

A close-up photograph showing three hands holding coffee cups. The top cup has a white latte art design of a leaf. The bottom two cups also have latte art. The background is blurred, showing a coffee shop setting.

Hacienda Tres Picachos: The Jayuya Heritage Farm Run by the Same Family for Over 40 Years



Hacienda Tres Picachos sits in the Saliente sector of Jayuya, in the geographic center of Puerto Rico, where three towering mountain peaks gave the farm its

name — "Three Peaks." The same family has run the hacienda for more than forty years, producing one of the longest continuously active 100% Puerto Rican coffee brands on the island. The farm spans more than 150 acres at 3,000 feet above sea level, where shade-grown Bourbon, Caturra, Catimor, and the island-native Limaní varieties grow in the cool, humid climate of Puerto Rico's central cordillera. Beyond the coffee, the property preserves a traditional Casona, a working water mill, a hanging bridge over a river that crosses the estate, a small museum of Taíno artifacts and antiques, and the rare working antique jukebox that has become part of the hacienda's signature charm.

Where the Three Peaks Stand

The town of Jayuya occupies the geographic heart of Puerto Rico — the highest part of the central mountain range, the cordillera central, the spine of the island. The municipality is home to Cerro de Punta, the tallest peak in Puerto Rico at 4,393 feet. The mountains around Jayuya descend in a series of ridges and ravines that create dozens of microclimates, each with its own light, wind, and temperature pattern. Coffee grown in this terrain is shaped by elevation in a way few coffee regions in the world replicate.

The Saliente sector of Jayuya, where Hacienda Tres Picachos lies, sits high enough that morning mist rolls through the coffee rows and afternoon temperatures rarely climb above the mid-70s Fahrenheit even in summer. The three peaks visible from the property — the picachos that gave the farm its name — frame the coffee fields on three sides. The farm road climbs up through banana and citrus interplanted with the coffee, the traditional Puerto Rican shade-growing pattern that has defined island coffee for centuries.

The Coffee Encyclopedia



Puerto Rican mountain landscape three peaks coffee plantation

Image curation pending

— PuertoRicoCoffeeShop.com

A Family for Forty Years

Hacienda Tres Picachos has been run by the same family for more than four decades. In a coffee region where many haciendas have changed hands, gone fallow during the long lean decades after Hurricane San Ciriaco in 1899, or been parceled out among heirs, the continuity of Tres Picachos is itself part of the farm's identity. The coffee that comes off the farm today reflects forty years of accumulated decisions about which trees to plant where, how aggressively to prune, when to harvest, how to dry — decisions that compound across generations into something a newer farm cannot quickly replicate.

The family operates the hacienda as a working farm and as a small agritourism destination. Tours run Mondays through Saturdays from 9 AM to 4 PM by reservation. The on-site coffee shop serves drinks made from the estate's own beans. A small museum on the property displays antiques, rural-life artifacts, and Taíno tools and ceramic fragments collected from the surrounding land — Jayuya was a major Taíno population center, and the indigenous heritage of the region remains visible in place

names, in traditional crafts, and in the stone artifacts the soil still surrenders.

Altitude, Variety, and the Coffee

The coffee grown at Tres Picachos comes from four varieties chosen to suit the elevation and the climate:

- **Bourbon** — the classic high-altitude Arabica. Sweet, balanced, and complex when grown above 3,000 feet. Bourbon descends from the trees the French settlers carried to Réunion (then called Bourbon) in the 1700s, the same lineage that traveled to the Americas in the 19th century.
- **Caturra** — a natural mutation of Bourbon discovered in Brazil in the early 1900s. Shorter trees, easier to harvest, slightly milder cup profile. Common in Puerto Rican farms because the lower height suits hand-picking on steep slopes.
- **Catimor** — a hybrid of Caturra and the Timor coffee (a natural Arabica-Robusta cross). Catimor was bred for resistance to coffee leaf rust, which devastated Caribbean coffee throughout the 20th century. Its cup profile is sometimes criticized as less refined than pure Arabica, but at 3,000 feet altitude with proper processing, it produces clean, balanced coffee.
- **Limaní** — the variety native to Puerto Rico. Limaní was developed at the University of Puerto Rico Mayagüez in the 1990s as a high-altitude, leaf-rust-resistant Arabica suited specifically to Puerto Rican growing conditions. Its presence on Tres Picachos's roster is a sign of the farm's investment in island-specific genetics.

