

Colombia is a South American country with diverse landscapes, from lowland rainforests to clouded mountaintops. This variety of microclimates, combined with nitrogen-rich volcanic soil, creates ideal conditions for the growth of *arabica* coffees with unique flavor profiles.

Much of Colombia's coffee is grown by smallholder farmers with less than 2 hectares of land. These producers typically oversee the entire wet-milling and parchment drying process on their farms as well.

When Starbucks launched its groundbreaking C.A.F.E. (Coffee and Farmer Equity) Practices verification program in 2004, Colombia was among the first countries where these standards were implemented. As the program grew, Starbucks opened a Farmer Support Center (FSC) in 2012 in Manizales, Colombia to provide more on-the-ground training and agronomy support to local farmers.



Scan the QR code for more Starbucks Coffee Academy content and resources. **ARABICA ALTITUDE** 2,600 ft - 7,218 ft

(792 m - 2,200 m)

## PRIMARY VARIETALS

Typica, Bourbon, Tabi, Caturra, Colombia, Margogype, Castillo

PRIMARY PROCESSING METHODS Washed

HARVEST April - August, October - December

## STARBUCKS<sup>®</sup>

