

The unique Profiles of Ecuador

Three farms, three profiles,
one famous producer



Juan Peña's

CAFEXPORTO

- The Specialty Coffee of Ecuador -



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

Geisha

Elegance in Precision

Under the meticulous care of **Juan Peña** and his team, this coffee has become one of the most popular in Cafexporto's portfolio.

Every seed begins its journey in CafExporto's **Genetic Bank**, preserved from **Panamanian Geisha mother plants**. These seeds, re-rooted in Ecuadorian soil, have adapted beautifully to the high-altitude environment of La Papaya, producing a Geisha that retains its classic floral lineage while gaining new structure and depth from Ecuador's Andean microclimate.



The Character of CafExporto Geisha -

Geisha is celebrated for its ethereal qualities — jasmine and bergamot, citrus and honey, a structure more akin to fine tea than traditional coffee. Yet, when grown in Ecuador's volcanic soil, it takes on a character that is **distinctly CafExporto: transparent, sweet, and intricately layered with high-altitude brightness.**

The 2025 harvest from Hacienda La Papaya captures this balance perfectly. A **washed Geisha, scoring 88.75 points,** reveals a composition both luminous and restrained — jasmine and lemon-lime aromatics unfold into black tea, caramel, and panela sweetness. The mouthfeel is silky, the acidity crystalline, and the finish enduringly sweet and floral.



Real time monitoring

Behind its elegance lies measurable precision: **750 grams per liter in bean density**, and a **moisture content of 10-11%**, ensuring exceptional roast control and longevity. These physical parameters are not coincidental — they result from the **Integrated Coffee Pulse system**, a proprietary network of sensors developed by Juan Peña. This technology monitors soil nutrition, microclimate, and plant health in real time, guiding every agronomic decision from irrigation to fertilization. The outcome is uniform ripening, remarkable density, and unmatched lot consistency for roasters seeking predictability without compromise.

Geisha, Reimagined

CafExporto's Geisha is more than an exceptional coffee — it is a dialogue between origins. Its seeds trace back to Panama, its soul to Ecuador, and its spirit to the future of specialty coffee.

It stands as proof that when **genetic purity, precision agriculture**, and **human dedication** align, coffee becomes more than a beverage — it becomes a living expression of place, craftsmanship, and possibility.

From the first jasmine note to the lingering sweetness of panela, CafExporto's Geisha tells a story of origin, evolution, and excellence — a coffee that honors its past while defining the next chapter of what Geisha can be.



PROCESS

Washed

The Washed Process (Lavado) is a hallmark of Ecuador's coffee culture, particularly at CafExporto farms such as **Hacienda La Papaya, Yacuri, and Yunguilla**. This method is designed to highlight **clean, floral, and transparent flavor profiles**, allowing the intrinsic qualities of each **variety and origin** to express themselves clearly in the cup.

Selection and Sorting

The process begins immediately after harvest with **selective picking of ripe cherries**. Each lot is hand-harvested, often over multiple passes, to ensure only optimal cherries are collected.

After harvest, a **floatation and density sort** is performed to separate defective or immature cherries. This ensures uniform fermentation and a balanced cup.

Pulping (Depulpado) - Once sorted, the outer skin and pulp are removed using **manual or electric pulping machines**, calibrated to minimize mechanical damage to the parchment. This stage leaves the coffee covered with its mucilage layer—rich in sugars and pectins essential for fermentation.

Washing and Rinsing - After fermentation, the parchment is washed in **clean Andean spring water**, ensuring complete removal of residual mucilage and organisms .

This step is critical to achieve the **clean cup and brightness** characteristic of our washed coffees, in alignment with **SCA quality standards** for physical and sensory uniformity.



Drying (Secado)

Drying represents one of the most sensitive and decisive phases. It is carried out under controlled conditions, typically between **9 to 18 days**, depending on weather and altitude.

Producers employ raised **African beds** or **mechanized drying rooms** equipped with **temperature and humidity sensors**—part of CafExporto's **automated drying room management system**.

This ensures a stable **moisture content between 9–11% and water activity below 0.70**, safeguarding shelf life and flavor integrity.

Some smaller farms dry their coffee naturally under the sun, while others use enclosed solar dryers for greater control and consistency.

