

FILTER

TAKESI GEISHA  
BOLIVIA

## FLORAL AND EXOTIC WITH NOTES OF WHITE PEACH, PASSIONFRUIT, ORANGE BLOSSOM

Finca Takesi's plantation, nestled on the steep slopes of the Royal Mountain ranges of the Andes, covers 2,500 hectares of fertile land ranging from 1900 to 3200 meters above sea level. This unique location provides the perfect environment for cultivating exceptional coffee. Seven Seeds holds a direct trade relationship with Mariana and her team, making us one of only five roasters worldwide to have this privilege. As we mark our ninth year of partnership, we feel honoured and grateful for the opportunity to work closely with such dedicated producers.

The Geisha/Gesha variety of coffee is a true gem in the world of specialty coffee. Renowned for its delicate florals, soft tropical flavours, and tea-like qualities, Geisha has made a significant impact on the industry. Originally growing wild in the forests of South-Western Ethiopia, it was later discovered and introduced to Panama, where it gained fame for its exceptional cup profile. The Peterson family's Geisha from Boquete made waves in 2005, fetching record-breaking prices at auction and captivating the global coffee community. Its unparalleled quality and distinct characteristics continue to set it apart as one of the most sought-after coffee varieties in the world.

Finca Takesi's Geisha has been a standout at Seven Seeds over the past nine years, showcasing the exceptional quality and unique flavours of this special variety. With each passing year, the quality only seems to improve. As one of the select few roasters worldwide with access to this exclusive lot, we take pride in bringing you this exceptional coffee, and we couldn't be more excited to launch this once again.

## 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, Direct. 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	Mariana Iturralde
COUNTRY	Bolivia
ORIGIN	Yanacachi, Sud Yungas
FARM / COOP	Finca Takesi

## COFFEE

VARIETIES	Geisha
PROCESS	Fully Washed
ALTITUDE	1900 masl
HARVEST	December to January
LOT SIZE	100 KGs
QUALITY SCORE	91
FIRST ROAST	May 6 2024
ROAST SCALE	Light

## PURCHASING

ORIGIN PARTNER	Direct
LENGTH OF RELATIONSHIP	Ninth Year

## COMPARE THE TRADING MODELS

TRADING MODEL	SEVEN SEEDS	COMMODITY	FAIRTRADE
FARMGATE	\$143.52	Varies	Varies
FOB	\$143.52	\$6.46	\$6.66

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.

