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.

Samba

Screen size	14 / 15
Origin	Brazil
Altitude	900 - 1300 m
Region	Minas Gerais
Harvest	June - August
Time to contract	All year round

About 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.

Downloadable gallery link

Samba

Varietal: Yellow bourbon

Process: Natural

Screen size: 14 / 15

Tasting notes: citrus, raisin, chocolate, hazelnut, earthy, sweet, 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 Samba profile and stored in dried cherry pods until ready for milling and export