

# Take the taste trail

Travel from Colombia to Mexico and discover some of the worlds greatest coffees

**B**efore you sip your next cup of coffee take a little time to think about... volcanoes. Why? Well they've got an awful lot of them in Central America, and their nutrient rich soil plays a crucial role in the flavour of Starbucks Colombian and Costa Rican beans. Order a cafetière of Colombian coffee and you can almost feel the warm precipitous air that fans the Nariño Supremo coffee cherries, and taste the subtle nuances of coffee born of diverse climates and geology. That's when you've arrived at the start of a coffee trail leading from the verdant forests of Central America, around some of the most beautiful tropical regions of the world, all the way to your cup.

It's often hard, in a hectic world, to find the time to really savour a good cup of coffee. But unlocking the flavours of those far away plateaus is to take the simple joy of freshly brewed coffee to an altogether new high: as high as 1500 metres in fact for the finest arabica beans, harvested in regions as diverse as the volcanic Antigua region of Guatemala, the high passes of Ethiopia and Indonesia, or grown beneath a forest canopy in a Mexican biosphere in the Chiapas jungle. An organic environment that – with assistance from Starbucks working with Conservation International – remains a refuge for scores of endangered species.

It's in remote corners such as these, among communities that have perfected coffee production over the centuries (Costa Rica's first coffee trees arrived from Cuba in 1779, today there are over 4,000 million trees) that you'll see Starbucks buyers 'cupping' (tasting) with the growers. So take a tip from the experts and don't sip your next cup, 'slurp'. 'Spray' the coffee across your palate to alert the nose and awaken the senses. Try it in a Starbucks coffee house, or at home and let the exotic aromas and bittersweet flavours transport you to another world. It's easy to explore Starbucks Latin America single origin coffees. Use ten level tablespoons (50g) of freshly ground coffee per 8 cup cafetière with hot water, just off the boil. Stir then let stand for four minutes of pure coffee alchemy. Now plunge, wake up and taste the tropics.

For more information on Starbucks whole bean coffee please visit [www.starbucks.co.uk](http://www.starbucks.co.uk)

