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.

BRAZIL

Regional Pequeno

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

About Regional Pequeno

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.

Our Regional Pequeno blend features exclusively peaberry beans. The peaberry is a naturally formed mutation within the coffee cherry when grown on the tree, where only one out of the standard two seeds grow to maturation. As a result, the peaberry is often smaller in size, curled rather than flat, and denser than a standard bean. During sorting, the peaberry is separated in its own screen size, as its quality is not compromised. Given the high volume of coffee produced throughout Brazil, there is also a high volume of naturally grown peaberries which are often separated during dry milling. Our experience with peaberries is that they carry all the usual flavour notes of the larger beans: they are just small in size. Our Regional Pequeno Peaberry has a good medium body and slightly higher acidity for a typical Brazil lot.

Our Regional Pequeno peaberry offering is 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 bodied and has a soft to mild citric acidity, with flavours reminiscent of caramel, orange and malt. It is an ideal coffee for consistency in milk-based espresso blends with a good acidity base.

Downloadable gallery link

Project Origin 10 Anniversary

Regional Pequeno

Varietal: Mixed varietal

Process: Natural

Screen size: Peaberry

Tasting notes: medium body, orange, malt, almond, caramel, chocolate, red apple

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 stored in dried cherry pods until ready for milling and export
- Peaberry beans are separated during dry milling to create the Regional Pequeno Peaberry blend