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.

LOS COLORES

Los Colores

Screen size	SHG 15+
Country	El Salvador
Altitude	1100 - 1600 m
Region	Ataco
Harvest	October - February
Time to contract	October - April

About 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 label 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.

Downloadable gallery link

Los Colores

Screen size: SHG 15+

Varietal: Mixed

Process: Washed

Tasting notes: Medium body, caramel, citrus, malt, raisin, creamy

Processing Details

- Cherries are picked when ripe and red
- Producers deliver cherries to the mill
- Cherries are de-pulped and wet fermented in tiled tanks for 12-24 hours
- Beans are then gently washed in washing channels for the drying stage
- Beans are dried on beds until moisture content reaches 10-12%
- Beans are combined by Project Origin to create the Los Colores blend and stored in parchment until ready for export