

# Gilberto Baraona - Finca Los Pirineos - Pacamara - Natural (GrainPro)

It would seem logical that the smallest Central American coffee-growing country would produce microlots, but historically, much of the coffee was blended and sold to mills, without much lot differentiation and separation. The rise of specialty coffee in El Salvador has inspired many producers to start to identify and isolate individual varieties, and to experiment with sorting and processing, as a way of attracting buyers and getting higher prices, but access to those resources can still be difficult for smaller growers.

For the past few years, Café Imports green buyer Piero Cristiani—who is from El Salvador, and whose mother has a long history in coffee there—has embarked on a project designed to identify, reward, and bring to market the exceptional results of the hard, innovative work that producers are increasingly interested in doing here.

Focusing on the region of Chalatenango, Piero has partnered with a cupper and a local mill to buy small, select microlots from producers—some separated by variety, some by process, and some by both. We are buying the coffee in parchment and doing the ruling and final sorting and bagging ourselves, which allows for more quality control as well as the ability to package some of these very

ID# 10909

Origin	El Salvador
Region	Chalatenango
Farm	Finca Los Pirineos
Variety	Pacamara
Altitude	1400 masl
Proc. Method	Natural

## The Cup

" Sweet with green grape acidity and a heavy mouthfeel; chocolate, apple, lime, raisin and hoppy flavors."



special small lots in custom 35-kilo Pequeños bags, to create more widespread access to these coffees to roasters.

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Gilberto Baranoa grows several varieties of coffee that are known for their quality, and that speak to the classic varieties that can be found here: Bourbon and Pacamara are the two main types he grows on Finca Los Pirineos, but he also adds diversity to his offerings through processing. He employs a special technique for his Washed coffees, washing them several times before transferring them to the drying beds. He also produces some Honey lots, and a full Natural, which is what this lot is.

We are proud to offer these micro-microlots, and can't wait for you and your customers to experience the delicious stuff that comes in these small packages.

For more information about coffee production in El Salvador, visit our [El Salvador Origin Page](#).

## Gallery

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