# 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.

# Regional La Duenda

| Grade | SHG |
|---|---|
| Origin | Honduras |
| Altitude | 1200 - 1600 m |
| Region | La Paz |
| Harvest | November - February |
| Time to contract | October - April |

## About Regional La Duenda

In the department of La Paz in Honduras, the mischievous la Duenda is the elf that throws coffee cherries at any farm visitors around the Marcala town. It is said that she aims to throw her cherries at those she finds most handsome, and so naturally many visitors claim to have been struck by the flying cherries.

The department of La Paz is a popular coffee growing region with high elevations and incredible microclimates that allow the cherries to ripen slowly and develop rich and sweet flavours. It has a tropical climate and mountainous terrain with an average rainfall of 1350mm and temperatures of 15 to 25°Celsius. Multiple producers through La Paz have won first place in the Cup of Excellence programs in 2014, 2016 and 2018. This is also the only region in Honduras with a Denomination of Origin - DO Café Marcala - which was the first DO registered in Honduras and Central America.

Our Regional La Duenda is typically a blend of catuai, bourbon and caturra coffee varietals depending on the seasonal harvest and is processed using traditional washed methods with a wet fermentation in pillas. It is ideal for an espresso blend that requires vibrancy, clarity and sweetness in its base as it does not overpower the other blend components. It is medium weight and clean with a bright acidity and flavours of caramel, chocolate, sweet herbs and citrus like orange and lime.

*Downloadable gallery link*

# La Duenda

Varietal: Caturra / Catuai

Process: Washed

Grade: SHG

Tasting notes: black tea, toasted nut, balanced, toffee, caramel, milk chocolate, raisin, complex, sweet, brown sugar

## Processing Details

- Cherries are picked when ripe and red
- Producers deliver cherries to the communal mill
- Cherries are de-pulped and then wet fermented in pillas to remove the mucilage from the beans
- Beans are then washed thoroughly in washing channels for clarity and vibrancy
- Beans are dried on beds until moisture content reaches 10-12%
- Beans are combined by the Project Origin team to create the La Duenda profile and stored in parchment until ready for milling and export