



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.





Regional Clássico

Producer	Various small producers
Origin	Brazil
Altitude	900 - 1300 m
Region	Minas Gerais
Harvest	June - August

About Regional Clássico

In the specialty coffee world, nothing is more Clássico than the consistent, reliable flavour of naturally processed Brazilian coffee. And the place most likely to create such an experience is Minas Gerais, where this Regional offering from Project Origin is sourced. Minas Gerais harvests around June to August each year and is the largest coffee growing region in Brazil, contributing half of the country's supply and around 15% of all coffee production across the world. It has ideal high-volume specialty growing conditions, and it would have to be to contribute so much volume! With an average annual rainfall of around 1350mm, temperatures ranging from 22 to 30°Celsius and altitudes from 850 - 1350 masl, this is certainly an area with which to be familiar.

The variety used in our Regional Clássico is yellow bourbon, as we utilise what is grown across the region and what matches our desired cup profile. The yellow bourbon is a natural mutation between red bourbon and typica, and it is renowned for its sweetness and texture, citric acidity, and dried fruit notes like raisin. Our Regional Clássico is precisely that - a classic rendition of yellow bourbon processed in a traditional natural method to showcase the region of Minas Gerais. This offering is harvested from June through to August and has a profile that is medium to full bodied and has a soft citric acidity, with flavours of caramel, milk chocolate, nougat, roasted nuts, raisin, and citrus. It is an ideal coffee for consistency in milk-based espresso blends.

Regional Clàssico

Varietal: Yellow Bourbon

Process: Natural

Tasting notes: raisin, caramel, nougat, citric, milk chocolate, roasted nut, medium-full body



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 Clàssico blend and stored in dried cherry pods until ready for export