

FILTER

**WILLYAN ZAMBRANO**  
COLOMBIA

## LUSCIOUS & BUBBLY

WITH NOTES OF FRESH CHERRIES, HIBISCUS,  
LIMONATA



Introducing Willyan Zambrano, dubbed Don Pink Bourbon. This coffee comes straight out of Pitalito, Huila, where producer Willyan Rojas Zambrano and his wife, Maria Esther Lopez, produce exquisite coffees on their farm, La Montañita.

Let's explain the mysterious varietal "Pink Bourbon". It is a natural mutation between the Red and Yellow Bourbon that first became prominent in the Huila region. As it is a natural hybridization, the varietal is recessive and unstable. Without careful cultivation by farmers, Pink Bourbon can be hard to produce consistently. Given this, information on this coffee's history varies, and the future of its production is unclear. One thing is sure: a cup of Pink Bourbon is unique, complex and outstanding.

A focus for the Seven Seeds sourcing team in 2023 was to reestablish our presence with producers in Colombia, aiming to strengthen existing relationships and identify producers with whom we could establish long-term exclusive partnerships. Willyan Zambrano is precisely the kind of producer we were looking for.

## 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 Montañita

## COFFEE

VARIETIES	Pink Bourbon
PROCESS	Fully Washed
ALTITUDE	1750 masl
HARVEST	October - December
LOT SIZE	210 KGs
QUALITY SCORE	88
FIRST ROAST	April 21 2023

## PURCHASING

BUYER	Ryan
ORIGIN PARTNER	Caravela
LENGTH OF RELATIONSHIP	1st Year

## COMPARE THE TRADING MODELS

TRADING MODEL	SEVEN SEEDS	COMMODITY	FAIRTRADE
FARMGATE	\$10.87	Varies	Varies
FOB	\$13.21	\$6.06	\$6.26

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

Fresh is sometimes, counterintuitively, too fresh. Just as fruit tastes best when it's ripened, coffee tastes best when it's settled.

We've found the best window to brew espresso roasted coffee is 10-20 days after roast or 5-25 days for filter brews. It's the sweet spot where acid mellows, sweetness shines through, and the body is at its fullest. That period is the best representation of the coffee we've sampled, sourced, quality assessed, roasted and deemed good enough for our menu.

Most importantly, coffee continues to be optimal for at least 30 days after the roast date.

## V60 POUR OVER

Wet the filter paper in the cone, add 20 grams of coffee and saturate with 60 grams of filtered water off the boil.

After 30 seconds, add 140 grams of water and agitate with a spoon for one rotation.

After 60 seconds, add 150 grams of water and stir in the same motion. The total brew time should be between 2:30-3:00 minutes.

## FILTER BATCH BREWING

Seven Seeds Target Ratio 16.5 : 1



## ESPRESSO BREWING

18G BASKET	ROBUR	MYTHOS	EK	20G BASKET	ROBUR	MYTHOS	EK	21G BASKET	ROBUR	MYTHOS	EK
DOSE	19 G	19 G	18 G	DOSE	21 G	21 G	20 G	DOSE	22 G	22 G	21 G
TDS	8.5-8.9	8.5-8.9	8.5-8.9	TDS	8.5-8.9	8.5-8.9	8.5-8.9	TDS	8.5-8.9	8.5-8.9	8.5-8.9
SHOT WEIGHT	42 G	42 G	42 G	SHOT WEIGHT	48 G	48 G	48 G	SHOT WEIGHT	54 G	54 G	54 G
TIME	26-32 sec	26-32 sec	25-30 sec	TIME	28-32 sec	28-32 sec	25-30 sec	TIME	30-34 sec	30-34 sec	28-32 sec
YIELD	19-20 %	19-20 %	19-20 %	YIELD	19-20 %	19-20 %	19-20 %	YIELD	19-20 %	19-20 %	19-20 %
TEMP	95°	95°	95°	TEMP	95°	95°	95°	TEMP	95°	95°	95°

