

# *The unique Profiles of Ecuador*

Three farms, three profiles,  
one famous producer





All coffee produced at our farms is **Juan Peña Certified**. This means that we control all processes from the **Genetic Bank** where only second generation seeds are maintained, to growing techniques that include the most technically advanced soil enrichment practices in the world, to post harvest processing honed over years of experimentation, to the most advanced dry-mill equipment and management in Ecuador, to Cafexporto's professional logistics team that brings our coffee to your door..



## VARIETY

# Typica Mejorado – *The Heart of Ecuadorian Coffee*

Among the misty slopes of Ecuador’s Andean highlands grows a variety that has quietly become the country’s signature — **Typica Mejorado**.

At **Hacienda La Papaya**, under the direction of **Juan Peña**, this coffee is more than a cultivar; it is a symbol of Ecuadorian precision, genetic intrigue, and timeless sweetness.

Born from the marriage of **classic Typica lineage** and **Ethiopian landrace genetics**, Typica Mejorado carries a dual heritage — the elegance and balance of traditional Typica, infused with the vivid floral and fruit complexity of Ethiopia’s ancient varieties.

This genetic combination produces a coffee that is unmistakably clean, deeply sweet, and endlessly expressive.



## **An Origin Perfected by Nature and Intention**

Typica Mejorado is grown across CafExporto’s farms — **La Papaya, Yunguilla, and Yacuri** — each contributing its own nuance to the cup.

The region’s **twelve hours of equatorial sunlight, cool Andean nights, and pure volcanic soils** foster an environment where cherries ripen slowly and sugars accumulate gradually. The result is a cup of luminous sweetness and refined structure — a coffee that balances fruit, florals, and clarity in perfect harmony.

In the **2025 harvest**, Typica Mejorado achieved **scores above 87**, with cup notes of **honey, citrus fruit, red apple, caramel, and delicate florals**. The texture is silky yet structured, with a round body and a clean, honeyed finish.





## The Science of Consistency -

Behind Typica Mejorado's natural grace lies a rigorously engineered process.

Using **Integrated Coffee Pulse**, a proprietary monitoring system developed by Juan Peña, every farm tracks its soil nutrition, moisture, and environmental data in real time. This precision ensures:

- Optimal fertilization tailored to each lot
- Uniform cherry maturation across elevations
- Stable moisture content and bean density for predictable roasting

By managing the plant's health through data, CafExporto achieves **exceptional bean homogeneity** — a gift to roasters seeking precise heat control and reproducible flavor development. A denser, more uniform bean responds predictably in the roaster, revealing Typica Mejorado's nuanced layers without risk of inconsistency.

## An Expression of Ecuadorian Identity –

If Geisha represents the world's search for the extraordinary, Typica Mejorado represents Ecuador's quiet mastery of balance. It is the variety that best expresses the country's terroir — sweet, floral, bright, and composed, with a lineage as complex as its flavor.





## PROCESS

# Fully Washed – 15 Hours

Over the past decade, **Juan Peña** and **Hacienda La Papaya** have become synonymous with **floral, clean, and complex washed coffees**. Guided by data-driven agronomy and continuous research, the farm refines every stage of production to achieve exceptional flavor clarity and year-to-year consistency.

### **Precision Agriculture and Sensor Control -**

The process begins long before harvest. Using CafExporto's **Integrated Coffee Pulse System**, a network of **soil sensors** continuously measures nutrient levels, humidity, and absorption rates at depths of 40 cm.

This real-time monitoring allows the agronomy team to precisely understand how **much water and nutrients each plant absorbs and transfers to its cherries**. The result is **higher bean density**, improved physiological uniformity, and an enhanced **concentration of aromatic compounds** that define Hacienda La Papaya's signature profile.

### **Pulping and Controlled Washing-**

Once the cherries are hand-selected and pulped, the parchment coffee undergoes a **15-hour controlled washing in pure Andean spring water**.

This stage is carefully supervised to ensure removal of microbial activity and complete removal of mucilage.





## Drying with Sensor Technology

Drying takes place over 11 days in solar drying rooms equipped with temperature and humidity sensors.

These sensors, part of the **Integrated Coffee Pulse drying control program**, continuously record data at multiple heights and automatically regulate airflow through the **fan and window control system**.

By maintaining precise drying curves and stable environmental conditions, the coffee reaches a **final moisture content of 10–12%** preserving its aromatic complexity and extending its shelf life.



## Cup Profile

Coffees processed through this 15-hour Fully Washed method are distinguished by their **floral aromatics, bright citric acidity, and elegant sweetness**.

