

# World of Coffee: A Coffee Journey by Country

This guide helps website visitors explore the unique flavors, growing conditions, and processes behind the coffees we offer. Each country features insights into its coffee history, altitude, processing methods, seasonality, annual rainfall, sunlight, and the coffees we sell, with links to our coffee series. Each section will also highlight the coffee-growing regions, especially those related to the coffees we offer.

## Introduction:

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Welcome to Heimdall Coffee's Journey Through Coffee Origins, where each sip takes you deeper into the rich traditions and unique characteristics of coffees from across the globe. Just as Heimdall watches over the nine realms of Norse mythology, we have carefully selected coffees that embody the spirit of their origins. In this guide, you'll explore the stories, climates, and processes that shape the distinct flavors of coffee.

From the bright, floral notes of Ethiopia to the bold, chocolatey richness of Brazil, discover how geography, altitude, rainfall, sunlight, and tradition come together to craft each unique cup. Whether you're drawn to the fiery intensity of Kenyan coffee or the cool elegance of Guatemalan beans, this guide will help you navigate the world of coffee and find the perfect match for your taste.

Don't forget to explore our Coffee Series for even more exciting varieties, where each series is linked to one of the nine realms of Norse mythology, offering you a journey of flavors that fit your preferences perfectly.

## 1. Ethiopia

**History & Growing Conditions:** Ethiopia, the birthplace of coffee, has cultivated coffee since the 9th century. Grown at altitudes of 1800-2200m, Ethiopian coffees thrive in high altitudes with moderate rainfall (1000-1500mm annually) and consistent sunlight. Both natural and washed processing methods are common, with natural-processed coffees being sweet and fruity, while washed coffees offer clean and floral notes. The main coffee-growing regions include Yirgacheffe, Sidamo, and Harrar.

**Seasonality:** The harvest season runs from October to January.

## 2. Colombia

**History & Growing Conditions:** Colombia has been producing coffee since the 19th century, with its ideal mountainous terrain and balanced climate (annual rainfall between 1000-2000mm) making it a top producer. Coffees are grown at altitudes of 1200-2000m, and the primary processing method is washed, resulting in clean, bright, and balanced flavors. Colombia's coffee-growing regions receive consistent sunlight. Popular coffee regions include Huila, Tolima, and Nariño.

Seasonality: Harvest seasons are from March to June and September to December, depending on the region.

### **3. Brazil**

History & Growing Conditions: Brazil, the world's largest coffee producer since the 18th century, typically grows coffee at 800-1200m in regions with long sunlight hours and low annual rainfall (800-1200mm), allowing for natural processing to flourish. The climate produces full-bodied coffees with low acidity and chocolate, nutty, and caramel notes. Key growing regions include Minas Gerais, São Paulo, and Bahia.

Seasonality: The harvest season is from May to August.

### **4. Kenya**

History & Growing Conditions: Kenya began coffee production in the late 19th century and is now known for its high-quality Arabica beans. Grown at altitudes between 1500-2100m, Kenyan coffees benefit from high rainfall (1200-1800mm) and abundant sunlight, producing bright acidity and vibrant fruity notes. Washed processing is standard, enhancing the clean and complex flavors. Key growing regions include Nyeri, Kiambu, and Kirinyaga.

Seasonality: Harvest occurs from October to December, with a secondary fly crop from June to August.

### **5. Guatemala**

History & Growing Conditions: Coffee arrived in Guatemala in the 18th century, and the country's rich volcanic soil has been producing some of the world's best coffees ever since. Grown at altitudes of 1500-2000m, these coffees receive annual rainfall of 1200-1800mm and are exposed to ample sunlight. Guatemalan coffees are primarily washed, with flavor profiles including cocoa, spice, and fruit. The main coffee-growing regions include Antigua, Huehuetenango, and Cobán.

Seasonality: The harvest season is from November to March.

### **6. Tanzania**

History & Growing Conditions: Tanzania began producing coffee in the late 19th century, with coffee plants thriving at altitudes of 1400-2000m. With annual rainfall ranging from 800-1600mm and consistent sunlight, Tanzania's coffee is known for its fruity and citrusy flavors. Washed processing is common, enhancing the bright acidity. Main coffee-growing regions include Arusha, Kilimanjaro, and Mbeya.

Seasonality: The harvest season runs from July to October.

