



EL SALVADOR



Los Pirineos - El Salvador

Los Pirineos

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| Producer | The Baraona family |
| Farm | Los Pirineos |
| Altitude | 1300 - 1600 m |
| Region | Tecapa Chimaneca, Usulután |
| Harvest | November - February |
| COE Awards | #2 2019, #6 2018, #11 2017, #5 2012, #17 2011, #8 2008 |

About Los Pirineos

Located atop the Tecapa volcano mountain range between the towns of Berlin and Santiago de María, Los Pirineos is named for its similarity to the Pyrenees mountain range that separates France and Spain, and beholds the most spectacular views in all directions. Coffee has been produced at this farm by the Baraona family for over 130 years, with the original plants and shade trees imported from Antigua, Guatemala. The farm has the largest private seed bank collection in El Salvador, with seeds and plants from more than 80 varieties. Currently, the main varieties of coffee grown are bourbon, typica, pacas and pacamara. In this most recent harvest, Diego Baraona was able to harvest and process additional varieties that he and Gilberto planted five years ago, including SL 28, harrar and sudan rume.

Los Pirineos has achieved great success at numerous auction programs and competitions, but it has also been long recognised by exporters, buyers and cuppers as producing some of the highest quality coffees in El Salvador. The team and family at Los Pirineos take great care to maintain clean equipment, ensuring quality processing from beginning to end, and remain current with their processing, de-pulping and drying techniques. Since 2017, Project Origin have worked with Los Pirineos to implement a number of experimental processing techniques including the carbonic maceration processing.

To their advantage, the Los Pirineos farm features a man-made plateau overlooking the Tecapa volcano where extensive drying beds stretch to allow for the drying of a variety of processed coffees. This plateau means the drying beans get an entire day's worth of sunlight, and the westerly winds ensure even and consistent drying. There is a lot to love and admire about the Baraona family and Los Pirineos, and we may never tire of showcasing their work.



The late Gilberto Baraona



About Gilberto Baraona

Project Origin first began working with the renowned farm Los Pirineos in 2013 after our founder Saša Šestić met with producer Gilberto Baraona. Since then, we have collaborated with Los Pirineos on the cultivation, development and experimental processing of a number of varietals at the farm. From 2017, we worked closely with Gilberto and his team on experimental processing techniques including carbonic maceration. The application of these techniques has allowed Los Pirineos to produce more consistent coffees and further increase the quality of their varietals and lots.

In addition to his outstanding work with the Tecapa family business and Los Pirineos farm, Gilberto was a speaker at several coffee events and expositions around the world, including the Specialty Coffee Expo USA. In 2018 he was awarded the El Salvador Coffee Farmer of the Year and his coffees have won places in the Cup of Excellence awards 17 times. His commitment to improving the quality of El Salvadorian coffee extends well beyond his farms perimeter, and he was an integral figure in organising numerous 'Project Origin: Best of El Salvador' auction programs, enabling many small-scale producers to sell their coffee directly to buyers for the first time. His dedication to community, sustainable practices and producing high quality coffee perfectly align with our own values, and we consider him to have been one of our closest partners.

In 2020 we were saddened by the news that Gilberto had passed away. His legacy and dedication to specialty coffee and El Salvadorian coffee continue through his son Diego and daughter Fabiola. We continue to honour Gilberto's memory by sharing his passion and coffees with our friends across the world.

"Coffee is the industry of friends." - Gilberto Baraona (1965 - 2020)

Los Pirineos

Varietal: Pacamara

Process: Honey

Lot: 27

Cupping notes: brown sugar, lime, white nectarine, green apple, banana, soursop, pineapple, lychee, peach, white sugar



Processing Details

- o Picking of only dark red cherries at 20-22° Brix, separated by sections of the farm
- o Cherries are floated as part of the pulping process to separate low-density cherries
- o Cherries are then pulped and dry fermented for 10-14 hours in tiled pillas under shade
- o Coffee is then laid on serandas, or raised beds, until moisture reaches 10-12%
- o Drying typically takes 12-15 days
- o Beans are stored in parchment until milling for export

