



ABOUT THIS COFFEE

Tasting the Baraona family's Pacamaras is like tasting a piece of the history of speciality coffee. Today, the farm is run by son Diego, but it's impossible to miss his father, Gilberto, a pioneer in the development of this variety.

Before tragically succumbing to Covid-19, Gilberto Baraona was one of the country's most renowned producers. He was one of the first to plant Pacamara on his farms, as is still the case today.

Since taking over the family farm, his son Diego has continued the tradition, producing Pacamaras of excellent quality. Of course, with the same rigour and passion that drove his father to win several prizes for this variety.

After being harvested, the coffee cherries are taken to the Los Pirineos drying station, where they are pulped, placed on drying beds and stirred regularly to ensure even drying.

Farm	Pirineos
Producer	Famille Baraona
Species	Arabica
Varieties	Pacamara
Process	Natural
Drying	Drying beds
Altitude	1600
Harvest	December - April
Type of harvest	Manual

