



Los Pirineos - El Salvador

Los Pirineos

Producer	Diego Baraona
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: Natural

Tasting notes: green apple, white stone fruit, floral, caramel, lactic, sweet, creamy, balanced



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: Pacamara

Process: Washed

Tasting notes: brown sugar, lime sorbet, peach, red apple, clean, sweet, complex



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: Black honey

Tasting notes: panela, red fruit, grape, apple, mandarin, chocolate, creamy



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 to remove only the skin and dry fermented for 10-14 hours in tiled pillas under shade
- o Coffee is laid on serandas, or raised beds, to dry until moisture reaches 10-12%
- o Drying typically takes 15-20 days
- o Beans are stored in parchment until milling for export

Los Pirineos

Varietal: Bourbon

Process: Yellow honey

Tasting notes: mandarin, floral, grape, caramel, red currant, strawberry, juicy, sweet



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 to remove the skin and some flesh, leaving a thin layer of mucilage over the bean and dry fermented for 10-14 hours in tiled pillas under shade
- o Coffee is laid on serandas, or raised beds, to dry until moisture reaches 10-12%
- o Drying typically takes 15-20 days
- o Beans are stored in parchment until milling for export

Los Pirineos

Varietal: Pacamara

Process: Black honey

Tasting notes: orange, peach, brown sugar, sour cherry, tamarind, mandarin, red currant, complex, bright, vibrant



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 to remove only the skin and dry fermented for 10-14 hours in tiled pillas under shade
- o Coffee is laid on serandas, or raised beds, to dry until moisture reaches 10-12%
- o Drying typically takes 15-20 days
- o Beans are stored in parchment until milling for export

Los Pirineos

Varietal: Konga (Ethiopian heirloom variety)

Process: Honey

Tasting notes: mandarin, peach, toffee, raisin, red plum, star fruit, red grape, blueberry, tropical, floral, papaya, honeydew, balanced, tartaric, creamy, sweet, sparkly, clean



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 to remove the skin and some flesh, leaving a thin layer of mucilage over the bean and dry fermented for 10-14 hours in tiled pillas under shade
- o Coffee is laid on serandas, or raised beds, to dry until moisture reaches 10-12%
- o Drying typically takes 15-20 days
- o Beans are stored in parchment until milling for export

Los Pirineos

Varietal: Pacamara

Process: Natural

Lot: 5

Tasting notes: chocolate, red fruit, red wine, cherry, floral, rose, lychee, pineapple, mango, complex



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: Pacamara

Process: Natural

Lot: 6

Tasting notes: cherry, marmalade, apricot jam, rose, hibiscus, strawberry, cherry cola, rum raisin, sweet, rich, balanced



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



Selections



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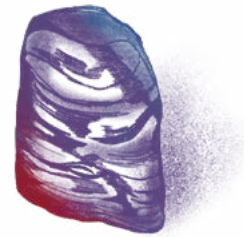
Los Pirineos CM N Indigo

Varietal: Bourbon

Process: Natural

Lot: 222

Tasting notes: blueberry, mulberry, plum, cherry, red apple, fig, jam, winey, lychee, rambutan, malic, sweet, rich



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 in a stable environment to enhance dark fruit and berry flavours
- o Coffee was dried in thick stacks in full sun for 2 days to build jammy texture and body
- o Final drying was then done spread thin over 18 days under shade to allow typical Indigo profile with clean acidity
- o Moisture content reduced to 10-12%
- o Beans are stored in dried cherry pod until milling for export

Los Pirineos CM N Jasper

Varietal: Bourbon

Process: Natural

Lot: 221

Cupping notes: raspberry, strawberry, blood orange, grape, cherry jam, chocolate, lactic, clean, full body



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 stable environment to enhance berry flavours
- o Coffee was dried in thick stacks in full sun for 2 days to build lactic texture and body
- o Final drying was then done spread thin over 18 days under shade to allow typical red profile with clean acidity
- o Moisture content reduced to 10-12%
- o Beans are stored in dried cherry pod until milling for export

Los Pirineos CM N Jasper

Varietal: Pacamara

Process: Natural

Lot: 225

Cupping notes: raspberry, red apple, black currant, dark cherry, pineapple, toffee, yellow nectarine, yellow peach, mango, lychee, papaya, complex, sweet



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 stable environment to enhance clean acidity and light red flavours
- o Coffee was dried in thick stacks in full sun for 2 days to build texture and body
- o Final drying was then done spread thin over 18 days under shade to allow typical tropical flavours with clean acidity and high sweetness
- o Moisture content reduced to 10-12%
- o Beans are stored in dried cherry pod until milling for export

Los Pirineos CM N Amber

Varietal: Pacamara

Process: Natural

Lot: 226

Cupping notes: orange, citrus, caramel, red apple, chocolate, raisin, clean, juicy, round, sweet



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 in a stable environment to enhance sticky-sweet flavours like raisin and caramel
- o Coffee was dried in thick stacks in full sun for 2 days to build juicy texture
- o Final drying was then done spread thin over 18 days under shade to allow citric acidity
- o Moisture content reduced to 10-12%
- o Beans are stored in dried cherry pod until milling for export

Los Pirineos CM N Amber

Varietal: Pacamara

Process: Natural

Lot: 224

Cupping notes: apricot, mango, yellow nectarine, toffee, cherry, pineapple, raspberry, round, sweet, juicy



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 stable environment to enhance tropical and yellow fruit flavours
- o Coffee was dried in thick stacks in full sun for 2 days to build juicy texture
- o Final drying was then done spread thin over 18 days under shade to allow clean acidity
- o Moisture content reduced to 10-12%
- o Beans are stored in dried cherry pod until milling for export

Los Pirineos CM W Amber

Varietal: Pacamara

Process: Washed

Lot: 227

Cupping notes: mandarin, peach, passionfruit, cherry, yellow nectarine, yellow plum, chamomile, chocolate, floral, delicate, juicy, creamy, sweet



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 in a stable environment to build fruit complexity
- o Coffee is pulped and washed to remove skin and mucilage before drying and reduce further fermentation and keep acidity clean and body delicate
- o Coffee was dried in full sun for 2 days to reduce fermentation time
- o Final drying was then done over 18 days under shade to allow yellow fruit flavours and acidity to develop without a heavier body
- o Moisture content reduced to 10-12%
- o Beans are stored in dried cherry pod until milling for export