

# *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

# CafExporto Sidra – *The Expression of Complexity*

In Ecuador's high mountain valleys, where clouds drift across the ridges of **Hacienda La Papaya, Yunguilla, and Yacuri**, a singular variety unfolds with rare precision — Sidra.

Elegant, tropical, and deeply aromatic, Sidra has emerged as one of Ecuador's most captivating coffees. At CafExporto, it represents the seamless meeting of genetics, terroir, and human discipline — a coffee that embodies both scientific achievement and natural poetry.



### A Variety Born of Intention

Sidra's origin story begins in Ecuador, the only country to call this variety its own. Developed through years of careful selection and observation, Sidra is a **hybrid between Bourbon and Typica**, with traces of **Ethiopian landrace genetics** that lend it its extraordinary floral and tropical fruit characteristics.

From its Bourbon lineage, Sidra inherits body, sweetness, and warmth. From Typica, it gains clarity and fine acidity. And from its Ethiopian ancestry — faint but profound — come the jasmine, mango, and citrus notes that make it unforgettable.

### The Taste of Sidra -

Sidra is a sensory journey — lush yet refined, vibrant yet controlled. In the **2025 harvest**, Sidra from Yacuri and Yunguilla showcased **SCA scores above 87.9**, with notes of **black cherry, tangerine, caramel, and dark chocolate**, lifted by bright fruit acidity and a silky tropical sweetness.

The washed lots reveal layered citrus, florals, and honeyed clarity. The **natural Sidra lots** move toward ripe fruit and spice — blackberry, orange, and cacao in exquisite harmony.

Each coffee is calibrated for ideal roast performance — high enough density for structure, low enough moisture for stability, and a perfectly balanced sweetness that allows roasters to express Sidra's tropical and floral depth at any roast degree.



## Precision agriculture revealing the full potential of Sidra

In the skilled hands of **Juan Peña** and his agronomic team, this already rare hybrid becomes a living canvas for precision. Each Sidra tree at CafExporto is monitored through the **Integrated Coffee Pulse** system — a network of soil and climate sensors that feed real-time data on water, nutrients, and plant health. The result is balance in every dimension: sweetness, density, and the striking aromatic clarity for which Sidra is known. 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 plant 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, allowing each variety to express its full potential with clarity, balance, and consistency.



## 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**.

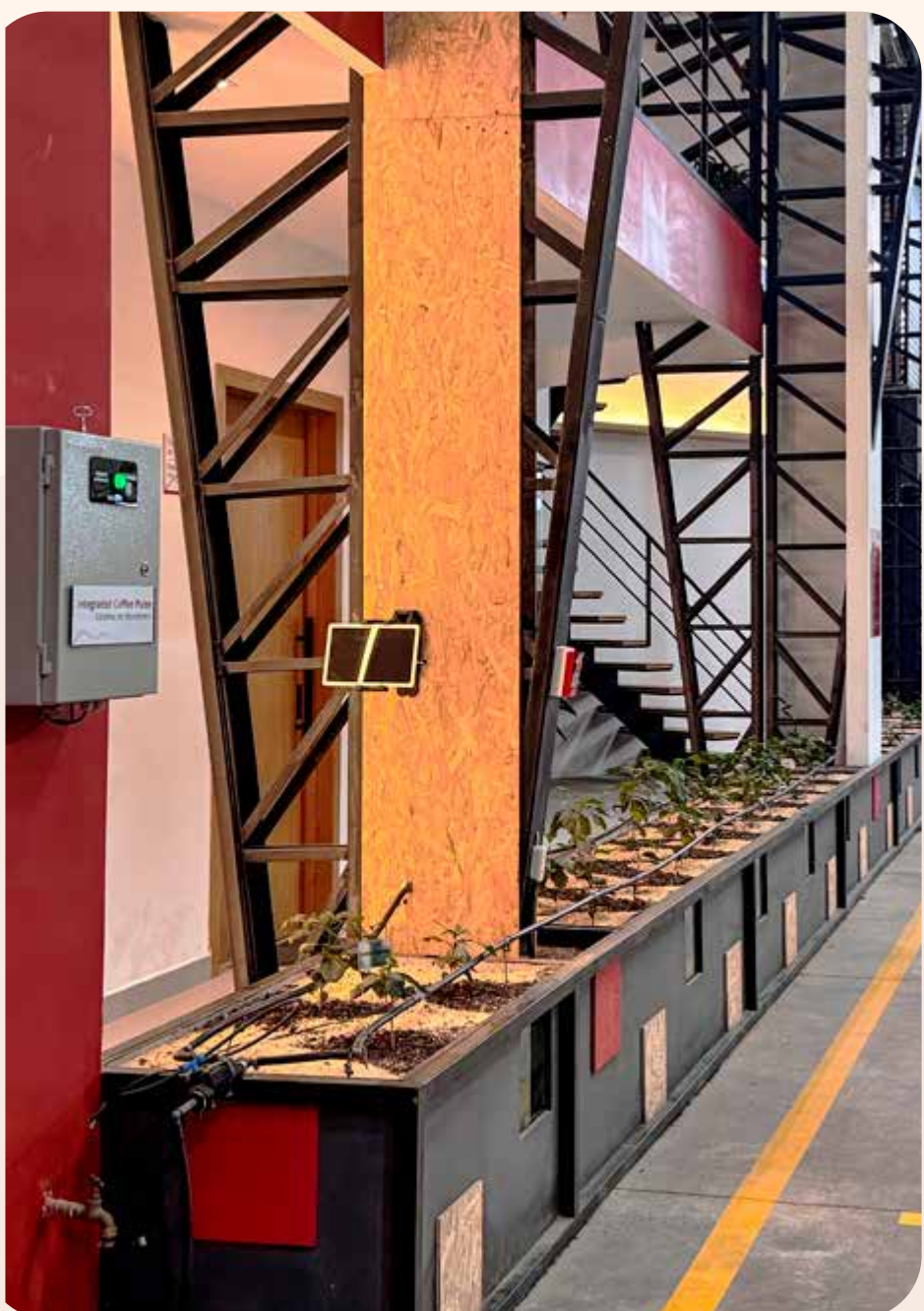
After the drying phase, the coffee rests in parchment for a stabilization period, allowing internal humidity to balance before milling.



