

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

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

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.

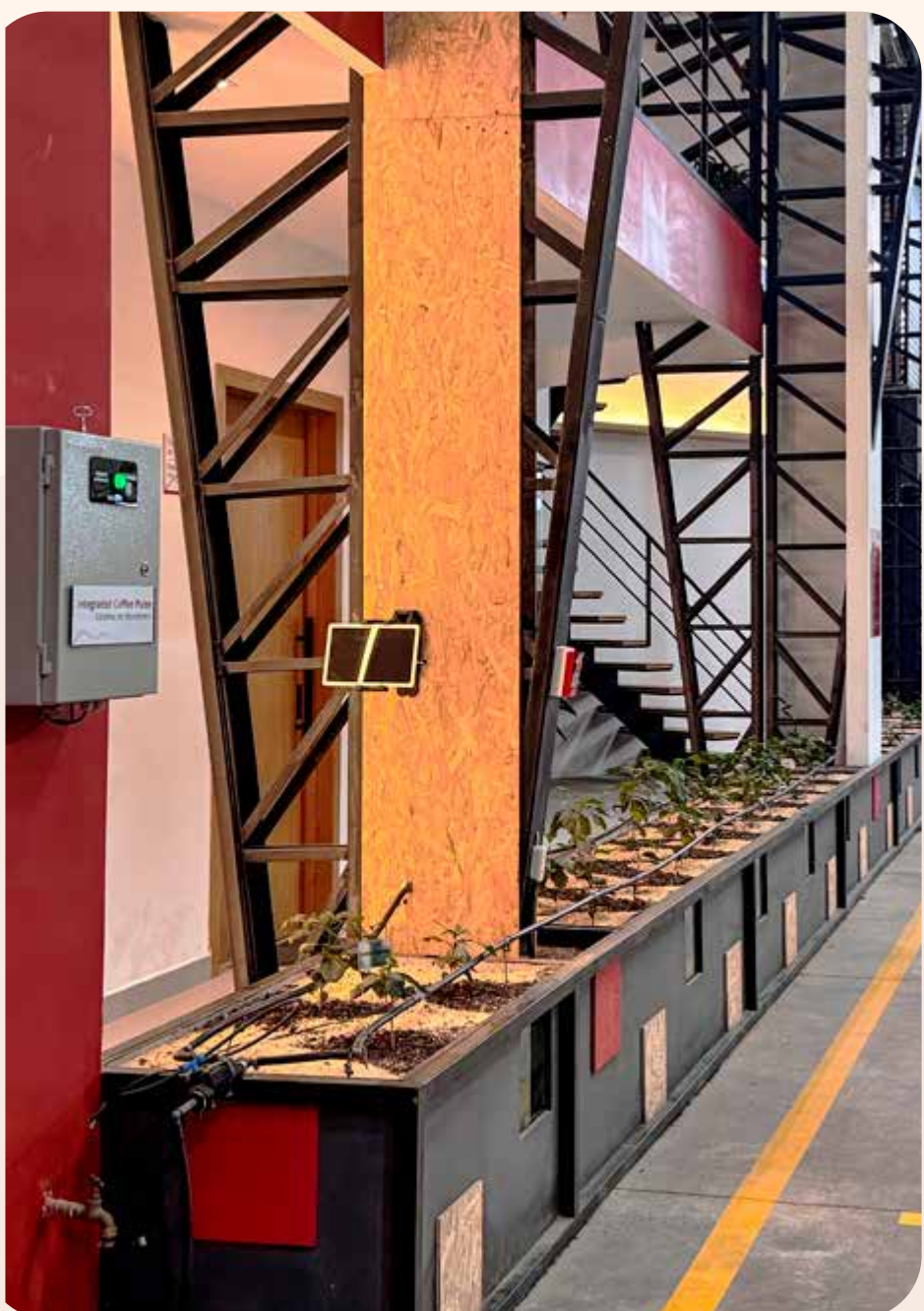




PROCESS

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.

