

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

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**.

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

Natural

The **Natural Process** is one of the most expressive and demanding post-harvest methods we use at CafExporto. It enhances the coffee's natural sweetness and complexity while preserving the distinctive identity of each variety and origin.

Through precision control and continuous innovation, our teams at **Hacienda La Papaya, Yacuri, and Yunguilla** transform this traditional method into a process defined by **clean execution, balance, and clarity of flavor**.



Harvesting and Cleaning -

The process begins with **selective handpicking of fully ripe cherries**, chosen at peak sugar concentration.

Immediately after harvest, the cherries are **rinsed with low-pressure, clean Andean water** to remove dust and impurities.

Only cherries in **perfect physical condition** — uniform color, density, and texture — are selected for drying.

This first stage ensures that only high-quality fruit enters the fermentation and drying cycle, minimizing microbial risks and off-flavors.



Transfer to Drying Rooms -

Once cleaned and sorted, the cherries are transferred directly to **solar drying rooms or raised African beds**.

Each drying area is equipped with **Integrated Coffee Pulse sensor technology**, which monitors **temperature, humidity, and airflow** in real time.

These sensors, distributed at multiple heights, send continuous data to a central system that automatically regulates ventilation, shading, and heat exposure, ensuring stable drying curves and protecting the cherries from fermentation defects.

Controlled Drying Phase -

Drying is performed slowly and carefully over **20 to 30 days**, depending on the weather conditions and the specific variety.

During this time, the cherries are **manually turned 3 to 4 times per day** to promote even dehydration and prevent localized overheating.

This level of precision ensures that the natural sugars and fruit esters from the cherry pulp are absorbed by the seed, enhancing the coffee's **sweetness, body, and aromatic intensity**.

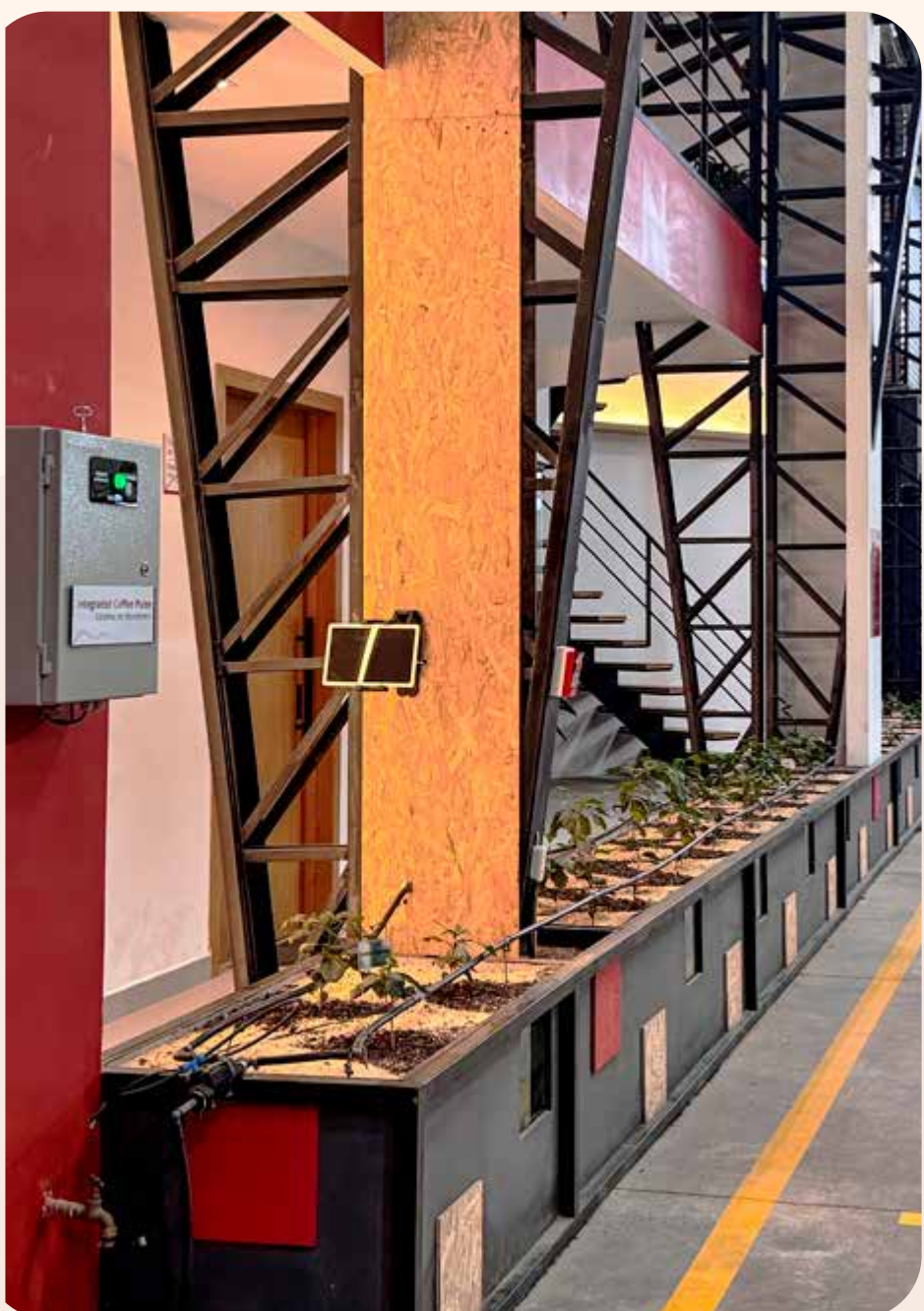
After the drying phase, the coffee rests in parchment for a stabilization period, allowing internal humidity to balance before milling.



