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.

BAHIRU

Regional Bahiru

ECX Area 2026	Yirgacheffe Kochere
Grade	G2
Altitude	1200 - 3200 m
Harvest	October - February
Time to contract	November - March

About Bahiru

Ethiopia has long captivated coffee drinkers with its floral aromatics, refined acidity and remarkable complexity. Across the country's mountainous coffee-growing regions, smallholder producers cultivate heirloom coffee varieties beneath native shade trees, often on family plots that have been farmed for generations. It is from these traditional growing systems that some of the world's most celebrated washed coffees emerge.

Bahiru is our expression of Ethiopia's elegant washed coffee tradition. Named from the Amharic word associated with bright dawn, this profile celebrates clarity, balance and refinement in the cup. Each season, Project Origin works alongside trusted exporting partners to identify coffees that showcase these characteristics, selecting lots that express floral aromatics, vibrant fruit character and a clean, structured finish.

While the specific contributing regions may vary from harvest to harvest, the intention remains unchanged: to present a coffee that reflects the beauty and sophistication that have made Ethiopian washed coffees so admired around the world. The result is a profile that is expressive yet approachable, offering consistency for roasters while remaining true to the diversity and character of Ethiopia's coffee landscape.

Downloadable gallery link

Project Origin 10 Anniversary

Regional Bahiru

This harvest's region: Kochere, Yirgacheffe

Varietal: Heirloom

Process: Washed

Grade: G2

Tasting notes: juicy, creamy, balanced, clean, mandarin, floral, citrus, caramel, black tea, honey, sweet

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 Bahiru profile and stored in parchment until ready for milling and export preparation where further hand and colour sorting is conducted to improve overall quality