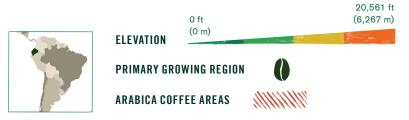


# ECUADOR



Ecuador is a small, biodiverse country that borders Colombia and Peru. Coffee was introduced in the lower altitudes of Ecuador in the mid-1800s in the Manabi Province. This region is still the largest area for arabica production. Over the years, production moved to higher elevations along the Andes Mountains. The equator runs through Ecuador creating an ideal environment for growing coffee because of its continuous rainfall that slows the development of coffee cherries. The slower the coffee cherry develops, the more complex the flavor will be in the cup.

Coffee farmers in Ecuador are supported by the Starbucks Farmer Support Center (FSC) in Colombia with a focus on selective harvesting, mitigating the effects of climate change, and increasing productivity.

### ARABICA ALTITUDE

4,921 ft - 6890 ft (1,500 m - 2,100 m)

#### PRIMARY VARIETALS

Caturra, Typica, Bourbon, Pache, Sidra

## PRIMARY PROCESSING METHODS

Washed, Natural

### HARVEST

March - July

### STARBUCKS

COFFEE ACADEMY



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