Ethiopia

Project Origin has sourced coffee from Ethiopia since 2012 and we never cease to be amazed by the complexity and quality of the beans from this endlessly fascinating country. The country is home to the widest genetic diversity of coffee varieties, as the trees are left to grow wild and naturally mutate to match the landscape around them. As a result, the cherries that are picked become one great blend of hundreds of varieties, meshing the various colours and patterns together to what ends up creating the well-balanced, rounded, cohesive and complex cup profiles that we have experienced throughout Ethiopia. Therefore, we almost always list Ethiopian coffee varieties as **'Heirloom'**.

The classification of Ethiopian coffee has always been challenging, as it is structured differently to other coffee producing countries. Additionally, we often find the process of translating the language to result in various spellings of names and locations. Historically, the Ethiopian Commodity Exchange (ECX) has listed areas that are 'coffee growing areas' and sold these coffees to the world under the sole title of that area. Thanks to new exporters and increased education across the country, we are now able to classify coffee cherries more accurately based on specific washing stations, or on the Woreda, in which it is processed. This provides us with a greater range of locations in which to identify Ethiopian coffee.

Regional Coffees

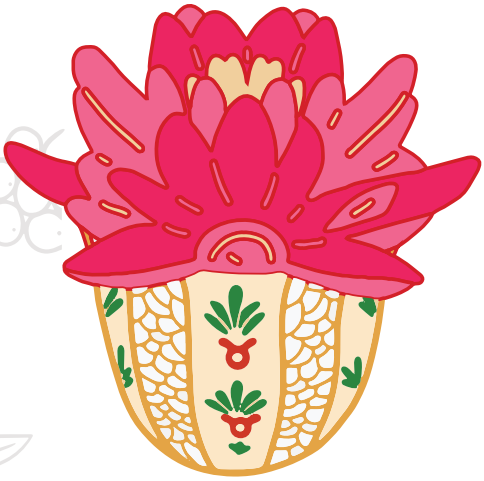
Regional coffees are a mixture of small microlots from a particular growing region of a coffee producing country. Producers, small and large, harvest and produce coffees with a range of cup profiles, such is the nature of working with a natural product.

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.



ABEBA

Regional Abeba

ECX Area 2026	Limu and Guji Uraga
Grade	G2
Altitude	1200 - 2000 m
Harvest	October - February
Time to contract	November - March

About Abeba

Ethiopia's coffee landscape is one of endless diversity. From misty mountain forests to rolling highland plateaus, thousands of smallholder farmers cultivate heirloom coffee varieties that have adapted naturally to their environment over generations. This extraordinary diversity of genetics, terroir and farming traditions contributes to the sweetness, balance and complexity that have made Ethiopian coffees beloved around the world.

Abeba is our expression of Ethiopia's approachable and comforting washed coffee profile. Named from the Amharic word for flower, this coffee celebrates the softer side of Ethiopian coffee, where sweetness and balance take centre stage. Each season, Project Origin works alongside trusted exporting partners to identify coffees that showcase creamy textures, gentle fruit character and caramel-like sweetness, creating a profile that feels both familiar and distinctly Ethiopian.

While the contributing regions may vary from harvest to harvest, the intention remains unchanged: to offer a dependable and versatile washed coffee that highlights Ethiopia's natural elegance. The result is a cup that is sweet, balanced and approachable, making it equally suited to espresso blends or as a standalone single origin offering.

Downloadable gallery link

Project Origin 10 Anniversary

Regional Abeba

This harvest's region: Guji Uraga and Limu

Varietal: Heirloom

Process: Washed

Grade: G2

Tasting notes: clean, creamy, floral, caramel, malt, lime, sweet, balanced, brown sugar, peach, red apple

Processing Details

- Coffees are grown and harvested in small-holder farmers' backyards (known as 'garden coffee')
- Cherries are taken to the washing station where small-holder lots are combined
- Coffee is pulped and floaters separated before going into large tanks for fermentation
- Beans are covered in water and wet-fermented for 12-24 hours to remove mucilage
- After fermentation beans are rinsed thoroughly in channels to remove the remaining mucilage and further separate any floaters
- Beans are moved to African beds under sun to dry for 10-15 days until moisture level reaches 10-12%
- On very hot days and overnight beans may be covered in plastic to control the drying rate
- Beans are combined by the Project Origin team to create the Abeba profile and stored in parchment until ready for milling and export preparation where further hand and colour sorting is conducted to improve overall quality