The combination of soil nutrition monitoring and controlled drying results in **high-density beans** that roast evenly and express remarkable clarity in the cup — the hallmark of **Hacienda La Papaya's washed process**.

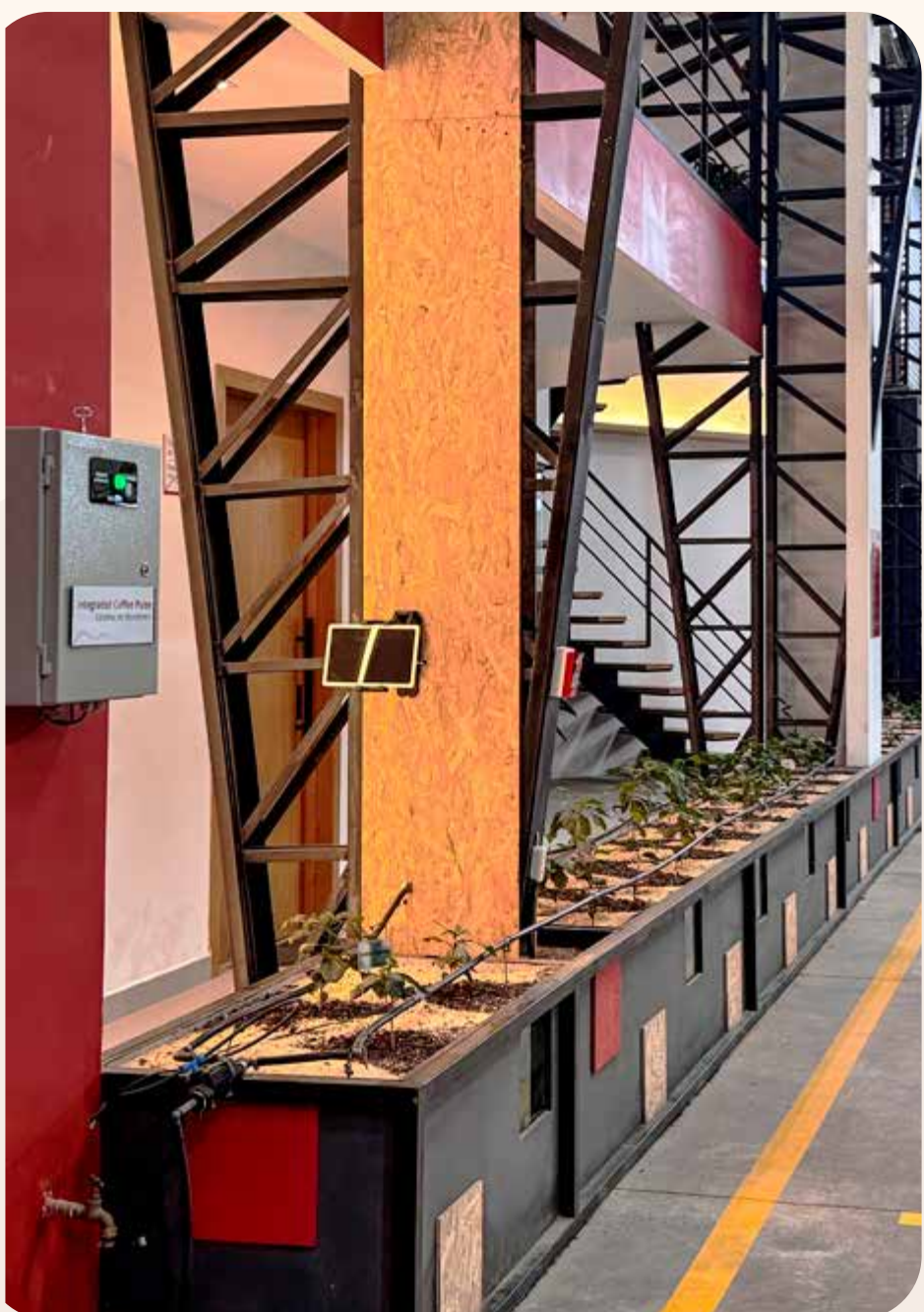




## PROCESS

# CafExporto Dry Mill

At CafExporto, precision defines every step of our process. Each lot is **cupped and approved before it even enters our facility**, ensuring only coffees that meet our standards proceed to dry milling. Once inside, every lot becomes part of **our continuous quality** control program, where it is sampled multiple times throughout processing and again after shipment to guarantee consistency from origin to arrival.



