



Regional Coffees

Regional coffees are a mixture of small microlots from a particular growing region of a coffee producing country. Producers, small and large, harvest and produce coffees with a range of cup profiles, such is the nature of working with a natural product.

Project Origin with our trusted origin partners use a final cup profile as our goal when working with unique terroir, coffee varieties, and the processing of a range of coffees, to intentionally combine lots that offer consistent and representative profiles for a given coffee growing region.

Understanding an origin deeply and working with these combinations is how we source and curate our Regionals range. That way, roasters all over the world can enjoy consistency and predictability from this range, because we have sourced and quality checked a wide range of lots to curate the profiles you know and expect each harvest.

For roasters who need particular tasting coffees to create consistency in blends, our regionals are a great option. They are made to meet profile expectations and our team are involved throughout multiple harvests to give our coffees the Project Origin stamp of quality approval. They are also perhaps a better representation of a country or region than a microlot, as there is so much diversity in microlots, whilst our regionals are intentionally curated to represent the flavours of that area.

With our Project Origin Regionals range, you can design your rotations and flavour expressions based on profile, whilst we take care of quality.





COLOMBIA



Colombia Cumbia

Producer	Various small producers
Altitude	1300 - 1800 m
Region	Huila, Cauca, Nariño
Harvest	April - June & September - December

About Colombia Cumbia

Cumbia is the representative music of Colombia. It is colourful and full of movement with a rhythm resulting from years of cross-pollination of indigenous, African and Spanish cultures. The feline face is a common symbol of the genre, as it is an animal that is present in both Africa and South America, and it is often featured at festivals and in artworks of Cumbian music. Project Origin's Colombia Cumbia is our vibrant and bright flavour focused representation of coffees from Southern Colombia.

Colombia is the second largest producer of arabica coffee in the world and benefits from its tropical location, mountainous terrain and high average rainfall. Coffee production is abundant, with two harvests per year of excellent quality cherries. Coffee farms range in altitude from 1300 up to 1800 metres above sea level, temperatures are a mild 15 to 27° Celcius and rainfall is healthy and high. Colombia has a mitaca harvest from April to June and a main harvest from September to December.

The varieties typically used in our Cumbia are colombia and castillo, but we utilise what is grown across the region and what matches our desired cup profile. Our Cumbia is available all year round and has a typical profile of medium to full weight, bright acidity and creaminess with flavours of rich caramel, orange, red apple, nougat and raisin. It is perfect for a stable blending option or as a delicious single origin offering.

Cumbia

Varietal: Caturrra / Castillo / Colombia

Process: Washed

Tasting notes: red apple, floral, peach, caramel, lime



Processing Details

- o Cherries are picked when ripe and red
- o Producers deliver cherries to the mill
- o Cherries are 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 by the Project Origin team to create the Cumbia profile and stored in parchment until ready for milling and export