### **7. El Salvador**

History & Growing Conditions: Coffee has been a significant part of El Salvador's agricultural sector since the late 18th century. Coffees are grown at altitudes between 1200-1800m in regions with mild temperatures and 1500-2000mm of annual rainfall. Both natural and washed processing methods are used, producing coffees with rich fruit and chocolate flavors. Main coffee-growing regions include Santa Ana, Apaneca, and Chalatenango.

Seasonality: The harvest season runs from October to March.

## 8. Nicaragua

History & Growing Conditions: Nicaragua began coffee production in the mid-19th century, and its mountainous regions offer ideal growing conditions at altitudes between 1100-1500m. With annual rainfall ranging from 1200-1600mm and stable sunlight, Nicaraguan coffees are typically washed and known for their balanced and fruity profiles. Key regions include Jinotega, Matagalpa, and Nueva Segovia.

Seasonality: The harvest season runs from December to March.

## 9. Honduras

History & Growing Conditions: Honduras has been growing coffee since the 18th century, but only became a major producer in the 20th century. With coffee grown at 1100-1650m and annual rainfall between 1200-1800mm, Honduras produces balanced coffees with caramel, almond, and herbal notes. Washed processing is typical. Popular regions include Copán, Lempira, and Ocotepeque.

Seasonality: The harvest season runs from January to April.

## 10. Papua New Guinea

History & Growing Conditions: Papua New Guinea has been growing coffee since the early 20th century, specializing in high-quality Arabica coffees. Grown at 1200-1800m with 1000-1500mm of annual rainfall, these coffees are known for their floral, fruity, and complex profiles. Popular coffee regions include Eastern Highlands, Western Highlands, and Simbu.

Seasonality: The harvest season runs from May to August.

## 11. Indonesia

History & Growing Conditions: Coffee production in Indonesia dates back to the 18th century, with regions like Sumatra and Java producing some of the world's most unique coffees. Grown at altitudes between 1200-1600m with semi-washed processing, these coffees feature earthy, spicy flavors. Annual rainfall averages 1500-2000mm. Popular coffee-growing regions include Sumatra, Java, and Sulawesi.

Seasonality: The harvest season is from June to December.

## 12. Mexico

History & Growing Conditions: Mexico has been producing coffee since the 18th century, with coffees grown at altitudes of 1250-1700m. With 1000-1500mm of annual rainfall and moderate sunlight, washed processing results in clean, sweet, and nutty flavors. Main coffee-growing regions include Chiapas, Oaxaca, and Veracruz.

Seasonality: The harvest season runs from December to March.

## 13. Peru

History & Growing Conditions: Coffee production in Peru dates back to the 18th century. Grown at altitudes of 1300-1800m, Peruvian coffees benefit from moderate annual rainfall (1000-1500mm) and consistent sunlight. Washed processing is common, resulting in clean, bright flavors with notes of chocolate and fruit. Key coffee regions include Chanchamayo, Cajamarca, and Puno.

Seasonality: The harvest season runs from August to November.

## 14. Costa Rica

History & Growing Conditions: Costa Rica began growing coffee in the 18th century and is renowned for producing high-quality Arabica beans. Coffee is grown at altitudes between 1200-1800m in regions with ample rainfall (1000-3000mm annually) and long sunlight hours. The washed processing method is most common, leading to clean, sweet flavors with bright acidity. Key regions include Tarrazu, Central Valley, and West Valley.

Seasonality: The harvest season is from November to March.

## 15. Jamaica

History & Growing Conditions: Jamaica has been growing coffee since the 18th century, with its world-famous Blue Mountain region producing some of the highest-quality beans. Coffees are grown at altitudes of 900-1700m with annual rainfall between 1500-2000mm and mild, temperate climates. Jamaican coffees are known for their balanced body and smooth, mild flavors. Popular regions include Blue Mountain, Highland, and Portland.

Seasonality: The harvest season runs from September to February.

## 16. Uganda

History & Growing Conditions: Coffee production in Uganda dates back to the early 20th century. Known for its robusta and specialty Arabica coffees, Uganda's coffee grows at altitudes between 1200-1800m. Regions receive 1000-1500mm of rainfall annually, creating ideal conditions for producing full-bodied, earthy flavors. Key regions include Mount Elgon, Rwenzori, and Bugisu.

