



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.





Coffee drying for our Regional Ayarza - Guatemala

Regional Ayarza

Producer	Various small producers
Exporter	Terra Negra
Altitude	1800 m
Region	Ayarza, Santa Rosa
Harvest	November - March

About Regional Ayarza

The region of Ayarza, as our exporting partners say, is a special one. It is landmarked by the dramatic mountainous landscape and cold blue water of the Laguna de Ayarza and Laguna Azul. The lake was formed by two very large volcanoes that collapsed to form a crater, and today, it has provided the foundation for the coffee trees to grow in rich volcanic soil. The legends surrounding the lake are as numerous as the lake is deep - the bottom has never been found. There are just too many stories to tell, such as the large white rock of a petrified woman who, long ago, did not follow the instructions of Jesus.

Today, the local residents and coffee farmers come together to cultivate and produce some extraordinary coffee cherries on warm days and cool nights. The average growing elevation is 1800 masl, with shade trees of conifers and broadleaf, while the community processing station sits at 1500 masl. Cooperativa el Porvenir represents the hard work and dedication of nine coffee producing families and twenty-eight farms. The wonderful families who contribute to this regional blend include the Lorenzo, Zapata, Aguirre, Najera, Mendez, Sandoval, Ortega, Martinez and Berrera families. One of these producers, Francisco Najera, is 30 years old, married with two children, and has been working in the coffee production business for 15 years. A small-scale producer but a great entrepreneur, battling multiple coffee diseases, Francisco manages to find time to develop a coffee tree nursery service to sell saplings to other farmers in the region.

We love the community collaboration that goes into this Regional offering, and we hope, as time goes on, we can hear more stories of Laguna de Ayarza and the other coffee producing families.

Regional Ayarza

Varietal: Caturra / Bourbon

Process: Washed

Tasting notes: medium body, raw sugar, citrus, caramel, orange, lemon-lime, apricot, juicy, clean



Processing Details

- o Cherries are picked when ripe and red
- o Producers deliver cherries to the wet mill
- o Cherries are de-pulped and fermented in tanks for 14 hours
- o Beans are then dried for 5-6 days on a drying patio before being moved to complete the drying stage in Guardioas
- o Moisture content is reduced to 10-12%
- o Beans are combined to create the Regional blend