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.

Yunguilla

- Farm -



THE FARM

Yunguilla

The Valley of Light and Sweetness

- **Origin:** Yunguilla Valley, Azuay Province, Ecuador
- **Altitude:** 1,400–1,700 meters above sea level
- **Ecosystem:** Andean foothills facing the Pacific watershed
- **Climate:** Subtropical dry forest, warm and luminous
- **Soil:** Fertile volcanic clay-loam with natural mineral drainage
- **Cup Profile:** Juicy, sweet, and balanced — notes of honey, citrus, tropical fruit, and milk chocolate



A Valley of Constant Sun and Natural Harmony

Set between the Andes and the coastal lowlands of southern Ecuador, Yunguilla Farm sits in a warm, open valley bathed in sunlight nearly every day of the year. The farm's location in the Andean foothills — lower than La Papaya and drier than Yacuri — creates a microclimate that is both luminous and calm, ideal for growing coffee that's naturally sweet, soft, and approachable.

This is where the mountains begin to relax. The terrain smooths, the air grows warmer, and the Pacific winds bring gentle evening coolness. These slow transitions give Yunguilla coffee its round, silky texture and the sunlit sweetness that roasters describe as **“honeyed and golden.”**

Climate and Light: Nature's Sweetness Engine

Yunguilla enjoys **nearly 300 days of sunshine per year**, with steady temperatures averaging between 20–28°C. This stable warmth accelerates sugar production in the coffee cherry while preserving clarity in acidity.

Unlike higher-altitude farms where ripening is slow and sharp, Yunguilla's conditions create a **mellow cup — juicy, sweet, and fruit-forward.**

Daylight radiates across the valley for 12 hours daily, yet cool mountain breezes at night prevent over-ripening. The result is uniform cherries with rich, balanced sugars — a natural sweetness that requires no intervention.

Fertile Soils and Volcanic Roots -

The valley's **volcanic clay-loam soils** are deep, fertile, and naturally mineralized. Generations of organic matter from the surrounding forest have built a soil system that retains moisture even through dry months, allowing trees to flourish with minimal irrigation.

This balance — fertile yet well-drained — produces **dense, structurally sound beans** prized by roasters for their even heat absorption and clean flavor. Subtle mineral notes translate in the cup as delicate undertones of cocoa and cane sugar.

A Subtropical Microclimate for Balance -

Yunguilla's subtropical dry forest climate is unique in Ecuador's coffee landscape. Rainfall is moderate, concentrated in two short seasons, while the rest of the year remains clear and breezy. This pattern favors disease **resistance and consistent flowering**, resulting in beautifully uniform harvests.

The valley's moderate elevation (1,400–1,700 m) provides just enough stress to develop complexity — yet remains low enough to maintain roundness and sweetness.



People and Place -

The families who care for Yunguilla's coffee have worked these slopes for generations, maintaining a rhythm in tune with the valley's seasons. Their approach — minimal disturbance, deep respect for soil and sunlight — allows the environment itself to dictate quality.

Together with Juan Peña's agronomic guidance and precision technology from the Integrated Coffee Pulse system, Yunguilla has become a model for **balance between nature, data, and tradition**.



The Cup That Reflects the Valley -

Yunguilla coffee mirrors its landscape: open, bright, and generous.

It offers **clarity without sharpness, sweetness without heaviness**, and a finish that feels like sunlight turning to silk.

For roasters, it's a coffee that invites exploration — consistent, clean, and radiant with the easy sweetness of the valley where it was born.

