



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.





LOS COLORES



Regional Los Colores

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| Producer | Various small producers |
| Country | El Salvador |
| Altitude | 1100 - 1600 m |
| Region | Ataco |
| Harvest | October - February |

About Regional Los Colores

If you have ever visited the lovely city of Ataco in El Salvador, you will understand why we named this regional coffee 'Los Colores'. Concepcion de Ataco, located in the Ahuachapan Department, is a quaint and vibrant place with bright colourful murals on almost every wall of the local shops and buildings. We wanted to capture the heart of the town with the name paying tribute to all the colours, los colores, that feed life into the streets, just as we wanted to capture the essence of specialty coffee from this region with not one, but two regional blend offerings.

Ataco sits at an elevation of 1240masl and the surrounding farms that we source cherries from to create our blends range between 1100 to 1600masl. The two regional offerings from Los Colores are both made entirely of bourbon and pacas varieties and the cherries are harvested from late October through to February each year.

The Los Colores semi-washed offering tastes super sweet, with flavours of caramel, orange and lime citrus, malt and raisin. It has low acidity, medium weight and a rich, creamy texture making it perfect for espresso service and blending.

The Los Colores natural offering is also super sweet, but with flavours of milk chocolate, cooked citrus, raisin and hints of red plum, red berry and stone fruit. It has low acidity, full body and thick texture making it equally perfect for espresso service and blending.

Regional Los Colores

Varietal: mixed

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 wet fermented in tiled tanks for 12-24 hours
- o Beans are then gently washed in washing channels for the drying stage
- 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