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.

Bossa Nova

Screen size	16+
Origin	Brazil
Altitude	900 - 1300 m
Region	Carmo de Minas
Harvest	May - September
Time to contract	All year round

About 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, Irmas 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.

Downloadable gallery link

Bossa Nova

Varietal: Yellow bourbon

Process: Natural

Screen size: 16+

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

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 Bossa Nova profile and stored in dried cherry pods until ready for milling and export