All four varieties are wet-processed (washed), the traditional method for Puerto Rican high-altitude coffee. Cherries are harvested by hand at peak ripeness, depulped, fermented in tanks for 12 to 36 hours to remove the mucilage layer, washed clean, and dried — historically on raised beds and patios, now often combined with mechanical drying for consistency. The result is a clean, bright cup that lets the altitude and varietal character speak.

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*red ripe coffee cherries on branch high altitude
farm*

Image curation pending

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The Saliente Microclimate

The Saliente sector — the northeastern part of Jayuya municipality — sits in a band of hills that catches the afternoon clouds rolling in from the Atlantic. The pattern produces high humidity and strong daily temperature variation: warm sunny mornings, cool damp afternoons. Both factors favor coffee. Slow ripening from the temperature variation produces denser, more complex beans. The afternoon humidity moderates evaporation and reduces stress on the trees during the dry months.

The soil in this region descends from the volcanic rock that built the central cordillera. It is naturally rich in the minerals — particularly magnesium and iron — that produce vibrant coffee. The soil is also acidic enough to suit the coffee plant's preference, with a natural pH range matching what world-class coffee regions in Ethiopia, Kenya, and Colombia spend agricultural energy trying to maintain.

<https://www.youtube.com/embed/v2irY8zenxE>

The Casona, the Water Mill, and the Property

Beyond the coffee, Hacienda Tres Picachos preserves the architectural heritage of the Puerto Rican coffee era. The traditional Casona — the main farmhouse, built in the high-roofed, wraparound-balcony style that defined PR hacienda architecture from the 1850s through the 1920s — remains in use. The wooden floors, the shutters, the thick masonry walls all testify to an era when the hacienda was a self-contained community: the farm, the mill, the chapel, the houses of the workers, all on one property.

A working water mill is preserved on the estate. In the 19th and early 20th centuries, before electrical service reached the mountains, water-powered mills processed the coffee — depulping the cherries, hulling the dried parchment beans. Many of these mills fell into ruin during the 20th century when electricity arrived and the old mechanical systems were abandoned. The mill at Tres Picachos has been kept operational, both as a working piece of equipment and as a historical demonstration for visitors.

A river crosses the property, with a hanging bridge providing access between the main hacienda area and the upper coffee fields. The bridge has become one of the most photographed features of the farm — a single-span pedestrian bridge swaying gently above clear mountain water, framed by the surrounding hillsides.

The Taíno Museum

Jayuya was one of the densest Taíno population centers in pre-Columbian Puerto Rico. The Taíno — the indigenous Arawakan people of the Caribbean — left a heavy archaeological footprint in the surrounding mountains: stone tools, ceramic fragments, ceremonial objects, and the famous Jayuya petroglyphs carved into boulders along the river systems. The Festival Indígena de Jayuya, held every November, has become the largest Taíno cultural celebration in the Caribbean.

Hacienda Tres Picachos maintains a small museum on the property displaying Taíno artifacts collected from the surrounding land — many of them surfacing during routine

farm work, plowing, and erosion exposure. The museum sits alongside the farm's collection of mid-20th-century rural-life antiques: vintage radios, an antique working jukebox that visitors are still allowed to play, and the everyday tools of a hacienda family of that era. The juxtaposition is intentional. The same land has held three civilizations: the Taíno, the colonial coffee era, and the modern Puerto Rican farming family.



The Visitor Experience

A tour of Hacienda Tres Picachos typically runs ninety minutes to two hours. Visitors walk through the coffee fields, see the trees at the various stages of maturity (the harvest period in PR runs roughly September to February), watch the depulping and drying process when in season, and tour the water mill, the Casona, and the museum. The on-site coffee shop serves espresso, café con leche, and house-blend filter coffee

made from the farm's own beans, often with light meals.

