



# 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.





NICARAGUA



## Regional La Vaca Lola

Producer:	Various
Altitude:	1300 m
Region:	Dipilto
Harvest	January – March

### About Regional La Vaca Lola



Lola the Cow - Nicaragua

La Vaca Lola ('Lola the cow') is a regional lot named after the cow bought by Project Origin's Community Fund and some of our closest roasting partners. Lola lived at Finca El Arbol, a farm we co-own in the town of Dipilto in Nueva Segovia. There she provided the workers with both a companion as well as a means to make milk and cheese. She was a beautiful animal that was dearly loved, and a symbol of how our regional coffee program supports communities at origin.

The Project Origin Regionals program supports producers by buying their 83 to 85 point scoring coffees at a premium, specialty market price rather than have the producer sell this coffee to the local market at commodity price. From every bag of coffee Project Origin sells, funds are put aside to pay for projects that support the communities we work with.

Nueva Segovia is an exceptional coffee growing region with a tropical climate and stunning environment. Producers from this region have won the Nicaraguan Cup of Excellence program in 2014, 2015, 2018 and 2020. Average temperatures range from 19-28°C and altitudes vary from 900-1700 masl, creating a range of microclimates that produce unique coffee profiles. The Regional La Vaca Lola is made up of caturra and catuai varieties and is harvested from November to February each year. The coffees are processed in the traditional washed style, highlighting the profile of this region: full weight, soft acidity, round and sweet with flavours of dark chocolate, toffee, citrus and nut. This regional profile is ideal for lovers of coffee with low acidity and full body.

# Regional La Vaca Lola

Varietal: Caturra / Catuai

Process: Washed



## Processing Details

- o Picking of only red cherries
- o Cherries are floated as part of the pulping process to separate low density cherries
- o Cherries are wet-pulped and wet fermented for 12-18 hours in concrete tanks (pillas) under shade
- o After fermentation is complete coffee is thoroughly washed in concrete channels to remove any remaining mucilage
- o Coffee is laid on raised beds until moisture reaches 10-12%
- o Drying takes 12-15 days
- o Beans are transported to the dry mill and sorted by cup profile
- o The final blend is stored in parchment until milled for export