## 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-1443] REF#15 Yunguilla Sidra Natural



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

## Sensorial Analysis - QC-3026 - 2025-10-17 08:10 (Cafexporto Coffee Lab)

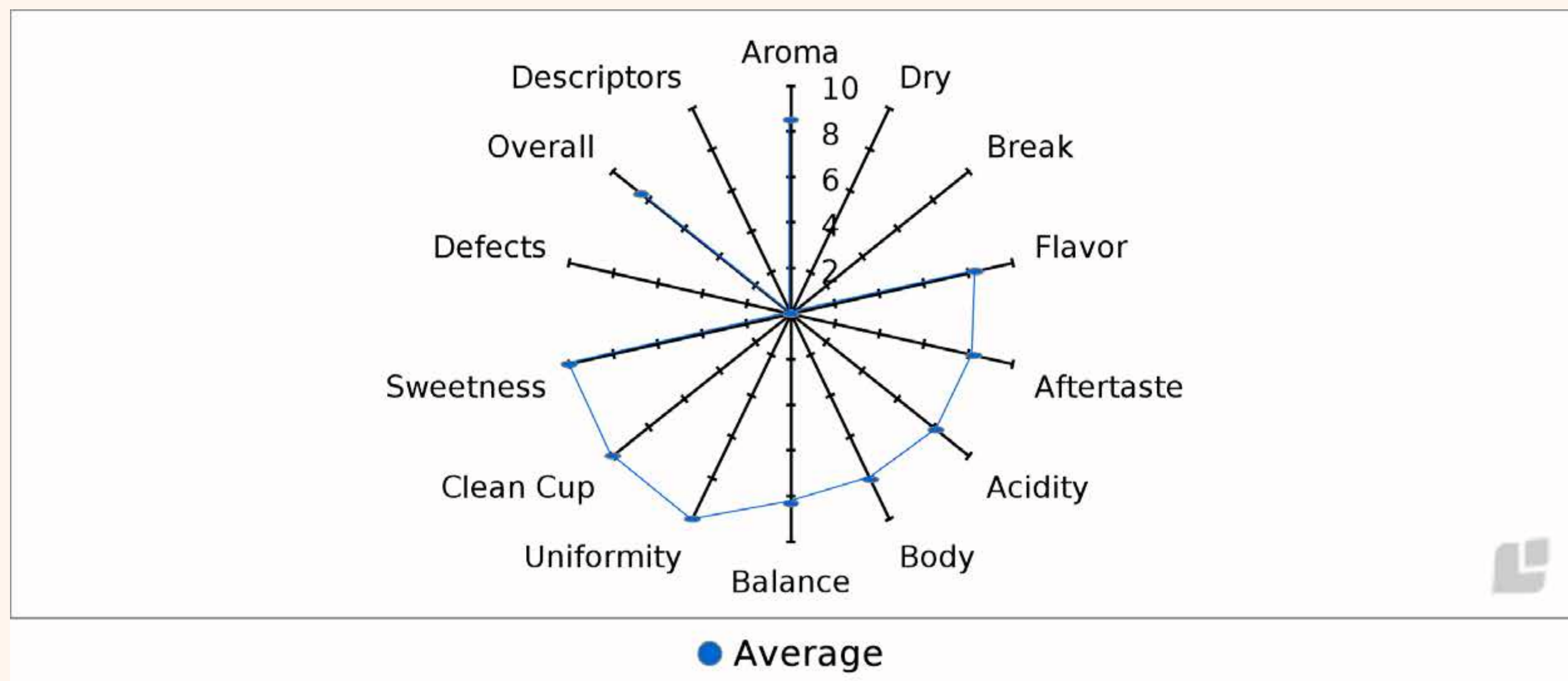
Average	88.08	Min (Value between average and lowest score)	-0.33
Max (Value between average and highest score)	0.42	Number of results that are taken into account for the average value	3

Ar	Dr	Br	Fl	Af	Ac	Bo	Ba	Un	Cl	Sw	De	Ov	De	FS
8.50	0.00	0.00	8.33	8.25	8.17	8.08	8.33	10.00	10.00	10.00	0.00	8.42	0.00	88.08

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

(+) Black Cherry, Caramel, Cherry, Citrus Fruit, Lemon, Orange, Sweet & Sugary Juice



## Physical Analysis - QC-2885 - 2025-09-29 08:23

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



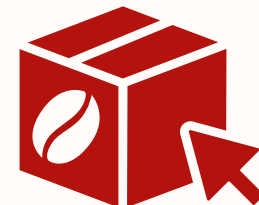
CafExporto  
Foundation



Genetic Bank



Quality Control  
& Culture



Ordering Process

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



cafexporto

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