of pure Sudan Rume due to its low yields, but the variety serves well as the stock of high-quality genes for new hybrid varietals. We're always eager to showcase a coffee of this nature, especially when growing conditions are as favourable as they are at Santuario Sul. It wouldn't be a stretch to say that this coffee cupped as the finest example of Sudan Rume grown in Brazil.

Santuário Sul has placed four times consecutively in the Brazil Cup of Excellence competition since 2018. Notably, in 2021 Luiz's naturally processed Yellow Bourbon won him 2nd place with a whopping 90.14 points. Seven Seeds are fortunate to have access to Luiz's stunning coffee, and we are so proud to work with him and his team at Carmo Coffees.

#### 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 Coffees. Luiz Paulo 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 Luiz Paulo Dias Pereira

COUNTRY Brazil

ORIGIN Carmo de Minas, Minas Gerais

FARM / COOP Santuario Sul

#### COFFEE

VARIETIES Sudan Rume
PROCESS Natural

ALTITUDE 1100 - 1300 mast
HARVEST July - October
LOT SIZE 240 KGs

QUALITY SCORE 87.25

FIRST ROAST 11 May 2023

#### **PURCHASING**

BUYER Courtney
ORIGIN PARTNER Carmo Coffees
LENGTH OF RELATIONSHIP Third year

### COMPARE THE TRADING MODELS

TRADING MODEL	SEVEN SEEDS	COMMODITY	FAIRTRADE
FARMGATE	\$15.48	Varies	Varies
FOB	\$17.14	\$5.52	\$5.72

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, this can be achieved with a coarser grind for faster brew time and/or a longer yield.

If you prefer a weaker coffee, this can be achieved with a coarser grind for a faster brew time.

## FILTER BATCH BREWING

Seven Seeds Target Ratio 16.5:1 water to coffee. Approx. 100mL of water to 6 grams of coffee.

