# PIRINEOS

**Salvador • Tecapa Chinameca • Usulutan**




## 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 at Los Pirineos.

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 awards for this variety.

After being harvested, the coffee cherries are taken to the Los Pirineos drying station, where they are pulped while retaining their mucilage. Diego and his team then ferment them in barrels for 72 hours, before placing them on drying beds and stirring them regularly for 40 days to ensure even drying.

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

**TO CONTINUE READING, VISIT**