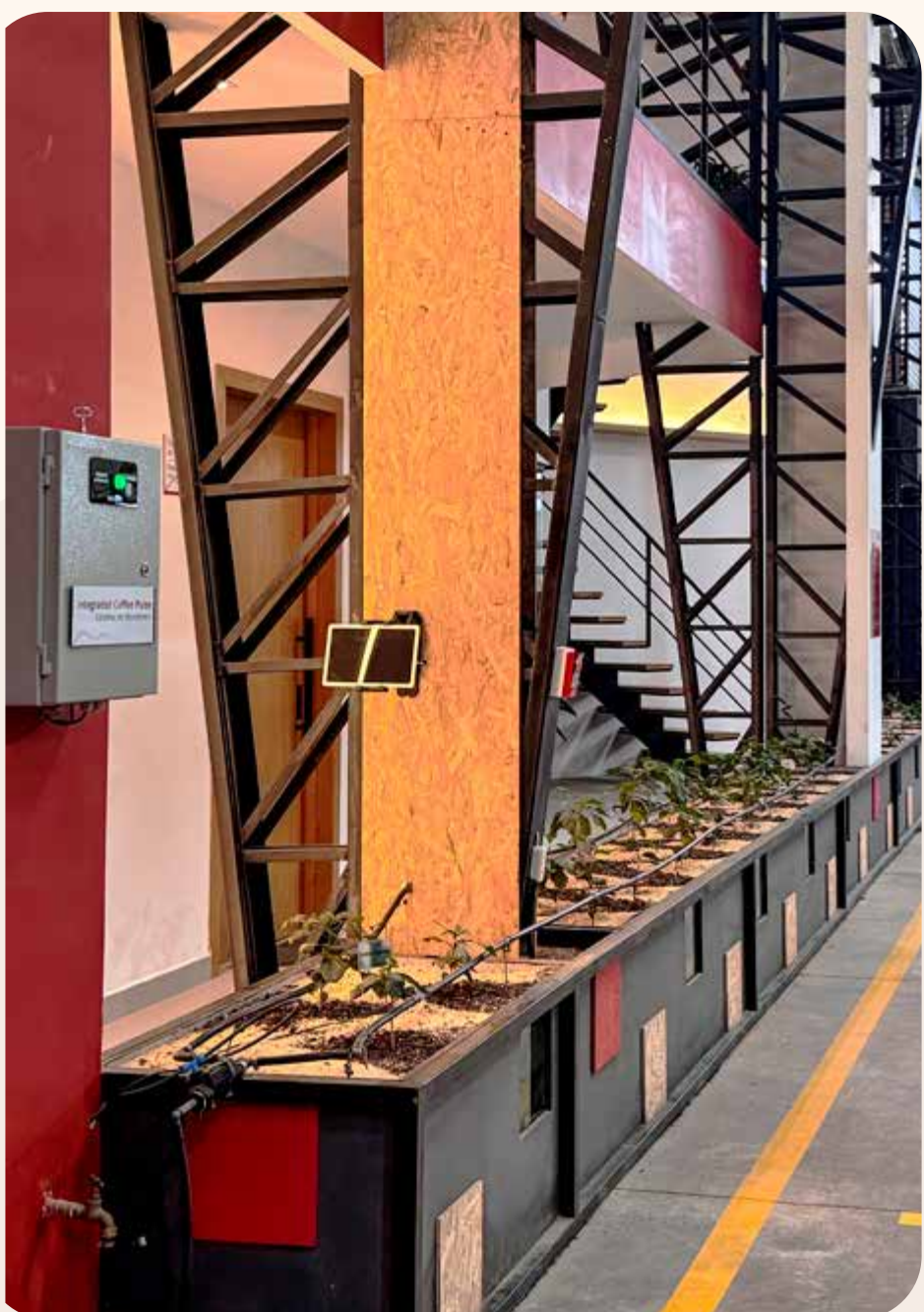




PROCESS

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.



