



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.





Bridazul

We work closely with our local partners in Nicaragua, Bridazul to grow our relationships with the producers that provide coffees for our Regional Picaflor. 'Brid' commonly refers to a cable tie or clamp, but a more general meaning is 'to tie' or 'to connect'. 'Azul' means blue and is the dominant colour on the Nicaraguan flag. The combination of these words is used to symbolise the connection between what happens at a coffee farm with the end user and being able to trace and understand every step along the way.

Bridazul is committed to securing fair value for producers through considering the cost of production and quality of the coffee and commits to not selling coffees in a way that loses money for the producers, as this is not sustainable long term. Simultaneously, where coffee quality is high but cost of production is not, the pricing is not exaggerated unnecessarily. This helps build relationships between buyers and producers that are mutually beneficial long term, where both parties can feel secure and justified in their part of the sale.

Founders of Bridazul, Claudia and Tim, work with producers to encourage connection, community and information sharing. By doing this, they aim to help producers throughout Dipilto to increase the quality of their coffees and provide more for their communities.



Regional Picaflor

Producer:	Various
Dry Mill:	Cafetos de Segovia
Altitude:	1300 m
Region:	Dipilto
Harvest	January – March

About Regional Picaflor

Project Origin sources our Regional Picaflor coffee from selected producers in Dipilto from which we also buy single-farm lots and microlots. Our Regional program supports these producers by buying their 83 to 85 points scoring coffees on the specialty market at premium prices rather than the producers having to sell to the local market for commodity price.

Picaflor translates to 'hummingbird' and is a fond reminder of what it feels like to be in the Dipilto coffee growing region of Nueva Segovia, Nicaragua. The tropical climate and stunning environment make perfect conditions for natural biodiversity as well as coffee production. Temperatures range from 20-27°Celsius, average annual rainfall is around 1100mm, altitudes can vary from 1100-1600 masl and coffee harvest happens from November to February each year.

Dipilto is well-known across the specialty coffee industry for high quality and is home to Cup of Excellence winners from 2014, 2015, 2018, 2020 and 2022. The Regional Picaflor is made up of caturra and catuai varieties, processed in the traditional washed style with wet-fermentation in pillas to remove mucilage from the beans, and is ideal for lovers of coffee with low-acid, high sweetness and full body. We gather coffee lots that bring the best representation of this region and deliver low intensity citric acidity, full weight and flavours of toffee, orange, malt, lime, raisin and stone fruits.

Regional Picaflor

Varietal: Caturra / Catuai

Process: Washed

Tasting notes: dark chocolate, brown sugar, raisin, molasses, cooked plum, red berry, thick, syrupy



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 then laid on raised beds until moisture content reaches 10-12%
- o Drying takes typically 12-15 days
- o Beans are transported to the dry mill and scored by cup profile
- o The final blend is stored in parchment until milled for export