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.

Clássico

Screen size	16+
Origin	Brazil
Altitude	900 - 1300 m
Region	Minas Gerais
Harvest	June - August
Time to contract	All year round

About Clássico

In the specialty coffee world, nothing is more Clàssico 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 30ºCelsius and altitudes from 850 - 1350 masl, this is certainly an area with which to be familiar.

The variety used in our Regional Clàssico 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 Clàssico 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.

Downloadable gallery link

Clássico

Varietal: Yellow bourbon

Process: Natural

Screen size: 16+

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

Processing Details

- Cherries are picked when ripe and red
- Producers deliver cherries to the mill
- Cherries are sorted before being placed on drying beds
- Whole cherries are rotated regularly whilst drying for 20-30 days until moisture content reaches 10-12%
- Beans are combined by the Project Origin team to create the Clássico profile and stored in dried cherry pods until ready for milling and export