The drive from the San Juan metropolitan area takes about two and a half hours, through the steep curving roads of the central cordillera. Several Jayuya haciendas can be combined into a single day trip, including [Hacienda San Pedro](#) (run by the Atienza family, also in Jayuya) and the slightly more distant [Hacienda Tres Ángeles](#) in nearby Adjuntas. For visitors with the time, an overnight stay in the area allows multiple farm visits and a more thorough engagement with the central mountain coffee culture.

Reservations are required. Telephone 787-332-4950 to book.

The Bigger Picture: Jayuya in Puerto Rico Coffee

Jayuya is one of the five canonical coffee municipalities of Puerto Rico, alongside [Yauco](#), [Adjuntas](#), [Lares](#), and [Maricao](#). Among these five, Jayuya is the highest-altitude region — the elevation that produces denser, more complex coffee. Yauco has the older European immigration history and the heritage Yauco Selecto designation. Lares anchors the coffee revolution heritage. Maricao holds the most extensive forest reserve. Jayuya brings the altitude and the deep Taíno cultural overlay.

Hacienda Tres Picachos is one of several active haciendas in Jayuya. Its longevity, its single-family continuity, and its heritage architecture place it among the farms that define the region's identity for visitors. For specialty coffee buyers, its washed-process Bourbon and Limaní lots represent the high-altitude, single-origin Puerto Rican coffee that the island's specialty movement has rebuilt over the past three decades.



Key Facts

- Located in Saliente, Jayuya, Puerto Rico
- Run by the same family for more than 40 years
- 150+ acres of coffee fields
- Altitude: approximately 3,000 feet above sea level
- Varieties: Bourbon, Caturra, Catimor, Limaní
- Process: Washed
- Heritage features: traditional Casona, working water mill, hanging bridge, Taíno artifact museum
- Tours: Monday-Saturday 9 AM to 4 PM by reservation (787-332-4950)
- Located in the highest-altitude coffee region of Puerto Rico
- One of the longest continuously active 100% Puerto Rican coffee brands

Frequently Asked Questions

How do I get to Hacienda Tres Picachos? The farm is approximately a 2.5-hour drive from San Juan. Take Route 10 south toward Adjuntas, then connect to local routes through Jayuya. The mountain roads are narrow and curving — allow extra time. Reservations are required for tours.

What is the harvest season? Coffee in Puerto Rico is harvested roughly from September to February, with the peak picking concentrated in October through December. Visiting during harvest gives the most complete view of the operation, including depulping and drying.

What does the coffee taste like? The hacienda produces several lots and roasts. The signature dark roast offers chocolate notes with a smoked finish; the medium-dark gourmet has more vanilla, spice, and molasses character. Both reflect the high-altitude Saliente terroir and the traditional washed processing.

Is the farm related to other Jayuya haciendas? Tres Picachos is independently family-owned. It operates alongside other Jayuya haciendas including [Hacienda San Pedro](#) and several smaller specialty farms. Visitors to Jayuya often plan multi-farm itineraries.

How does the coffee compare to other Puerto Rican farms? Tres Picachos coffee reflects the Jayuya altitude — denser, more complex, with the bright acidity that comes from cool slow ripening. Yauco coffees are typically softer and rounder. Adjuntas coffees often emphasize sweetness. The Jayuya signature is brightness, body, and the volcanic-soil mineral character.

Related Articles

- [Jayuya: The High-Altitude Coffee Heart of Puerto Rico](#)
- [Hacienda San Pedro: The Atienza Family Hacienda](#)

- [Hacienda Tres Ángeles: Puerto Rico's First Agritourism-Certified Farm](#)
- [Limaní: The Native Coffee Variety of Puerto Rico](#)
- [Hacienda Buena Vista: The Restored 19th-Century Coffee Plantation](#)
- [Café con Leche: The Puerto Rican Morning Tradition](#)
- [Pilón de Café: The Wooden Pestle Tradition of Puerto Rico](#)

Taste Authentic Puerto Rico Coffee

The coffees of Jayuya — grown above 3,000 feet on the volcanic slopes of Puerto Rico's central mountain range — represent the upper tier of Caribbean specialty coffee. Single-origin Boricua coffee from this elevation, freshly roasted and shipped to your door, is the closest most coffee drinkers will come to the farm experience without standing on the property.

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