

FILTER

WILLYAN ZAMBRANO

COLOMBIA

LUSH & JUICY

WITH NOTES OF JAM, CANDY FLOSS, RASPBERRY
LEMONADE



The team here at Seven Seeds is over the moon to welcome Willyan Zambrano back to the menu once again. It was one of our favourite releases last year, proving to be a dream to roast and drink. This lot is straight out of Pitalito, Huila, where Willyan and his wife, Maria Esther Lopez, produce exquisite coffees on their farm La Montañita. Most of what they grow is Pink Bourbon. Last year, we put forward that pink bourbon was a natural mutation between red and yellow bourbon, and believed it to be recessive and unstable, meaning that it was hard to grow consistently without careful cultivation. However, we learned that this might not be the case. The variety is native to Huila. The producer who discovered it noticed the cherry ripened with a pink tonality, and the trees had similarities to the Bourbon varietal. Recent scientific research has shown that the tree bears more genetic resemblance to Ethiopia landrace and is uniquely its own varietal. Slightly less mysterious, definitely still romantic and undeniably a beautiful lot.

A continued focus for our sourcing team was to reestablish our presence with producers in Colombia. We aim to strengthen relationships with producer groups we have used in the past and identify producers with whom we could establish long-term exclusive partnerships. Our goal is to commit to a certain amount of AA/AAA grade coffee from La Montañita each harvest. In the short term, we are putting in place a retail pricing structure that will allow us to make a direct financial contribution to Willyan and Marie on top of the price we pay to our origin sourcing partners, Caravela. This payment would serve as a gesture of appreciation for the quality of these lots and our growing relationship with Willyan.

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, Caravela. Willyan Zambrano 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	Willyan Rojas Zambrano
COUNTRY	Colombia
ORIGIN	Pitalito, Huila
FARM / COOP	La Montav±ita

COFFEE

VARIETIES	Pink Bourbon
PROCESS	Fully Washed
ALTITUDE	1750 masl
HARVEST	May - July
LOT SIZE	420 KGs
QUALITY SCORE	88
FIRST ROAST	17 January 2024

PURCHASING

BUYER	Ryan
ORIGIN PARTNER	Caravela
LENGTH OF RELATIONSHIP	2nd Year

COMPARE THE TRADING MODELS

TRADING MODEL	SEVEN SEEDS	COMMODITY	FAIRTRADE
FARMGATE	\$10.18	Varies	Varies
FOB	\$12.50	\$6.11	\$6.31

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.