- **Mechanical Classification:** Sorting by bean size and shape through calibrated sieves.
- **Air Purification:** Removal of light materials and impurities using airflow separation.
- **Densiometric Table:** Sorting by density to separate high-quality beans from less dense material.
- **Optical Scanning:** Color-based defect removal, detecting green, over-dried, or inconsistent beans.
- **Manual Selection:** Final hand-sorting by trained staff to ensure perfection before packaging.



# Hacienda - la Papaya -



## THE FARM

# Hacienda la Papaya

*The Benchmark of Ecuadorian Coffee Excellence*

- **Origin:** Saraguro Formation, Loja, Ecuador
- **Altitude:** 1,800–2,200 meters above sea level
- **Ecosystem:** Andean Highlands, Pacific watershed;
- **Climate:** Dry tropics with seasonal rainfall;
- **Soil:** Clay loam, well-drained with balanced organic matter;
- **Cup Profile:** Complex, floral and fruity with cane sugar sweetness, medium body, and bright, clean acidity.





## The Heart of Ecuador's High Coffee Country

Perched high in the Andean range of southern Ecuador, **Hacienda La Papaya** is the origin that defined modern Ecuadorian specialty coffee. Under the vision of **Juan Peña**, this farm became both a field and a laboratory — a place where science, craftsmanship, and terroir meet to produce coffees of international acclaim.

The landscape here is striking: steep volcanic slopes, thin mountain air, and a clear horizon that stretches toward the Pacific. Every element of the environment contributes to flavor — altitude sharpens the acidity, sunlight drives sugar formation, and cold mountain nights preserve aromatic compounds that define the coffee's elegance.

## Twelve Hours of Light, Infinite Expression

At nearly two thousand meters above sea level, the farm basks in **twelve steady hours of equatorial daylight**. This consistency gives plants a natural rhythm for photosynthesis and sugar accumulation.

Warm days (20–30°C) and cool nights (15–20°C) extend the cherry maturation cycle, concentrating sweetness while allowing complex acids to develop.

The result is a coffee of exceptional balance — **bright yet rounded, structured yet soft**, a profile that roasters describe as luminous in the cup.

## Soil, Water, and Purity -

Hacienda La Papaya rests on Andean clay loam soils, rich in minerals and organic content yet naturally well-drained. Balanced fertilization and precise irrigation sustain plant vitality without excess.

Water comes from high mountain wetlands, filtered through layers of volcanic stone, ensuring purity unmatched in most coffee regions.

This combination of elevation, soil, and pristine water gives the coffee its characteristic clarity and sweetness — flavors of floral honey, citrus fruit, and fine chocolate, with a crystalline finish.



## A Dry Tropical Climate for Precision -

Unlike the humid tropics of Yacuri, La Papaya thrives in a **dry tropical climate**. Rain falls briefly and intensely for only two months each year, followed by long periods of cool, dry air.

This climate allows perfect control over flowering, ripening, and harvesting — minimizing fungal risk and creating ideal conditions for both washed and natural processing.

The dry atmosphere also enhances post-harvest stability, preserving **density, color, and longevity** in the green bean.

Every sensory element reflects the environment itself — high light, pure air, mineral soils, and dry mountain wind.



## Tradition Guided by Science -

What began as Juan Peña's experimental project has become Ecuador's model for agronomic precision. Three resident agronomists oversee all processes, from seed propagation to harvest timing. The farm serves as a **training ground for innovation**, where new varieties and techniques — Typica Mejorado, Sidra, Geisha, and more — are developed and refined.

Behind every harvest is a philosophy: that excellence is repeatable when nature, data, and human skill act in harmony.

## The Benchmark in the Cup

**Hacienda la Papaya** is not just a coffee origin — it is a reference point.

Its environment gives coffees of **refined acidity, floral brilliance, and transparent sweetness**, earning global recognition at barista and brewers' championships.

Roasters rely on it for consistency, density, and flavor integrity — a true **"benchmark coffee"** that defines Ecuador's potential at the highest level.



