



Los Pirineos - El Salvador



Los Pirineos

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| 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. You stand as high up as you can possibly go, and it just feels like you have all the space in the world before you.

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, and every year, Diego's work with us continues to grow in knowledge and experience.

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.



Downloadable
gallery link



The seedling nursery at Los Pirineos



About Diego & Los Pirineos

Coffee has been produced at this farm by the Baraona family for over 134 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, with this harvest featuring a suite of coloured pacamaras that just popped on the cupping table. Ruir and Sudan rume are also growing after being planted only in the last 6 years. Some of these newly planted trees across the farm have been propagated from existing coffee trees that are 80 years old, just proving how well coffee can grow and thrive on this mountain.

Diego has been working towards building his own fertiliser for Los Pirineos by utilising fungus. A bioreactor grows the fungus that can be put back into the soils, which will help carry nutrients through the coffee fields. There is a team of local agronomists working on this project for coffee and sugar cane farms, to build more sustainable and lively soils across these mountains of El Salvador. Diego expects this to help reduce the cost of fertilisers by 60%. This long term investment sits within Diego's plan to be mostly organic within 10 years. He views the use of chemical fertilisers like you would tend a human body: you don't take antibiotics everyday, but when you need them, they provide a boost to get you back on track. Most biology and 'chemicals' can be found in your native environment, and his idea is to utilise them to a greater capacity.

When he's not tending Los Pirineos and processing coffee, Diego can be found in his shared family gym, or running or cycling his way across the world, listening to old classic and chill beats.



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: Orange Pacamara

Process: Washed

Lot: LP0262

Tasting notes: raspberry, rose, mandarin, strawberry, cranberry, grape, candied citrus, creamy, juicy



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: Pink Pacamara

Process: Washed

Lot: LPEFL10

Tasting notes: mandarin, apricot, carmale, milk caramel, red apple, candied orange, toffee, juicy



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: Red Pacamara

Process: Washed

Lot: LP0280

Tasting notes: rose, starwberry, orange, green apple, white peach, lemonade, white grape, floral, sweet, juicy



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: Pink Pacamara

Process: CM Washed

Lot: LP0239

Tasting notes: orange, mandarin, caramel, apricot, nectarine, red apple, grape, floral, elegant, sweet, juicy



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 fermented for 24 hours in water tanks flushed with CO2.
Water tank is a preferred method for Diego due to the resulting flavour and depth
- 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: Pacamara

Process: Honey

Lot: LP0230

Tasting notes: honey, mandarin, cane sugar, strawberry, raspberry, red plum, orange, passionfruit, peach



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 for 2 days before being moved to full sun to finish drying and 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: Honey

Lot: LP0213

Tasting notes: chocolate, orange, cacao, caramel, nut, dark chocolate, sweet, full body



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- 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 for 2 days before being moved to full sun to finish drying and 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: Natural

Lot: Lot 1

Tasting notes: milk chocolate, orange, peach, caramel, roasted almond, red fruit, sweet, citrus, creamy



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: Lot 2

Tasting notes: marmalade, apricot, toffee green apple, yellow fruit, tropical, stone fruit, clean, jammy



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: ELPCMN-6

Tasting notes: rose, strawberry, apricot, dark chocolate, marmalade, cranberry, plum, berries, red apple, sweet, juicy



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 Cherries are placed in water tanks flushed with CO2 to ferment for 24 hours. Water tank is a preferred method for Diego due to the resulting flavour and depth
- 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