

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**.

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

Yeast

Fermentation Time: 48 hours

Drying Time: 22 days

At CafExporto, this process has been developed through years of controlled experimentation, using selected yeast strains to enhance consistency, flavor definition, and cup cleanliness.

Selective Harvesting

The process begins with selective handpicking of the ripest cherries, chosen for their optimal sugar concentration (°Brix) and uniform coloration. Only healthy, intact cherries are selected to guarantee a balanced fermentation and prevent microbial contamination.

Cleaning and Preparation

Immediately after harvest, cherries are carefully cleaned with low-pressure water to remove leaves, dust, and debris.

An additional disinfection step is carried out to reduce the native microbial load, ensuring that the inoculated yeast population becomes the dominant fermenting organism.

This step is essential for controlling fermentation kinetics and avoiding unpredictable wild fermentations.

Yeast Inoculation and Controlled Fermentation

Once cleaned, cherries are transferred to closed fermentation tanks.

We use Intense Coffee Yeast (*Saccharomyces cerevisiae*) — a strain selected for its high performance in coffee fermentation, known for producing tropical fruit esters, clean acidity, and balanced sweetness.

Throughout fermentation, temperature and pH are continuously monitored with sensors, and tanks are gently stirred at intervals to ensure even yeast distribution and consistent anaerobic conditions.

This process allows the yeast to metabolize sugars and produce desirable aromatic compounds, resulting in coffees with enhanced sweetness, defined fruit notes, and remarkable cleanliness

Post-Fermentation Rinsing -

Once fermentation is complete, the cherries are lightly rinsed for 10 seconds with clean water to remove any excess yeast cells or residues.

This quick rinse prevents unwanted secondary fermentation while preserving the desirable compounds generated during the controlled process.

Drying Phase -

The cherries are then transferred directly to solar drying rooms equipped with **Integrated Coffee Pulse sensor technology**.

Sensors continuously measure temperature and humidity, automatically adjusting ventilation and shading to maintain optimal drying conditions.

Cherries are manually turned 3–4 times per day to ensure even drying and prevent overheating.

This slow, monitored process stabilizes the coffee and preserves the complex aromatic matrix formed during yeast fermentation.



Cup Profile

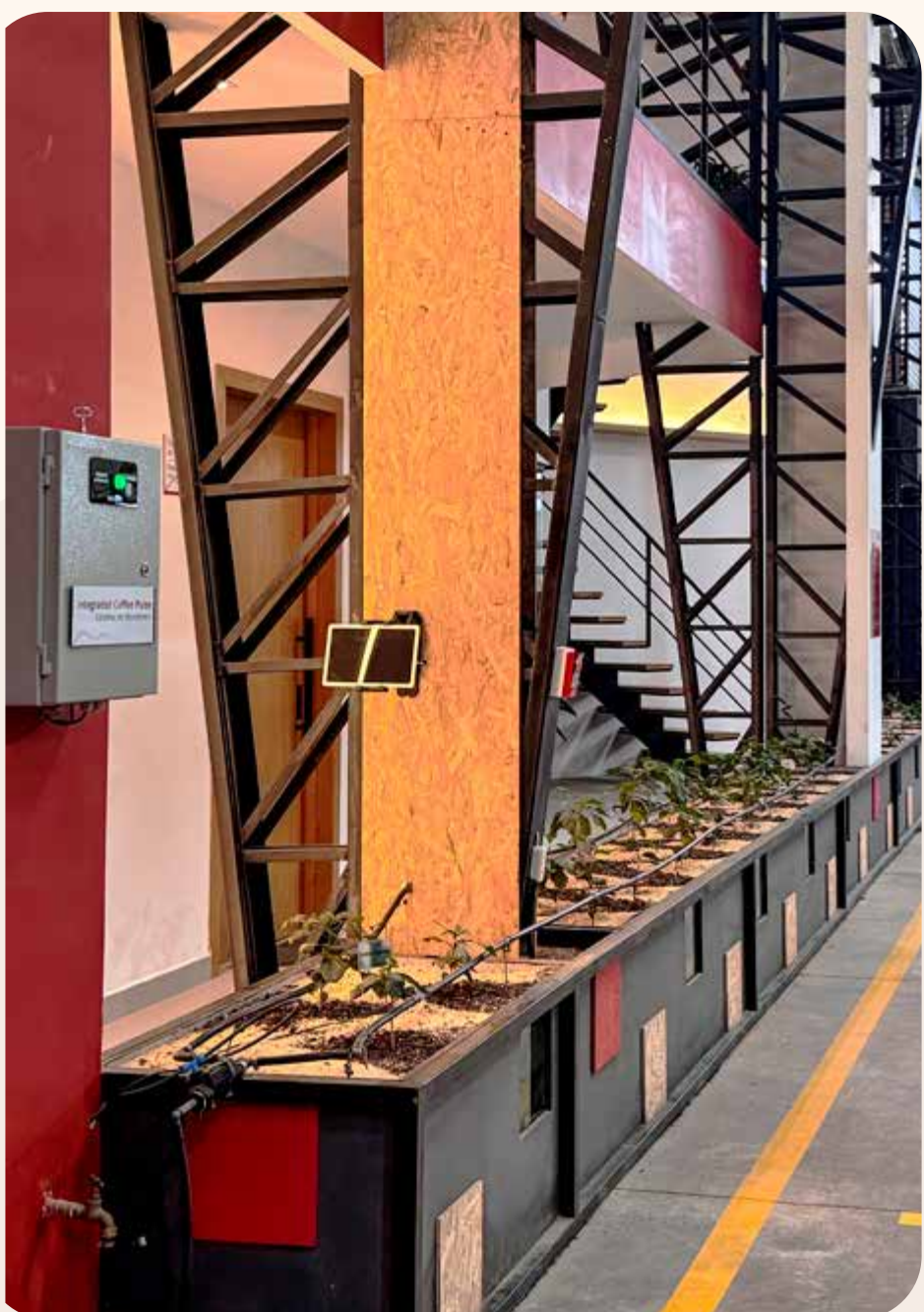
The Yeast Process produces coffees of exceptional sensory precision — cleaner than traditional washed, yet fruit-forward and aromatic.



