

EXCLUSIVE AUSTRALIAN RELEASE

TAKESI GEISHA BOLIVIA

FLORAL & EXOTIC

WITH NOTES OF WHITE PEACH, PASSIONFRUIT,
ORANGE BLOSSOM



Finca Takesi's plantation is located on the steep slopes of the Royal Mountain ranges of the Andes at an altitude of 1900 to 3200 masl and spread over 2,500 hectares of fertile land. This year Seven Seeds celebrates our 8th year of direct trade with Mariana & her team, one of five roasters in the world to hold this relationship. It's something we savour and feel incredibly privileged to have. This highly regarded Geisha varietal has a track record of selling out within hours of release, so get in quick to avoid disappointment.

The Geisha variety needs little introduction in the modern world of specialty coffee. In recent years it has been responsible for unprecedented success in multiple Cup of Excellence competitions, fetching some of the highest prices at auction ever recorded. It has also driven numerous winning presentations at top-level barista comps with its delicate florals, soft tropicals, and stunning tea-like qualities. There is no denying that when grown at altitude and processed well, Geisha will blow anything else clean off the cupping table. This year's release from Finca Takesi is no exception. As usual, we're in good company as one of only a handful of roasters worldwide with access to this stunning lot and the only roaster in Australia. The quality improves yearly, and we couldn't be more excited to launch this again.

WE BELIEVE IN HONEST COFFEE

We determined a sustainable, profitable price for the growing longevity with the producer. As this coffee was purchased directly from Mariana Iturralde, who also completed the milling & export, we've listed the FOB (Freight on Board) inclusive of the Farmgate price. 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 - January
LOT SIZE	100 KGs
QUALITY SCORE	91.00
FIRST ROAST	July 18 2023

PURCHASING

BUYER	Courtney
ORIGIN PARTNER	Direct
LENGTH OF RELATIONSHIP	8th year

COMPARE THE TRADING MODELS

TRADING MODEL	SEVEN SEEDS	COMMODITY	FAIRTRADE
FARMGATE	\$132.28	Varies	Varies
FOB	\$132.27	\$5.67	\$5.87

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.

