



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 La Duenda

Producer	Various small producers
Exporter	Boncafe
Altitude	1200 - 1600 m
Region	La Paz
Harvest	November - January

About Regional La Duenda

In the department of La Paz in Honduras, the mischievous la Duenda is the elf that throws coffee cherries at any farm visitors around the Marcala town. It is said that she aims to throw her cherries at those she finds most handsome, and so naturally many visitors claim to have been struck by the flying cherries.

The department of La Paz is a popular coffee growing region with high elevations and incredible microclimates that allow the cherries to ripen slowly and develop rich and sweet flavours. It has a tropical climate and mountainous terrain with an average rainfall of 1350mm and temperatures of 15 to 25°Celsius. Multiple producers through La Paz have won first place in the Cup of Excellence programs in 2014, 2016 and 2018. This is also the only region in Honduras with a Denomination of Origin - DO Café Marcala - which was the first DO registered in Honduras and Central America.

Our Regional La Duenda is a blend of catuai, bourbon and caturra coffee varieties depending on the seasonal harvest and is processed using traditional washed methods with a wet fermentation in pillas. It is ideal for an espresso blend that requires vibrancy, clarity and sweetness in its base as it does not overpower the other blend components. It is medium weight and clean with a bright acidity and flavours of caramel, chocolate, sweet herbs and citrus like orange and lime.

Regional La Duenda

Varietal: Caturra / Catuai

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 blend and stored in parchment until ready for export