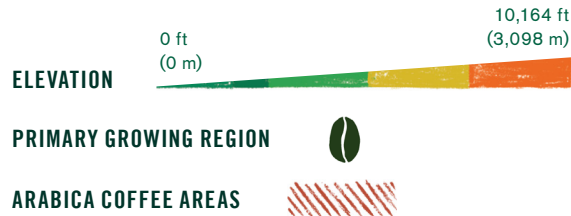


DOMINICAN REPUBLIC



The Dominican Republic is nestled in the heart of the Caribbean, bordering Haiti and between Puerto Rico and Cuba. Coffee was first introduced to the Dominican Republic in the early 18th century and remains an important crop to this day. Coffee growing regions in the Dominican Republic have different microclimates that each offer a unique flavor profile.

Most coffee in the Dominican Republic is grown on smallholder farms, under canopy trees, and intercropped with other products such as macadamia and guava. Coffee leaf rust fungal disease has continued to be a challenge in the Dominican Republic and coffee farmers are working diligently to reduce the spread by planting rust resistant coffee varieties.

ARABICA ALTITUDE
3,281 ft – 5,249ft
(1,000 m – 1,600 m)

PRIMARY VARIETALS
Typica, Bourbon, Catuai,
Caturra, Mundo Novo,
Catimor

PRIMARY PROCESSING METHODS
Washed

HARVEST
October-June

STARBUCKS

COFFEE ACADEMY



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