



Nicaragua is the largest country in central America and known as the land of 'los lagos y los volcanes' (lakes and volcanoes). Fertile soil, humid tropical forests, and canopies of trees create an ideal environment for coffee cultivation.

Coffee was brought to Nicaragua in the late 1800s and quickly became a key export crop in the country. Natural disasters, political unrest, and war over time has hindered the country's progress, but coffee farmers have remained resilient. Modern day Nicaragua still depends on coffee as a key export and conditions continue to improve. Agronomists at the Starbucks Support Center in San Jose, Costa Rica are supporting Nicaraguan coffee farmers to improve both the quality and profitability of their crops.

ARABICA ALTITUDE 2,625 - 4,921 ft

(800 - 1,500 m)

PRIMARY VARIETALS

Bourbon, Caturra, Catuai, Catimor, Maracaturra, Maragogype, Pacamara, Marsellesa

PRIMARY PROCESSING METHODS Washed

HARVEST October - March

STARBUCKS'

COFFEE ACADEMY



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