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-1394] REF#16 Yunguilla Typica Mejorado



Washed

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

Sensorial Analysis - QC-2760 - 2025-08-29 09:25 (Cafexporto Coffee Lab)

Average	87.31	Min (Value between average and lowest score)	-0.06											
Max (Value between average and highest score)	0.19	Number of results that are taken into account for the average value	4											
Ar	Dr	Br	Fl	Af	Ac	Bo	Ba	Un	Cl	Sw	De	Ov	De	FS
8.25	0.00	0.00	8.25	8.12	8.06	8.19	8.19	10.00	10.00	10.00	0.00	8.25	0.00	87.31

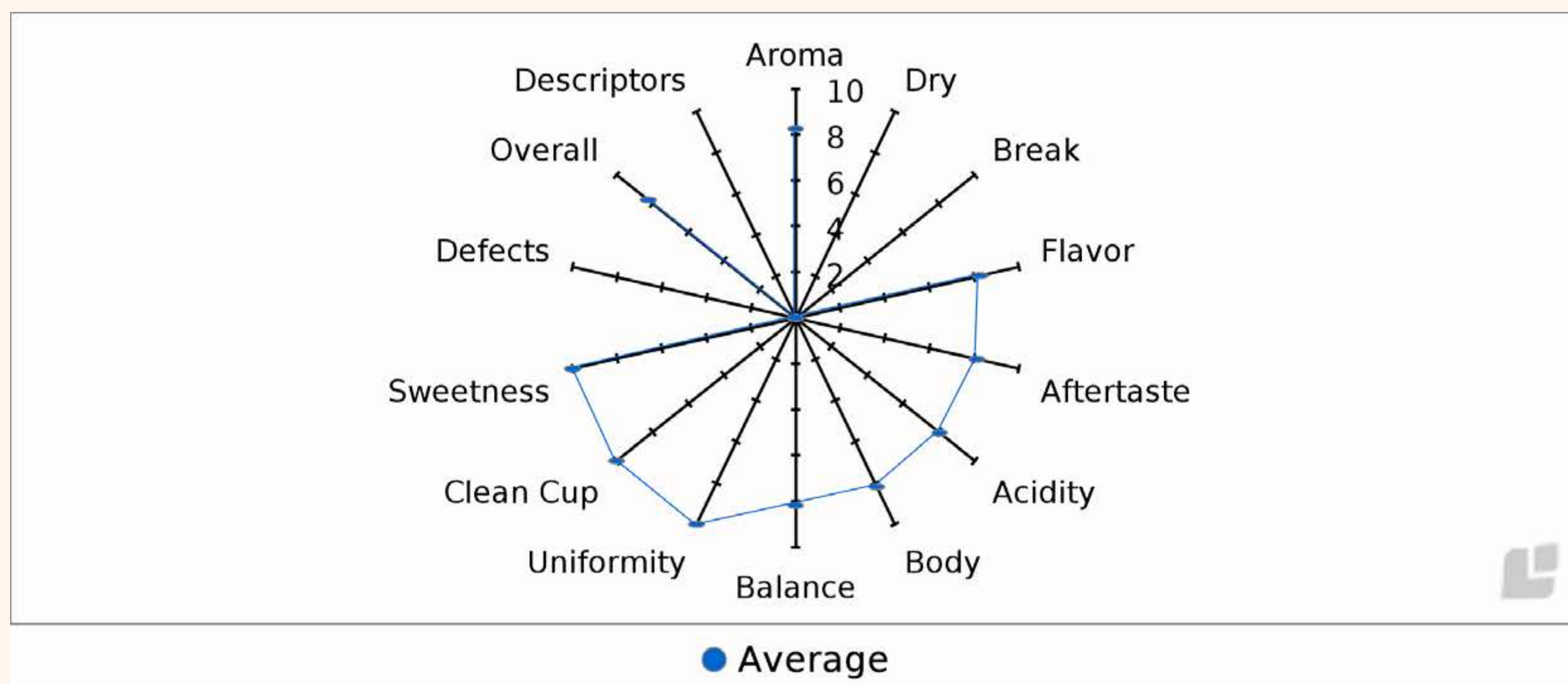
Descriptors: Ar ... Aroma, Dr ... Dry, Br ... Break, Fl ... Flavor, Af ... Aftertaste, Ac ... Acidity, Bo ... Body, Ba ... Balance, Un ... Uniformity, Cl ... Clean Cup, Sw ...

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

Descriptors

Notes

(+) Chocolate, Dark Chocolate, Lemon & Lime, Mandarin Orange, Sweet & Sugary



Physical Analysis - QC-2986 - 2025-10-13 15:13

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



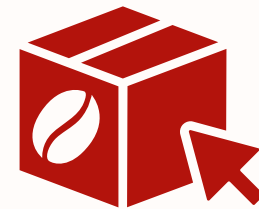
CafExporto
Foundation



Genetic Bank



Quality Control
& Culture



Ordering Process

www.cafexporto.com



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