



# GUATEMALA



**PRIMARY GROWING REGION**  **FARMER SUPPORT CENTER** 

**PRIMARY ARABICA COFFEE AREAS** 

Guatemala is known for its natural beauty and wildly varied terrain: mountainous highlands, lush rainforests, and coastal lowlands. The country has many active volcanoes and mineral-rich soil which contributes to the production of some of the most coveted, high-elevation grown coffee. The combination of high altitudes, mild weather, cool evening temperatures, abundant sunlight, and dependable cycle of rainy and dry seasons are all key factors in growing exceptional coffee here. Interestingly, nearly all of the coffee produced in Guatemala is shade-grown. When coffee plants are protected from the sun's rays, the cherries ripen more slowly. That results in beans which are large and flavorful.

Our Farmer Support Center (FSC) in Guatemala works with farmers in providing ongoing C.A.F.E. Practices training focused on sustainable coffee growing, support through projects like the 100 Million Coffee Trees Initiative, and investments in water conservation efforts.

**ARABICA ALTITUDE**  
2,297 ft - 5,906 ft  
(700 m - 1,800 m)

**PRIMARY VARIETALS**  
Typica, Bourbon, Catuai,  
Caturra, Pache

**PRIMARY PROCESSING METHODS**  
Washed

**HARVEST**  
December - April

**STARBUCKS**

**COFFEE ACADEMY**



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