



Regional Coffees

Regional coffees are a mixture of small microlots from a particular growing region of a coffee producing country. Producers, small and large, rarely produce coffee that is all of the same cup score and cup profile. Even producers capable of achieving 87+ or 90+ coffees will usually have other lots that cup 83-85 points as well. This could be first or final pickings of the harvest, or the weather impacted cherries. This coffee still needs to be sold, and often goes to collection stations where they are undervalued and sold cheaply.

Those lower scoring specialty lots still have great features and are often better turned into a more complex regional lot by combining it with other lots in the area. This bigger regional lot is more user friendly to the end roaster, and the producer receives a premium price. For regional lots that deliver consistent specialty quality, Project Origin pays 50-150% above the commodity price (for reference, Fair Trade pays around 20-50% above commodity price). This avenue provides producers an outlet to sell their lower quality specialty coffees and still be paid reasonably well.

For roasters who need consistent tasting coffees to create consistency in blends, regionals are a great option. They are available in large quantities and sold at affordable prices. They are also perhaps a better representation of a country or region than a microlot, as there is so much diversity in microlots, while our regionals are blended to represent the flavours of that area.





BOSSA
nova



Regional Bossa Nova

Producer	Various small producers
Origin	Brazil
Altitude	900 - 1300 m
Region	Carmo de Minas
Harvest	May - September

About Regional Bossa Nova

The Project Origin team often uses colour to describe flavour profiles, but we find with our Brazilian Regional coffees it is their rhythm and structure that connects us to the cup. Bossa Nova is a music genre originating from Brazil, which stems from Samba and fuses with Jazz but is played softer, more refined, and intimate - a perfect comparison to our Regional Samba.

We select a coffee lot from a single farm for each Bossa Nova offering, so the profile is regional, but each lot is from a single estate. The farms we rely on for this program include Santa Lucia, Santa Ines, Irmãs Pereira, Fazenda IP, São Benedito, Fazenda Furnas and Fazenda Sertão, and the variety selected is yellow bourbon.

This regional coffee is harvested June to August but is available all year round and represents the premium offerings of the Carmo de Minas growing area. Carmo de Minas has optimal conditions for high-volume specialty coffee production, with altitudes ranging 900 - 1300 masl, temperatures averaging 17 - 25°Celsius, and rainfall averages of 1800mm per year. Our Regional Bossa Nova has a target profile that is sweet, balanced and refined in structure - much like the music itself. It has a medium body and flavours of caramel, nut, orange, chocolate, red apple, and raisin, so this coffee can stand alone as a single origin or make a great base in a blend.

Regional Bossa Nova

Varietal: Yellow Bourbon

Process: Natural

Tasting notes: caramel, orange, chocolate, nut, red apple, raisin, medium body, sweet, balanced, refined



Processing Details

- o Cherries are picked when ripe and red
- o Producers deliver cherries to the mill
- o Cherries are sorted before being placed on drying beds
- o Whole cherries are rotated regularly for 20-30 days until moisture content reaches 10-12%
- o Beans are combined to create the Regional Bossa Nova blend and stored in dried cherry pods until ready for export