



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: Bourbon

Process: Washed

Tasting notes: caramel, almond, panela sugar, lemongrass, orange juice



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 washed to remove remaining mucilage before being 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: Bourbon

Process: Natural

Tasting notes: dark chocolate, toffee, plum, blackberry, thick



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: SL28

Process: Natural

Lot: 210

Tasting notes: toffee, dark chocolate, red cherry jam, marmalade, nutty, cocoa, orange, lychee, mandarin, bright, blood orange, peach, melon, papaya, starfruit, red apple, white grape, longan, cranberry, strawberry



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](#)

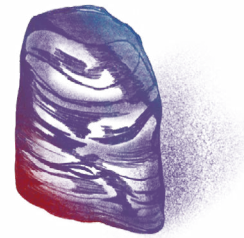
Los Pirineos CM H Indigo

Varietal: Bourbon

Process: Honey

Lot: 201

Tasting notes: dark chocolate, red grape, dark plum, mulberry, cacao, passionfruit



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 in a warm environment to enhance tropical and dark fruit flavours
- o Cherries were then pulped and dried as a honey
- o Coffee was dried in thick stacks for a few days to allow fermentation to finish slowly and to keep viscous and juicy texture
- o Final drying was then done spread thin over 18 days to allow typical Indigo profile
- o Moisture content reduced to 10-12%
- o Beans are stored in parchment until milling for export

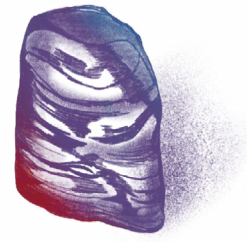
Los Pirineos CM H Indigo

Varietal: Bourbon

Process: Honey

Lot: 203

Cupping notes: blueberry, blackberry, dark grape, red wine, rose, lavender, raisin, dark chocolate, cherry



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 Extended fermentation time in tanks in a warm environment to drive red and purple characters
- o Cherries were then pulped and dried as a honey
- o Coffee was dried in thick stacks for a few days to allow fermentation to finish slowly and to keep viscous and smooth texture
- o Final drying was then done spread thin over 18 days to allow floral notes alongside the fruit flavours
- o Moisture content reduced to 10-12%
- o Beans are stored in parchment until milling for export

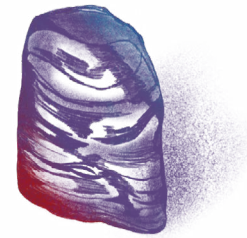
Los Pirineos CM N Indigo

Varietal: Pacamara

Process: Natural

Lot: 206

Cupping notes: blueberry, red grape, rose, honey, cacao, cherry, dark plum, lychee, 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 Fermentation time in tanks for a few days at a warm and stable temperature enhanced dark fruit and red notes as well as brign cacao richness
- o Cherries were dried under shade for 25 days for 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 N Jasper

Varietal: Bourbon

Process: Natural

Lot: 204

Cupping notes: red guava, blueberry, raspberry, dark chocolate, fig, mango, pomegranate, pineapple, strawberry



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 temperatures to promotes orange and red fruit flavours
- o Cherries were dried slowly under shade for 5 days before being spread thin for remaining 20 days to maintain deep fruit qualities and bright acidity
- o Moisture content reduced to 10-12%
- o Beans are stored in dried cherry pods until milling for export

Los Pirineos CM H Jasper

Varietal: Pacamara

Process: Honey

Lot: 205

Cupping notes: strawberry, blueberry, raspberry, blood orange, milk chocolate, yellow nectarine, apricot, chamomile, passionfruit



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 a warm environment intensifies tropical, red, and orange flavours
- o Coffee was then pulped and undertook a brief second fermentation in a cool environment to allow yellow and floral notes from the variety to shine
- o Pulped beans with some mucilage attached were moved to drying beds and spread thin
- o Drying on raised beds typically takes 15 days with regular turning
- o Moisture content reduced to 10-12%
- o Beans are stored in parchment until milling for export

Los Pirineos CM N Amber

Varietal: Sudan Rume

Process: Natural

Lot: 211

Cupping notes: yellow peach, pineapple, hibiscus, jasmine, milk chocolate, orange, yellow nectarine, raspberry, rosewater



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 at an ambient temperature in tank flushed with CO2 for a short fermentation time to develop fruit flavours of pineapple, peach and nectarine
- o Cherries were dried under shade for 25 days
- o Moisture content reduced to 10-12%
- o Beans are stored in dried cherry pods until milling for export
- o Many years ago, Gilberto planted Sudan Rume and told Project Origin this would one day make one of his finest coffees. Since 2020, we have proudly presented the truth of that statement and honoured Gilberto's legacy, sharing this variety with our processing techniques, expertly managed by his son, Diego. The result of these processing techniques results in one of our finest CM Selections for 2023.

Los Pirineos CM N Jasper

Varietal: Harrar

Process: Natural

Lot: 212

Cupping notes: red grape, lavender, red wine, violet, rose, cherry, plum, strawberry, mango, cacao nib



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 in a warm environment develops the complexity of flavour balance between fruits and florals capable within this variety
- o Cherries macerated for a short time to promote fruitiness and texture before being dried in thin layers under full sun to maintain florality in the cup
- 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: Pacamara

Process: Supernatural

Lot: 208

Cupping notes: dark chocolate, raspberry, honey, peach, pineapple, blueberry, papaya, cherry



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 for a long time to develop yellow, orange, and red fruit qualities
- o After fermentation is complete cherries were first dried under full sun then spread thin to balance moisture evenly and maintain high notes like pineapple
- o Cherries were moved under shade to finish drying slowly and keep high sweetness
- o Moisture content reduced to 10-12%
- o Beans are stored in dried cherry pods until milling for export