Lot [SG-1357] REF#14 Yunguilla Typica Mejorado Natural



Sample type	Evaluation
Weight	150 g
Sample Weight	0 g
Origin	
Status	Accepted

Sensorial Analysis - QC-2689 - 2025-08-14 08:25 (Cafexporto Coffee Lab)

Average	88.17	Min (Value between average and lowest score)	-0.17											
Max (Value between average and highest score)	0.08	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
8.50	0.00	0.00	8.25	8.25	8.25	8.25	8.25	10.00	10.00	10.00	0.00	8.42	0.00	88.17

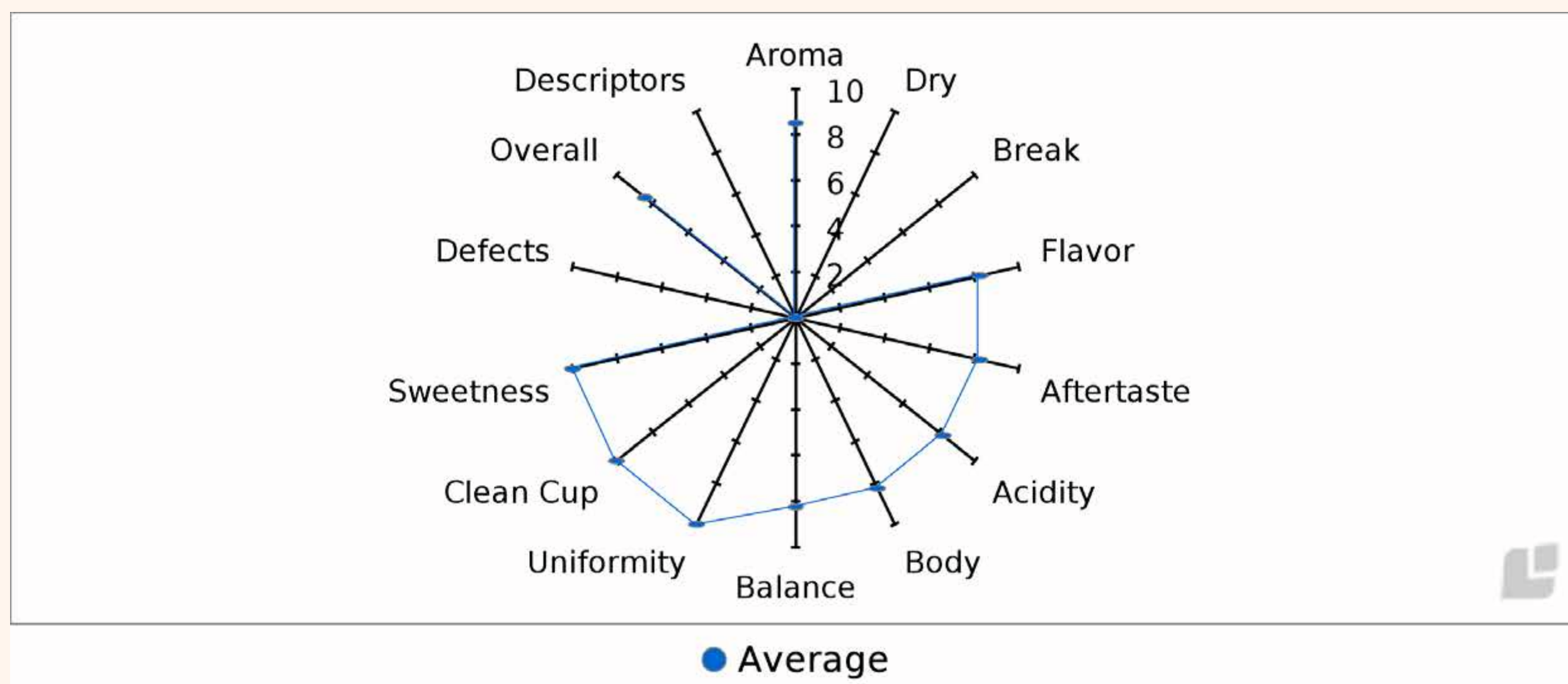
Descriptors: Ar ... Aroma, Dr ... Dry, Br ... Break, Fl ... Flavor, Af ... Aftertaste, Ac ... Acidity, Bo ... Body, Ba ... Balance, Un ... Uniformity, Cl ... Clean Cup, Sw ...

Sweetness, De ... Defects, Ov ... Overall, De ... Descriptors, FS ... Final Score

Descriptors

Notes

(+) Chamomile, Chocolate, Cinnamon, Citrus Fruit, Milk Chocolate, Rose, Strawberry, Sweet & Sugary



Physical Analysis - QC-2682 - 2025-08-14 08:19

Moisture of beans	10	Group 1 Defects	0
Group 2 Defects	0		

Link Library

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



Yunguilla
Photo Gallery



Yunguilla
Community & Culture



CafExporto Video



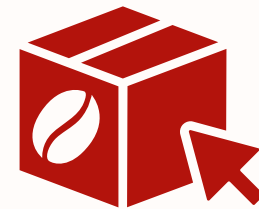
CafExporto
Foundation



Genetic Bank



Quality Control
& Culture



Ordering Process

www.cafexporto.com



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CONTACT: Philip Smith
Email: philip@cafexporto.com