



# SUMATRA



- PRIMARY GROWING REGION**
- FARMER SUPPORT CENTER**
- PRIMARY ARABICA COFFEE AREAS**

**ARABICA ALTITUDE**  
2,600 ft – 4,900 ft  
(792 m – 1,494 m)

**PRIMARY VARIETALS**  
Typica, Caturra,  
Bourbon, Catimor,  
Tim Tim, S-Hybrids

**PRIMARY PROCESSING METHODS**  
Semi-washed  
(wet-hulled)

**HARVEST**  
Oct - Dec, Mar - June  
(depending on location)

Sumatra is a lush, tropical volcanic island in Indonesia with lots of rain and cloud cover. The coffee from here is famous for its unique wet-hulled processing method or “giling balash” in the local language. In this process, smallholder farmers pick the cherries, immediately remove the skin, and then dry them under the sun on tarps and woven mats. This processing method contributes to the coffee’s distinctive full body and earthy, herbal flavor notes.

Starbucks opened a Farmer Support Center (FSC) on the island in 2016 to help farmers throughout Indonesia. Working from the FSC, agronomists focus on training and sharing best practices for increasing harvest yields while maintaining production for generations to come.

**STARBUCKS**



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**COFFEE ACADEMY**