



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 Samba

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

About Regional Samba

Samba is an energetic music genre from Brazil and, just like coffee, has its roots in Africa. Our Regional Samba comes from Minas Gerais, and its profile celebrates the rich chocolate and nut characteristics that are iconic for this region. We source the Samba coffees from a handful of farms in the Carmo de Minas growing area, including Santa Lucia, Santa Ines, Fazenda Furnas and Fazenda Sertão. The smaller screen size of the coffees chosen for this regional lot contributes to the body and texture of the coffee and the affordability of it too, without sacrificing any of the yellow bourbon qualities we expect from a beautiful Brazil natural.

The variety typically used in our Regional Samba is yellow bourbon, as we utilise what is grown across the region and what matches our desired cup profile. Our Regional Samba is harvested from June through to August and has a profile that is sweet and full bodied, with flavours of chocolate, hazelnut, raisin and citrus with hints of earthiness. This lot is perfect for coffees served with milk, whether as a single origin or part of a blend, and its presence in the cup is loud yet harmonious - just like the Samba music.

Regional Samba

Varietal: Yellow Bourbon

Process: Natural

Tasting notes: citrus, raisin, chocolate, hazelnut, earthy, sweet, full body



Processing Details

- o Cherries are picked when ripe and red
- o Producers deliver cherries to the mill
- o Whole cherries are dried on beds and rotated regularly until moisture content reaches 10-12%
- o Beans are combined to create the Regional Samba blend and stored in dried cherry pods until ready for export