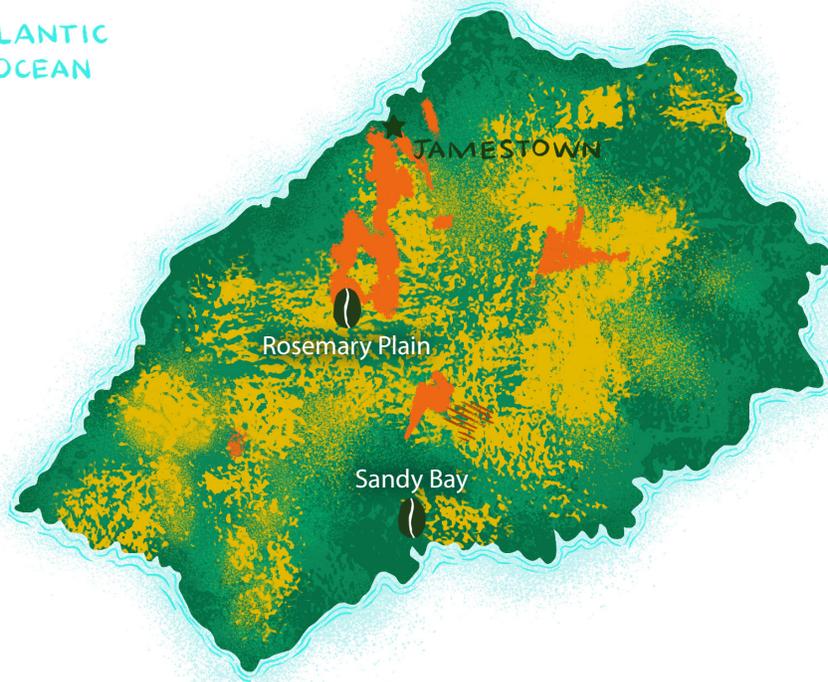


ATLANTIC
OCEAN



SAINT HELENA



PRIMARY GROWING REGION 

PRIMARY ARABICA COFFEE AREAS 

Saint Helena, a rocky and remote island in the South Atlantic, is best known as the location of Napoleon Bonaparte's final exile. Its second-most famous resident is Jonathan, a 190-year-old tortoise and the world's oldest living land animal. The island is also home to something else not as famous, yet just as remarkable. Saint Helena produces a small amount of rare *arabica* coffee called Green Tipped Bourbon. In fact, after Napoleon's arrival in 1815, legend tells he drank Saint Helena's coffee daily. "The only good thing about Saint Helena is the coffee," he is reported to have said.

Coffee was introduced to Saint Helena in the 1700s. Because of the island's remote location, the Green Tipped Bourbon is the same varietal strain from over 300 years ago – it has never been crossed with any other variety of *arabica*. Only a select few have the chance to experience this unique treasure—one of the most exclusive coffees, full of surprising sweetness.

ARABICA ALTITUDE

1,969 ft – 2,632 ft
(600 m – 720 m)

PRIMARY VARIETALS

Green-Tipped Bourbon

PRIMARY PROCESSING METHODS

Washed

HARVEST

October - February



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