Seasonality: The harvest season runs from October to February and June to September in different regions.

## 17. Rwanda

History & Growing Conditions: Rwanda has been producing coffee since the early 20th century and is known for its high-quality Arabica beans. Coffee is grown at altitudes between 1200-2000m with 1000-1500mm of annual rainfall. Washed processing is prevalent, resulting in clean, fruity coffees with bright acidity. Key growing regions include Nyamagabe, Gicumbi, and Ngororero.

Seasonality: The harvest season runs from March to July.

## 18. Panama

History & Growing Conditions: Panama, a small but high-quality coffee producer, began coffee production in the 19th century. Coffee is grown at altitudes of 1200-1800m, with annual rainfall of 1500-3000mm. Panama is famous for its Geisha variety, known for its floral and jasmine notes. Major coffee-growing regions include Boquete, Volcán, and Chiriquí.

Seasonality: The harvest season runs from December to April.

## 19. India

History & Growing Conditions: India has been producing coffee since the 17th century. Coffee is grown at altitudes between 800-1600m, often shaded under trees, with annual rainfall of 1000-2000mm. Both washed and natural processing methods are used, producing coffees with spicy and nutty notes. Key growing regions include Karnataka, Tamil Nadu, and Kerala.

Seasonality: The harvest season runs from November to March.

## 20. Yemen

History & Growing Conditions: Yemen is one of the world's oldest coffee producers, with coffee cultivation dating back to the 15th century. Grown at altitudes of 1500-2200m, Yemeni coffees receive minimal rainfall (around 500-1000mm annually) and are often dry-processed. Known for their complex and fruity flavors, Yemen's coffees come from regions such as Haraz, Bura'a, and Sa'dah.

Seasonality: The harvest season runs from October to February.

# Advice for Web Page Design

The goal of this page is to create a seamless, interactive experience where users can explore coffee origins, learn about the distinct characteristics of each country's coffee, and easily navigate to products offered from those regions. The design should reflect Heimdall Coffee's mythological branding while providing a user-friendly experience.

This version provides an interactive experience where users can explore coffee origins on a world map. On the web version, a full map will be displayed, while on mobile, the map will be presented continent by continent. Users can click on countries to view coffee details.

## 1. Full World Map Design (Web Version)

- **Background World Map:**

A subtle, minimalist world map will be used as the background. Countries where Heimdall Coffee sources its coffee will be highlighted more prominently, using a slightly brighter or different color from other countries.

- **Clickable Countries:**

Users can click on any highlighted country on the map to open a pop-up or overlay that provides coffee details for that specific region. For example, clicking on Ethiopia will open a box showing coffee history, growing conditions, processing methods, and the coffees available from that region.

- **Smooth Transitions:**

Users can zoom in or out of the map to explore different regions. Hovering over a country will reveal its name, and a search bar at the top will allow users to type in a country to navigate quickly.

## 2. Mobile Version (Continent-by-Continent Scrolling)

- **Continent-Focused Design:**

On mobile devices, instead of showing the full map at once, the page will feature one continent at a time. As users scroll down, they will see a map of Africa, then the Americas, Asia, etc. Coffee-producing countries will be highlighted on each continent. This design ensures easier navigation on mobile screens.

- **Interactive Scrolling:**

As users scroll down the page, the map transitions smoothly from one continent to the next. Each highlighted country can still be clicked to bring up coffee details. The page will start with the map of Africa, and as users scroll down, maps of South America, Asia, and other continents will follow.

## 3. Country Coffee Details Section

- **Country Information Overlay:**

When users click on a country, a pop-up or overlay window will appear with detailed information about the country's coffee. The layout will include:

- **Country Name and Flag:** Displayed at the top of the overlay.
- **Coffee History and Growing Conditions:** Information on the coffee's history, growing altitude, rainfall, and processing methods.
- **Coffees Available:** A list of coffees from that country, with links to product pages.
- **Back to Map:** A button to return to the map view.

## 4. Map Navigation and Additional Features

- **Zoom and Pan Features:**

The world map will include zoom functionality, allowing users to zoom in on specific regions or countries for more detail. Users can also pan across the map to explore different parts of the world.

- **Map Legend:**

A small legend at the bottom of the page will explain the map's color scheme and symbols, highlighting which countries are currently included in Heimdall Coffee's offerings.