



GUATEMALA



Guatemala's volcanic, mineral-rich soil contributes to the production of some of the finest coffees in the world. Starbucks has two full-time agronomists based in Guatemala who engage with local coffee communities. They provide ongoing C.A.F.E. Practices training focused on sustainable coffee growing, support through projects such as the 100 Million Coffee Trees initiative, as well as investments in low water-consumption equipment for coffee producers, and precision agronomy practices using soil analysis. In partnership with local stakeholders, Starbucks is also investing in community development—specifically in childcare and education centers—to promote a safe environment for the children of coffee farmers and farm workers.

ARABICA ALTITUDE
3,000 ft - 6,000 ft
(914 m - 1,828 m)

PRIMARY VARIETALS
Typica, Bourbon, Catuai,
Caturra, Pache

PRIMARY PROCESSING METHODS
Washed

HARVEST
October - March

STARBUCKS

COFFEE ACADEMY



Scan the QR code for more Starbucks Coffee Academy content and resources.