Coffee is one of the most commonly accepted beverage around the world and its sensory quality depends on mainly chemical composition and roasting. The objective was to characterize sensory and physicochemical aspects of coffees from different localities in Paraná State–Brazil, in order to investigate systems of production of small farmers. It has been determined defective beans in green coffee and density and volume expansion (VE) and roasted coffees (L* around 31±0.6). Acidity, pH, color in the brews were determined and Free Choice Profile (FCP) sensorial analysis was applied. Two samples (15 and 24) had high acidity (pH 5.05 and 5.11 and 3.15 mL NaOH 0.1N/20mL of acidity). Range of 33 to 41% of VE was observed, probably due different strength of cell matrix and some samples (16, 23 and 24) showed high density of roasted beans (0.38 g/mL). First dimension (Dim1, 28% of variance) in the FCP was characterized by color, transparence, burnt aroma and bitter, green and fermented taste and high body texture. Dim2 (22%) was correlated to sweet aroma and taste attributes. Certain samples (15, 16 and 23) showed desirable characteristics such as sweet aroma and taste, caramel aroma, acidity and brightness. Otherwise samples (2, 21 and 24) showed negative attributes like green taste, burnt and fermented aroma, astringency and transparence. These attributes were related to the presence of defective beans caused by irregular maturation. This information suggests that the systems require improvement in the cultural, harvest and post-harvest practices in order to enhance their quality.