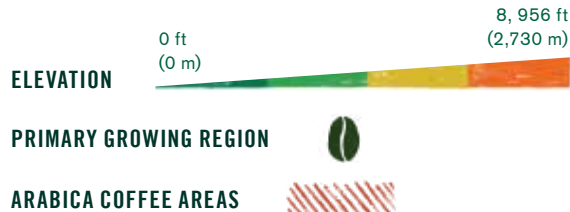




EL SALVADOR



El Salvador, the smallest country in Central America and the most densely populated, is known as the “land of volcanoes.” It boasts over 20 active volcanoes and with the plentiful fertile volcanic soil, it is ideal for growing high quality arabica coffee.

Coffee was introduced to El Salvador in the late 1770s and for many years was a significant contributor to the Salvadorian economy. Civil war, extreme weather, and coffee disease caused production to suffer in the late 20th century.

Starbucks Farmer Support Centers (FSC) in Guatemala and Costa Rica provide El Salvador coffee farmers with support such as distribution of healthy, new coffee trees and agronomy research. This has helped improve livelihoods for coffee farmers, as well as increased quality and yields of coffee cherries at harvest- all resulting in unique flavor characteristics to be savored.

ARABICA ALTITUDE
2,625 - 4265 ft
(800 - 1300 m)

PRIMARY VARIETALS
Bourbon, Pacas,
Pacamara, Caturra,
Catuai

PRIMARY PROCESSING METHODS
Washed, Natural, Honey

HARVEST
November- April

STARBUCKS

COFFEE ACADEMY



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