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.

Regional Solara

ECX Area 2026	Yirgacheffe
Grade	G3
Altitude	1200 - 3200 m
Harvest	October - February
Time to contract	November - March

About Solara

Few coffee-producing countries embrace natural processing quite like Ethiopia. Across the country's coffee-growing regions, ripe cherries are carefully harvested and dried whole beneath the sun, allowing fruit sugars and flavours to develop around the seed. The result is a style of coffee that has captivated roasters and coffee drinkers alike with its vibrant fruit character and expressive sweetness.

Solara is our celebration of Ethiopia's bright and fruit-forward natural coffees. Inspired by sunshine and warmth, this profile is selected to highlight lively citrus notes, yellow fruits and rich caramel sweetness. Project Origin works with trusted exporting partners to identify coffees that embody these characteristics, creating a profile that is vibrant and approachable while remaining true to the classic flavours that have made Ethiopian naturals famous.

Though the regions contributing to Solara may change from season to season, the goal remains consistent: to deliver a coffee bursting with sunshine-like fruit character and sweetness. The result is a versatile natural process coffee that brings energy, vibrancy and balance to any roasting catalogue.

Downloadable gallery link

Regional Solara

This harvest's region: Yirgacheffe

Varietal: Heirloom

Process: Natural

Grade: G3

Tasting notes: orange fruits, citrus, yellow stone fruit, caramel, toffee

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 and hand sorted to remove under- and over-ripe cherries and select cherries between 18-22°Brix
- Cherries are dried on raised beds in full sun for 18-30 days to allow the beans to absorb the sweetness and fruitiness from the cherry pulp and skin
- During drying cherries are regularly turned to ensure even drying and maintain clarity. On very hot days cherries are covered in plastic to control drying rate
- Moisture content is reduced to 10-12%
- Beans are combined by the Project Origin team to create the Solara profile and stored in dried cherry pod until ready for milling and export preparation where further hand and colour sorting is conducted to improve overall quality