THE FARM

Yacuri

Where the Andes Meet the Amazon

- **Origin:** Upper Mayo–Chinchipec Basin, Loja, Ecuador
- **Altitude:** 1,300–1,800 meters above sea level
- **Ecosystem:** Podocarpus–El Cóndor Biosphere Reserve
- **Climate:** Humid tropics with year-round daylight
- **Soil:** Clay loam with natural spring-fed irrigation
- **Cup Profile:** Bright acidity, medium-thick body, dark chocolate, citrus, spice, and caramel tones



The Land That Shapes the Cup

Yacuri Farm lies at the meeting point of two worlds — the Andes and the Amazon — where mist, sunlight, and mineral-rich soils converge to create one of the most naturally balanced coffee terroirs on earth. The farm's location inside a protected biosphere ensures pristine air, unpolluted water, and abundant biodiversity that together nurture exceptional coffee plants.

At **1,300–1,800** meters, the trees experience warm days and cool nights. This slow, steady ripening enriches sugars within each cherry, producing beans of **high density and natural sweetness**. It is here, in this gentle rhythm of temperature and light, that Yacuri coffee develops its structure — the fine acidity, deep cocoa sweetness, and floral high notes that roasters love to work with.

A Perfect Equatorial Rhythm

Situated on the equator, Yacuri enjoys **12 hours of sunlight every day** of the year. This stability provides a consistent photosynthetic cycle and predictable maturation season to season. Roasters benefit from this natural consistency — each harvest behaves reliably in the roaster, offering **uniform performance and repeatable flavor expression**.

Soil, Water, and Microclimate -

Beneath Yacuri's slopes lies a **clay-loam soil** enriched by organic matter and natural springs that flow directly through the farm. The soil's water-holding capacity sustains healthy root systems, ensuring even cherry development and balanced bean size. Frequent but gentle rainfall, ranging from 1,000–2,500 mm annually, creates a humid equilibrium that enhances bean density and preserves the bright acidity that defines Yacuri's profile.

Topography ranging from 20% to 80% slope creates diverse microclimates.

The Andes–Amazon Interface

Yacuri's rare position at the transition between two ecosystems infuses its coffee with contrast and depth:

- From the Andes come minerals, structure, and cocoa tones.
- From the Amazon, humidity, florals, and aromatic lift.
Morning mists diffuse sunlight, cooling the cherries and allowing flavors to form slowly and evenly. This unique balance gives Yacuri coffee its signature harmony — **lush yet refined, sweet yet vibrant.**

Rooted in Tradition, Guided by Knowledge -

Generations of farming families tend the slopes of Yacuri using traditional, shade-grown methods that respect the natural contour of the land. Through the **CafExporto Foundation**, local youth study agribusiness and return to the farm with new technical insight — ensuring that the ecological and cultural wisdom of Yacuri endures.

The Cup That Location Built -

Every physical and sensory trait of Yacuri coffee is born from its geography:



- Altitude creates sweetness and structure.
- Soil ensures density and uniformity.
- Light stabilizes growth.
- Biodiversity enriches aroma.

The result is a coffee with **bright acidity, medium body, and balanced sweetness** — carrying notes of **spice, citrus, caramel, dark chocolate, almond, and red apple.** For roasters, Yacuri means reliable density, even roast behavior, and a transparent expression of Ecuador's most complex terroir.

Lot [SG-1485] REF#11 Yacuri Geisha Washed

| | |
|----------------------|------------|
| Sample type | Evaluation |
| Weight | 0 g |
| Sample Weight | 0 g |
| Origin | |
| Status | Accepted |

Sensorial Analysis - QC-2981 - 2025-10-09 09:10 (Cafexporto Coffee Lab)

| | | | |
|---|----|---|----|
| Average | 88 | Min (Value between average and lowest score) | -0 |
| Max (Value between average and highest score) | 0 | Number of results that are taken into account for the average value | 1 |

