

EXCLUSIVE AUSTRALIAN RELEASE

TAKESI JAVA

BOLIVIA

FRAGRANT & WELL STRUCTURED WITH NOTES OF PEAR, LAVENDER, LIME SORBET



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. Java will feature for the second year running and has fast become a staff favourite at Seven Seeds.

Some might be familiar with 'Java' as a blanket description used for coffee grown on the Indonesian island of the same name. Due to the long history of production there, Java has, over the years, become a broad term not necessarily specific to any species, variety, or level of cup quality. However, when this varietal is grown at altitude and processed well, it shows true colours with naturally vibrant, clean, complex & aromatic characteristics. In recent years, Java has made its way onto a small number of specialty roasters' shelves as curious green buyers realise the potential of this historic variety when grown in ideal conditions. Speaking of which, you can't get growing conditions more ideal than the highest coffee farm in the world. Extreme altitude, perfect soil, and obsessive processing techniques care of Mariana and the team at Finca Takesi make for the finest Java we've ever tasted.

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	Java
PROCESS	Fully Washed
ALTITUDE	1950 - 2000 masl
HARVEST	December - January
LOT SIZE	100 KGs
QUALITY SCORE	90.00
FIRST ROAST	July 18 2023

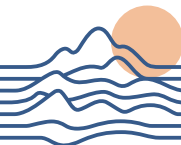
PURCHASING

BUYER	Courtney
ORIGIN PARTNER	Direct
LENGTH OF RELATIONSHIP	8th year

COMPARE THE TRADING MODELS

TRADING MODEL	SEVEN SEEDS	COMMODITY	FAIRTRADE
FARMGATE	\$49.60	Varies	Varies
FOB	\$49.60	\$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.