Los Pirineos

Varietal: Pacamara

Process: Natural

Lot: 28

Cupping notes: marmalade, tangerine, orange blossom, peach, raspberry, chocolate, mandarin, apricot, strawberry, red plum, yellow nectarine, red apple, raisin, pineapple, toffee



Processing Details

- o Picking of only dark red cherries at 20-22° Brix, separated by sections of the farm
- o Cherries are floated to separate low-density cherries
- o Coffee is then laid on serandas, or raised beds, until moisture reaches 10-12%
- o Drying typically takes 20-25 days
- o Beans are stored in dried cherry pods until milling for export

Los Pirineos

Varietal: Sudan Rume

Process: Natural

Lot: 1SR

Cupping notes: chocolate, watermelon juice, raspberry, peach, orange juice, bergamot, lavender, blueberry, mandarin, floral



Processing Details

- o Picking of only dark red cherries at 20-22° Brix, separated by sections of the farm
- o Cherries are floated to separate low-density cherries
- o Coffee is then laid on serandas, or raised beds, in thick stacks to enhance body and intensity
- o Moisture content reaches 10-12%
- o Drying typically takes 25-30 days
- o Beans are stored in dried cherry pods until milling for export

Los Pirineos

Varietal: Orange Bourbon

Process: Natural

Cupping notes: chocolate, orange, sweet almonds, lime, round



Processing Details

- o Picking of only dark red cherries at 20-22° Brix, separated by sections of the farm
- o Cherries are floated to separate low-density cherries
- o Coffee is then laid on serandas, or raised beds, until moisture reaches 10-12%
- o Drying typically takes 20-25 days
- o Beans are stored in dried cherry pods until milling for export



[Click here to learn more about CM Selections Coffees](#)

Los Pirineos CM N Jasper

Varietal: Pacamara

Process: Natural

Lot: 280

Cupping notes: red apple, blueberry, blackcurrant, mandarin, apricot, champagne, dark chocolate, raspberry, pineapple, papaya, pear, sugar cane



Processing Details

- o Cherries picked ripe and dark red at 20-22° Brix separated by sections of the farm
- o Cherries are floated to separate low-density cherries
- o Long fermentation time in tanks flushed with CO2 at a cool temperature to develop red fruit and berry flavours
- o Cherries were dried slowly for a few days under shade before being spread thin to maintain deep fruit qualities
- o Moisture content reduced to 10-12%
- o Beans are stored in dried cherry pods until milling for export

Los Pirineos CM N Jasper

Varietal: Harrar

Process: Natural

Lot: 295

Cupping notes: red wine, raspberry, cherry, dark chocolate, toffee, cola, cooked fig, passion fruit, orange, peach, apricot, caramel



Processing Details

- o Cherries picked ripe and dark red at 20-22° Brix separated by sections of the farm
- o Cherries are floated to separate low-density cherries
- o Short fermentation time in tanks flushed with CO₂ at a warm temperature to promote fruitiness and texture
- o Drying on raised beds in thin layers under full sun typically takes 20-25 days
- o Moisture content reduced to 10-12%
- o Beans are stored in dried cherry pods until milling for export

Los Pirineos CM N Jasper

Varietal: Pacamara

Process: Natural

Lot: 299

Cupping notes: blueberry, cabernet sauvignon, chocolate, nougat, lychee, grape, cranberry, cherry, strawberry, honey, raspberry, red apple, orange, mango, papaya



Processing Details

- o Cherries picked ripe and dark red at 20-22° Brix separated by sections of the farm
- o Cherries are floated to separate low-density cherries
- o Cherries are placed in fermentation tanks flushed with CO₂ and combined with a specific yeast and bacteria combination in our collaboration with Chr. Hansen Microbiologists. The yeast enhances the creation of tropical fruit qualities while the bacteria create a bio-protective film that protects the cherries from unwanted contaminants and development of volatile acids
- o Drying on raised beds typically takes 20-25 days
- o Moisture content reduced to 10-12%
- o Beans are stored in dried cherry pods until milling for export

