

LAS PALMAS

Salvador • Tecapa Chinameca • Usulután



ABOUT THIS COFFEE

Gilberto Baraona was the head of a family business with over 130 years of tradition in specialty coffee. The Tecapa company brings together 5 farms and a beneficio in the Usulután region in the south-east of El Salvador, on the slopes of the Tecapa volcano. Gilberto was one of the most renowned coffee producers in El Salvador having won numerous awards in the world of specialty coffee.

Today, Diego and Fabiola, his children, have taken over the activities of their father who tragically died of Covid in June 2020. This is to tell you how much the continuation of this partnership is important to us at Belco.

PROCESS: Yeast Fermentation

This Pacamara microlot, before being fully washed processed, was fermented with yeast. Lalcafe is a yeast which, diluted with water, is applied to the beans just out of the pulper. Fermentation lasts 20 hours and beans are then washed with clear water. This process results in a cup with brighter acidity, more complex flavours, more vibrant fruit notes and more longlasting.

Farm	Las Palmas
Producer	Familie Baraona
Species	Arabica
Varieties	Pacamara
Process	Washed
Drying	Drying beds
Altitude	1500 - 1600
Harvest	December - April
Type of harvest	Manual

TO CONTINUE READING, VISIT