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-1376] REF#20 Hacienda La Papaya Typica Mejorado Yeast

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

Sensorial Analysis - QC-2725 - 2025-08-20 14:30 (Cafexporto Coffee Lab)

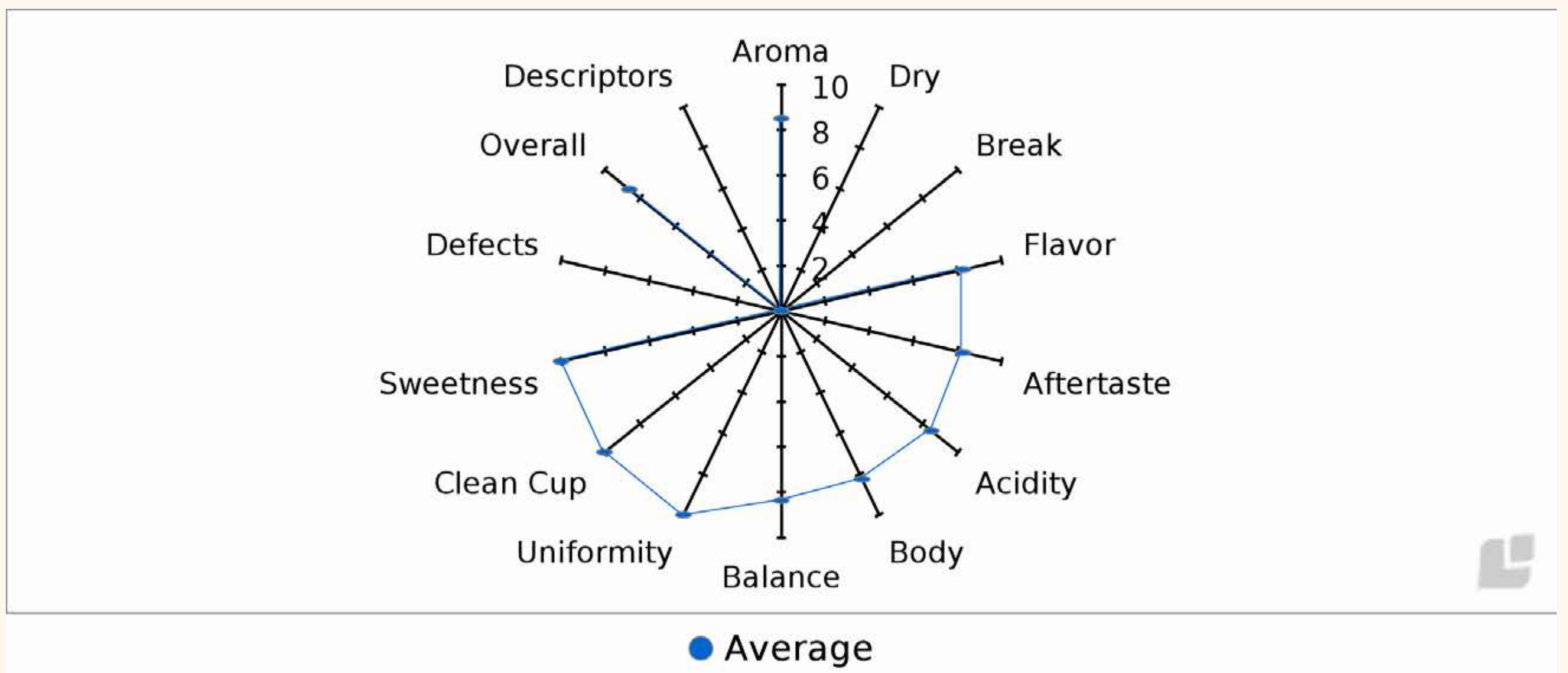
Average	88.75	Min (Value between average and lowest score)	-0.25											
Max (Value between average and highest score)	0.25	Number of results that are taken into account for the average value	2											
Ar	Dr	Br	Fl	Af	Ac	Bo	Ba	Un	Cl	Sw	De	Ov	De	FS
8.50	0.00	0.00	8.25	8.25	8.50	8.25	8.38	10.00	10.00	10.00	0.00	8.62	0.00	88.75

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

(+) Floral, Lavender, Lemon & Lime, Peach, Pear, Pineapple, Sweet Aromatics



Physical Analysis - QC-2722 - 2025-08-20 14:04

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)



Hacienda la Papaya
Photo Gallery



Hacienda la Papaya
Community & Culture



CafExporto Video



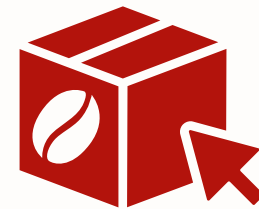
CafExporto
Foundation



Genetic Bank



Quality Control
& Culture



Ordering Process

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