



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.





Nueve Oriente - Guatemala



Nueve Oriente

Producer	Various small producers
Exporter	Paradigm Coffee
Altitude	1400 m
Region	Santa Rosa
Harvest	October - February

About Nueve Oriente

Our newest Guatemalan Regional offering Nueve Oriente is a representation of the climates, the producers and the varieties that grow in the Santa Rosa area.

The team at Paradigm Coffee working to provide this Regional offering have been consulting with the various farmers and producers growing the cherries to increase the cherry quality, consistency and yield. By helping farmers with their picking techniques and methods we can create a higher quality and more consistent cup profile during processing. This is an area that the team at Paradigm Coffee are focusing on and Project Origin are proud to share the progress of this work.

Our Guatemalan Regional Nueve Oriente is grown at 1400m in the Santa Barbara region. It has tasting notes of chocolate, caramel and hazelnuts with citrus peel acidity and red rose and cherry flavours. Unique and exciting, this Regional will add body and flair to your blends.

Regional Nueve Oriente

Varietal: Caturra / Bourbon

Process: Washed



Processing Details

- o Cherries are harvested only when ripe
- o Producers deliver cherries to the mill
- o Cherries are pulped
- o Coffee is fermented in tanks for 16 hours
- o Coffee is washed to remove all remaining mucilage
- o Coffee is laid out to dry for 12 days until moisture content is reduced to 10-12%
- o Beans are combined to create the Regional blend and stored in parchment until ready for export