



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 El Pueblo

Producer	Various small producers
Origin	Honduras
Altitude	1300 - 1700 m
Region	Santa Barbara
Harvest	December - March

About Regional El Pueblo

El Pueblo translates to “the town” in Spanish, and this is our way acknowledging all the small places that hold a big place in our hearts when travelling and sourcing specialty coffee. Our particular inspiration for this regional offering is Peña Blanca, a quaint town near Lake Yojoa in the department of Cortés, Honduras. It perfectly captures the essence of visiting the Santa Barbara Mountain where this regional coffee is sourced.

The Santa Barbara Mountain is gifted with exceptional soils, high altitudes, hot days and cool nights, and a unique micro-climate that all just work harmoniously to champion the growth of the coffee trees. The resulting flavours are extraordinary, and it is truly a wonder location that we could not pass.

The varieties typically used in our Regional El Pueblo are catimor, parainema and pacas, but we utilise what is grown across the region and what matches our desired cup profile. Our Regional El Pueblo is harvested from December through to March and has a profile that is clean and vibrant, yet balanced in its acidity of lime and orange, with flavours of caramel, sweet herb, green tea, green apple, panela and soft florals. It is best used for adding vibrancy in a blend or as a delicious single origin offering, for both espresso and filter.



Regional El Pueblo

Varietal: Catimor / Parainema / Pacas

Process: Washed



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 El Pueblo blend and stored in parchment until ready for export

