



PIRINEOS

 Salvador • Tecapa Chinameca • Usulután

PACAMARA

HONEY ANAEROBIC



PIRINEOS

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.



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