



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 Picaflor

Producer:	Various
Dry Mill:	Cafetos de Segovia
Altitude:	1300 m
Region:	Dipilto
Harvest	January – March

About Regional Picaflor

Project Origin sources our Regional Picaflor coffee from selected producers in Dipilto from which we also buy single-farm lots and microlots. Our Regional program supports these producers by buying their 83 to 85 points scoring coffees on the specialty market at premium prices rather than the producers having to sell to the local market for commodity price.

Picaflor translates to 'hummingbird' and is a fond reminder of what it feels like to be in the Dipilto coffee growing region of Nueva Segovia, Nicaragua. The tropical climate and stunning environment make perfect conditions for natural biodiversity as well as coffee production. Temperatures range from 20-27°Celsius, average annual rainfall is around 1100mm, altitudes can vary from 1100-1600 masl and coffee harvest happens from November to February each year.

Dipilto is well-known across the specialty coffee industry for high quality and is home to Cup of Excellence winners from 2014, 2015, 2018, 2020 and 2022. The Regional Picaflor is made up of caturra and catuai varieties, processed in the traditional washed style with wet-fermentation in pillas to remove mucilage from the beans, and is ideal for lovers of coffee with low-acid, high sweetness and full body. We gather coffee lots that bring the best representation of this region and deliver low intensity citric acidity, medium weight and flavours of toffee, orange, apricot and black tea.



*Downloadable
gallery link*

Regional Picaflor

Varietal: Caturra / Catuai

Process: Washed

Tasting notes: chocolate, orange, red apple, black tea, medium body, sweet, balanced, toffee, apricot



Processing Details

- o Picking of only red cherries
- o Cherries are floated as part of the pulping process to separate low density cherries
- o Cherries are wet-pulped and wet fermented for 12-18 hours in concrete tanks (pillas) under shade
- o After fermentation is complete coffee is thoroughly washed in concrete channels to remove any remaining mucilage
- o Coffee is then laid on raised beds until moisture content reaches 10-12%
- o Drying takes typically 12-15 days
- o Beans are transported to the dry mill and scored by cup profile
- o Beans are combined by the Project Origin team to create the Picaflor profile and stored in parchment until ready for milling and export