Los Pirineos CM N Indigo

Varietal: Bourbon

Process: Natural

Lot: 289

Cupping notes: mulberry, blackberry, chocolate, raisin, dark cherry, plum, cola, red wine, blackcurrant, raspberry, dark chocolate, blueberry jam, honey, watermelon, caramel, peach, red apple, rum, strawberry, orange, pineapple



Processing Details

- o Cherries picked ripe and dark red at 20-22° Brix separated by sections of the farm
- o Cherries are floated to separate low-density cherries
- o Restricted fermentation time in tanks with high temperatures to bring out dark fruit flavours
- o Drying on raised beds in thin layers typically takes 20-25 days
- o Moisture content reduced to 10-12%
- o Beans are stored in dried cherry pods until milling for export

Los Pirineos CM N Indigo

Varietal: Pacamara

Process: Natural

Lot: 290

Cupping notes: passion fruit, blackberry, pear, pineapple, dark chocolate, brown sugar, strawberry, magnolia, honey, orange, cabernet sauvignon, dark cherry, nougat, red grape, bubblegum



Processing Details

- o Cherries picked ripe and dark red at 20-22° Brix separated by sections of the farm
- o Cherries are floated to separate low-density cherries
- o Fermentation time in tanks for a few days with warm stable temperatures to enhance berry and dark fruit notes as well as dark chocolate and sweetness
- o Drying on raised beds under shade typically takes 20-25 days develops honey-like sweetness and thick texture
- o Moisture content reduced to 10-12%
- o Beans are stored in dried cherry pods until milling for export

Los Pirineos CM H Amber

Varietal: Bourbon

Process: Honey

Lot: 277

Cupping notes: passion fruit, caramel, pineapple, milk chocolate, apricot, nectarine, pear, green apple, kiwi, lime, lychee



Processing Details

- o Cherries picked ripe and dark red at 20-22° Brix separated by sections of the farm
- o Cherries are floated to separate low-density cherries
- o Cherries are fermented in a warm environment in tank for a short fermentation time to enhance yellow tropical and juicy stone fruit flavours
- o Cherries are then removed from the tank and pulped
- o Coffee is laid out to dry in thick stacks to allow fermentation to finish slowly before being dried in thin layers for the remaining 18 days
- o Moisture content reduced to 10-12%
- o Beans are stored in parchment until milling for export

Los Pirineos CM H Amber

Varietal: Pacamara

Process: Honey

Lot: 279

Cupping notes: lavender, rose, passion fruit, apricot, chamomile, orange, blackberry, plum, dark chocolate, brown sugar, green apple, mandarin, toffee



Processing Details

- o Cherries picked ripe and dark red at 20-22° Brix separated by sections of the farm
- o Cherries are floated to separate low-density cherries
- o Cherries are fermented in a warm environment in tank for a short fermentation time to intensify stone fruit and tropical flavours
- o Cherries are then removed from the tank and pulped and returned to the tank for a brief secondary fermentation in a cool environment to allow floral notes from the pacamara variety to come through
- o Coffee is then dried on raised beds in thin layers with some mucilage still intact for 15 days and turned regularly
- o Moisture content reduced to 10-12%
- o Beans are stored in parchment until milling for export

Los Pirineos CM N Diamond



Varietal: Sudan rume

Process: Natural

Lot: 291

Cupping notes: chamomile, toffee, pineapple, cherry, strawberry, rose, bubblegum, red berry jam, milk chocolate, red guava, jasmine, lime, pear, lemonade, kiwi, mango

Processing Details

- o Cherries picked ripe and dark red at 20-22° Brix separated by sections of the farm
- o Cherries are floated to separate low-density cherries
- o Short fermentation time in tanks flushed with CO₂ at an ambient temperature to develop fruit flavours of pineapple, lime, strawberry and pear
- o Drying on raised beds under shade typically takes 20-25 days
- o Moisture content reduced to 10-12%
- o Beans are stored in dried cherry pods until milling for export

Los Pirineos CM N Diamond



Varietal: SL 28

Process: Natural

Lot: 296

Cupping notes: lavender, blackcurrant, cherry, champagne, lime cordial, white nectarine, blood orange, white wine, green apple, lemongrass, starfruit, lime, kiwi