# Lot [SG-1454] REF#1 Hacienda La Papaya Typica Mejorado Fully Washed 15Hrs

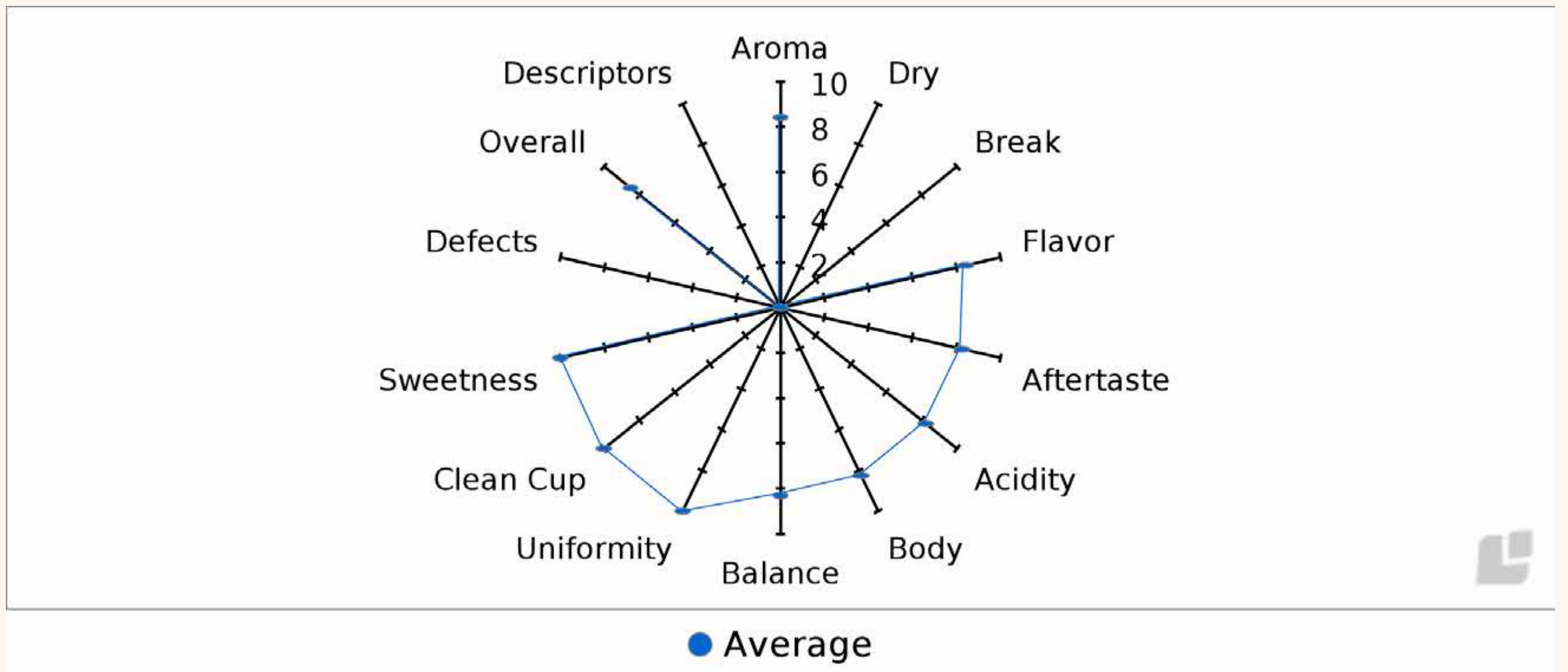
**Sample type** Offer  
**Weight** 150 g  
**Sample Weight** 0 g  
**Note**  
**Origin**  
**Status** Accepted

## Sensorial Analysis - QC-2904 - 2025-09-30 09:05 (Cafexporto Coffee Lab)

Average	88.42	Min (Value between average and lowest score)	-0.42											
Max (Value between average and highest score)	0.33	Number of results that are taken into account for the average value	3											
Ar	Dr	Br	Fl	Af	Ac	Bo	Ba	Un	Cl	Sw	De	Ov	De	FS
8.42	0.00	0.00	8.42	8.25	8.25	8.25	8.33	10.00	10.00	10.00	0.00	8.50	0.00	88.42

Descriptors: Ar ... Aroma, Dr ... Dry, Br ... Break, Fl ... Flavor, Af ... Aftertaste, Ac ... Acidity, Bo ... Body, Ba ... Balance, Un ... Uniformity, Cl ... Clean Cup, Sw ... Sweetness, De ... Defects, Ov ... Overall, De ... Descriptors, FS ... Final Score

Descriptors	Notes
(+) Cacao Nibs, Eucalyptus, Floral, Honey, Sweet & Sugary, Tea Rose	Velvet, Complex



## Physical Analysis - QC-2937 - 2025-10-06 12:46

Moisture of beans	10.1	Group 1 Defects	0
Group 2 Defects	0		



# Link Library

Discover our farms, coffees, and projects below (Click or tap to learn more.).



Hacienda la Papaya  
Photo Gallery



Hacienda la Papaya  
Facts & Culture



CafExporto Video



CafExporto  
Foundation



Genetic Bank



Quality Control  
& Culture



Ordering Process

[www.cafexporto.com](http://www.cafexporto.com)



cafexporto

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