



# Regional Coffees

Regional coffees are a mixture of small microlots from a particular growing region of a coffee producing country. Producers, small and large, rarely produce coffee that is all of the same cup score and cup profile. Even producers capable of achieving 87+ or 90+ coffees will usually have other lots that cup 83-85 points as well. This could be first or final pickings of the harvest, or the weather impacted cherries. This coffee still needs to be sold, and often goes to collection stations where they are undervalued and sold cheaply.

Those lower scoring specialty lots still have great features and are often better turned into a more complex regional lot by combining it with other lots in the area. This bigger regional lot is more user friendly to the end roaster, and the producer receives a premium price. For regional lots that deliver consistent specialty quality, Project Origin pays 50-150% above the commodity price (for reference, Fair Trade pays around 20-50% above commodity price). This avenue provides producers an outlet to sell their lower quality specialty coffees and still be paid reasonably well.

For roasters who need consistent tasting coffees to create consistency in blends, regionals are a great option. They are available in large quantities and sold at affordable prices. They are also perhaps a better representation of a country or region than a microlot, as there is so much diversity in microlots, while our regionals are blended to represent the flavours of that area.





## Regional Cumbia

|          |  |
|----------|--|
| Producer | Various small producers                |
| Exporter | Cleapath Coffee                        |
| Altitude | 1300 - 1800 m                          |
| Region   | Huila, Cauca, Narino                   |
| Harvest  | April - June &<br>September - December |

## About Regional Cumbia

Cumbia is the representative music of Colombia. It is colourful and full of movement with a rhythm resulting from years of cross-pollination of indigenous, African and Spanish cultures. The feline face is a common symbol of the genre, as it is an animal that is present in both Africa and South America, and it is often featured at festivals and in artworks of Cumbian music. Project Origin's Regional Cumbia is our vibrant and bright flavour focused representation of coffees from Southern Colombia.

Colombia is the second largest producer of arabica coffee in the world and benefits from its tropical location, mountainous terrain and high average rainfall. Coffee production is abundant, with two harvests per year of excellent quality cherries. Coffee farms range in altitude from 1300 up to 1800 metres above sea level, temperatures are a mild 15 to 27° Celcius and rainfall is healthy and high. Colombia has a mitaca harvest from April to June and a main harvest from September to December.

The varieties typically used in our Regional Cumbia are colombia and castillo, but we utilise what is grown across the region and what matches our desired cup profile. Our Regional Cumbia is available all year round and has a typical profile of medium to full weight, bright acidity and creaminess with flavours of rich caramel, orange, red apple, nougat and raisin. It is perfect for a stable blending option or as a delicious single origin offering.

# Regional Cumbia

Varietal: Caturra / Castillo / Colombia

Process: Washed

Tasting notes: red apple, floral, peach, caramel, lime



## Processing Details

- o Cherries are picked when ripe and red
- o Producers deliver cherries to the mill
- o Cherries are de-pulped and then wet fermented in pillas to remove the mucilage from the beans
- o Beans are then washed thoroughly in washing channels for clarity and vibrancy
- o Beans are dried on beds until moisture content reaches 10-12%
- o Beans are combined to create the Regional Cumbia blend and stored in parchment until ready for export