



# 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 Totuma

Producer	Various small producers
Altitude	1300 - 1800 m
Region	Huila, Cauca
Harvest	April - June & October - January

## About Colombia Totuma

Through South America, the totuma is an eco-friendly and versatile tool made from the fruit totumo. In Colombia it is used for cooking, packaging, decoration, fashion and sometimes for bathing. It is only fitting that such a diverse and natural tool be used to represent the versatility and the stability of Colombian coffee. Our Project Origin's Colombia Totuma is a stable yet versatile coffee offering that focuses on body and sweetness in the cup profile.

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 that are of excellent specialty quality. Coffee farms for our Totuma range in altitude from 1300 to 1800 metres above sea level, the temperatures are usually a mild 14 to 23° Celsius and the annual rainfall is healthy and consistent. Colombia has a mitaca harvest from and a main harvest that allows us to source this blend all year round.

The varieties used in our Colombia Totuma include colombia and castillo. The coffees are processed in the traditional washed methods and it is available all year round. The profile of this offering has medium weight, juicy acidity and flavours of brown sugar, orange, green apple, a hint of white florals, some citrus peel and great sweetness.

# Totuma

Varietal: Castillo / Colombia

Process: Washed

Tasting notes: orange, green apple, brown sugar, medium weight, floral, sweet



## 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 Totuma profile and stored in parchment until ready for milling and export