



Mist-shrouded pine forests, cool temperatures, and volcanic soil provide the perfect growing environment for coffee, tea, and flowers in Vietnam.Coffee was introduced to Vietnam in 1800s brought by the French to the mountains of the Lam Dong Province in the Central Highlands. It was not until the 1990s that Vietnam started to rapidly grow a significant amount of coffee.

Vietnam produces the second largest volume of coffee in the world. A tiny portion of all coffee produced in Vietnam is arabica, which almost entirely comes from the Lam Dong Province. There are many challenges producers face in Vietnam such as climate change, under fertilization, disease, and aging plantations. As the global specialty coffee industry grows, producers have been working together on developing new skills to combat these challenges. The coffee lands of Vietnam have great potential to produce more high-quality coffee and share their unique flavors in the cup.

ARABICA ALTITUDE 3,280 - 4,593 ft (1,000 - 1,400 m)

PRIMARY VARIETALS Catimor, Bourbon, Typica

PRIMARY PROCESSING METHODS Washed

HARVEST October - February

STARBUCKS'

COFFEE ACADEMY



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