



Los Pirineos - El Salvador



Los Pirineos

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.

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: Washed

Lot: 26



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 After fermentation is complete coffee is washed in tiled channels to remove any remaining mucilage
- 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: Geisha

Process: Washed

Lot: Cima



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 After fermentation is complete coffee is washed in tiled channels to remove any remaining mucilage
- 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: Bourbon

Process: Washed



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 After fermentation is complete coffee is washed in tiled channels to remove any remaining mucilage
- 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: Bourbon

Process: Natural



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: Harrar

Process: Natural



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: Pink Bourbon

Process: Anaerobic Natural



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: Bourbon

Process: Natural



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: Bourbon

Process: Washed



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 After fermentation is complete coffee is washed in tiled channels to remove any remaining mucilage
- 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



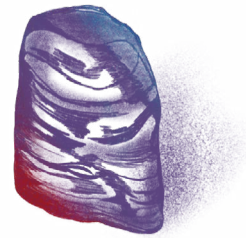
[Click here to learn more
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Los Pirineos CM N Indigo

Varietal: Pacamara

Process: Natural

Lot: 243



Processing Details

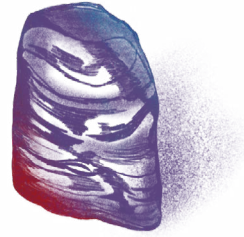
- o Cherries picked ripe and dark red at 20-22 Brix separated by sections of the farm
- o Cherries are floated to separate low density cherries
- o Extended fermentation to enhance tropical and dark fruit notes at cool, controlled temperatures to preserve violet floral note
- o Drying on raised beds 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: 252



Processing Details

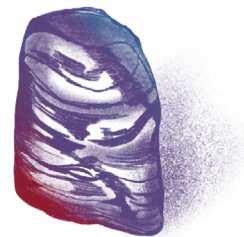
- o Cherries picked ripe and dark red at 20-22 Brix separated by sections of the farm
- o Cherries are floated to separate low density cherries
- o Restricted fermentation time in tanks with high temperatures to bring out dark fruit flavor
- o Drying on raised beds in thin layers typically takes 20-25 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: Bourbon

Process: Natural

Lot: 258



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 winey texture
- 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 H Jasper

Varietal: Bourbon

Process: Honey

Lot: 251



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 flushed with CO2 for short fermentation time
- o Cherries are then removed from the tank and pulped leaving mucilage still intact for drying
- o Drying on raised beds typically takes 20-25 days
- o Moisture content reduced to 10-12%
- o Beans are stored in parchment until milling for export

Los Pirineos CM N Jasper

Varietal: Pacamara

Process: Natural

Lot: 254



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 develop fruit complexities
- 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 H Jasper

Varietal: Pacamara

Process: Honey

Lot: 257



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 flushed with CO2 for short fermentation time to push red fruit and tropical qualities
- o Cherries are then removed from the tank and pulped and returned to the tank for a brief secondary fermentation in a cool environment
- o Coffee is dried on raised beds with mucilage intact for 20-25 days
- o Moisture content reduced to 10-12%
- o Beans are stored in parchment until milling for export

Los Pirineos CM N Jasper

Varietal: Pacamara

Process: Natural

Lot: 264



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 at a cool temperature to develop red fruits and berry flavours
- o Drying on raised beds slowly under shade for 20-25 days to keep sweetness and deliver winey quality
- 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: 266



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 flushed with CO2 at a cool temperature to establish red and dark fruit qualities
- o Drying on raised beds slowly under shade for 20-25 days to keep sweetness high and create the dark chocolate notes
- o Moisture content reduced to 10-12%
- o Beans are stored in dried cherry pods until milling for export

Los Pirineos CM N Amber

Varietal: Pacamara

Process: Natural

Lot: 244



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 at a warm temperature to enhance juicy citrus, stone fruit and tropical flavours
- o Cherries are then moved to a cool environment to finalise maceration before being removed from tanks
- o Drying on raised beds under shade for 20-25 days to maintain rich 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: Pacamara

Process: Honey

Lot: 253



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 berry, 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
- o Coffee is then dried on raised beds with some mucilage still intact for 20-25 days
- o Moisture content reduced to 10-12%
- o Beans are stored in parchment until milling for export