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 Aurea

Screen size	14+
Province	Eastern Highlands
Altitude	2000 m
Region	Unggai District and surrounds
Harvest	April - September
Time to contract	May - October

About Regional Aurea

The Eastern Highlands Province of Papua New Guinea is a wild and rugged landscape that also happens to produce some of the country's most celebrated coffees. Farms are typically found between 1800 and 2200 metres above sea level, where cool temperatures, regular rainfall and rich volcanic soils create ideal conditions for coffee cultivation. While the province is one of PNG's largest coffee producing regions, the dramatic mountain ranges that dominate the horizon rise even higher, with peaks exceeding 3500 metres above sea level.

Coffee production in Papua New Guinea shares similarities with Ethiopia, with much of the country's coffee grown by smallholder families in garden plots surrounding their homes. In the Unggai District and surrounding areas of the Eastern Highlands, coffee is produced by a combination of smallholders, block holders and larger estates, each contributing to the distinctive character of the region's coffee. While the journey from these remote mountain communities to the coast is rarely straightforward, the dedication of producers and supply chain partners ensures these coffees continue to reach roasters around the world year after year.

Project Origin works closely with trusted local partners to source coffees from across the district, curating lots that showcase the classic qualities roasters have come to expect from Papua New Guinea. The result is a dependable and versatile offering that highlights the sweet, balanced and approachable characteristics that make PNG coffee such a valuable addition to a roasting catalogue.

Downloadable gallery link

Regional Aurea

Varietal: Typica / Bourbon / Arusha

Process: Washed

Cupping notes: sweet, chocolate, green tea, herbal, brown sugar, almond, citrus

Processing Details

- Coffees grow in small-holder farmers' backyards (known as 'garden coffee')
- Tree ripened cherries are handpicked and transported to the coffee mill
- Coffee is pulped and fermented before being washed
- Coffee is sun dried under controlled conditions for several days
- Moisture content is reduced to 10-12%
- Beans are combined & chosen by the Project Origin team to curate the Aurea profile and stored in parchment until ready for milling and export