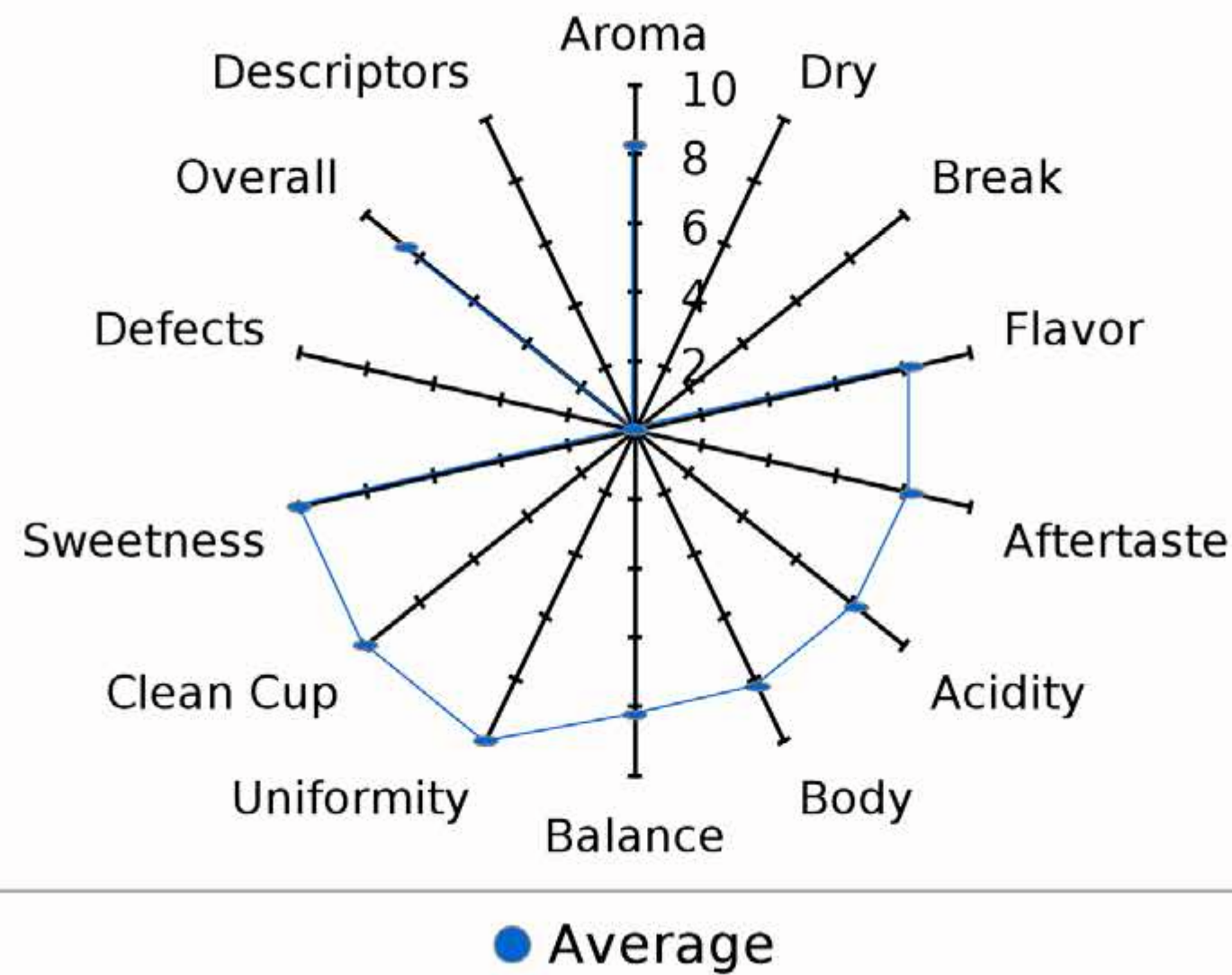
| Ar | Dr | Br | Fl | Af | Ac | Bo | Ba | Un | Cl | Sw | De | Ov | De | FS |
|------|------|------|------|------|------|------|------|-------|-------|-------|------|------|------|-------|
| 8.25 | 0.00 | 0.00 | 8.25 | 8.25 | 8.25 | 8.25 | 8.25 | 10.00 | 10.00 | 10.00 | 0.00 | 8.50 | 0.00 | 88.00 |

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

(+) Lemon, Lemon & Lime, Rose, Sweet & Sugary, Tea Rose



Link Library

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



Yacuri
Photo Gallery



Yacuri
Community & Culture



CafExporto Video



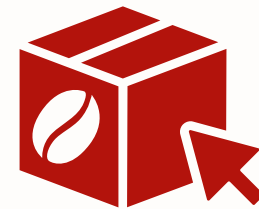
CafExporto
Foundation



Genetic Bank



Quality Control
& Culture



Ordering Process

www.cafexporto.com



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CONTACT: Philip Smith
Email: philip@cafexporto.com