Processing Details

- o Cherries picked ripe and dark red at 20-22° Brix separated by sections of the farm
- o Cherries are floated to separate low-density cherries
- o Short fermentation time in tanks flushed with CO₂ at a cool temperature to balance brightness with sweetness
- o Drying on raised beds in thin layers under shade typically takes 25 days
- o Moisture content reduced to 10-12%
- o Beans are stored in dried cherry pods until milling for export



[Click here to learn more about Supernatural Coffees](#)

Los Pirineos Supernatural

Varietal: Bourbon

Process: Supernatural

Lot: 274

Cupping notes: raspberry, lychee, peach, rooibos tea, blossom, orange, blackberry, dark grape, dark plum, fig, raisin, blackcurrant, dark chocolate, red apple, lime, brown sugar



Processing Details

- o Cherries picked ripe and dark red at 20-22° Brix
- o Cherries are hand sorted to select the ripest bourbon cherries
- o Whole cherries are placed in GrainPro bags and sealed airtight and left at an ambient temperature for a short time
- o As fermentation began and CO2 is released an anaerobic environment is created inside the bag developing red and dark fruit qualities
- o After fermentation is complete cherries were spread thin on raised drying beds and dried for 25 days
- o Moisture content reduced to 10-12%
- o Beans are stored in dried cherry pods until milling for export

Los Pirineos Supernatural

Varietal: Bourbon

Process: Supernatural

Lot: 275

Cupping notes: chocolate, raisin, rum, dark plum, orange, red berry, plum, orange, toffee, white nectarine, peach



Processing Details

- o Cherries picked ripe and dark red at 20-22° Brix
- o Cherries are hand sorted to select the ripest bourbon cherries
- o Whole cherries are placed in GrainPro bags and sealed airtight and left at an ambient temperature for an extended fermentation time
- o As fermentation began and CO₂ is released an anaerobic environment is created inside the bag developing dark and orange fruit qualities
- o Total fermentation time was further extended to boost body and sweetness
- o After fermentation is complete cherries were dried slowly under shade to keep sweetness high and create toffee and chocolate notes
- o Moisture content reduced to 10-12%
- o Beans are stored in dried cherry pods until milling for export

Los Pirineos Supernatural

Varietal: Pacamara

Process: Supernatural

Lot: 284

Cupping notes: passion fruit, lemonade, pineapple, orange, chocolate, brown sugar, raspberry, apricot, strawberry, cherry jam, red plum, watermelon, rose, blueberry, lime



Processing Details

- o Cherries picked ripe and dark red at 20-22° Brix
- o Cherries are hand sorted to select the ripest bourbon cherries
- o Whole cherries are placed in GrainPro bags and sealed airtight and left at an ambient temperature for a long fermentation time
- o After fermentation is complete cherries were spread thin on raised drying beds under full sun to balance moisture evenly across all cherries and maintain high notes like lemonade, pineapple and florals
- o Coffee was then moved under shade to finish drying slowly and maintain high sweetness
- o Moisture content reduced to 10-12%
- o Beans are stored in dried cherry pods until milling for export

Los Pirineos Supernatural

Varietal: Bourbon

Process: Supernatural

Lot: 298

Cupping notes: dates, fig, dark plum, blueberry, blackberry, chocolate, honey cola, red apple, champagne, orange



Processing Details

- o Cherries picked ripe and dark red at 20-22° Brix
- o Cherries are hand sorted to select the ripest bourbon cherries
- o Whole cherries are placed in GrainPro bags combined with a specific yeast and bacteria combination developed in our collaboration with Chr. Hansen Microbiologists and sealed airtight and left at a cool temperature
- o The yeast enhances the creation of fruit qualities while the bacteria create a bio-protective film that protects cherries from unwanted contaminants and development of volatile acids
- o After fermentation is complete cherries were spread thin on raised drying beds under full sun to allow fermentation to taper off slowly producing dark fruit qualities. The bio-protective film allows this to happen safely with little risk of overfermentation
- o Moisture content reduced to 10-12%
- o Beans are stored in dried cherry pods until milling for export