

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

Oak Barrel Fermentation – 120 Hours

Four years ago, **Hacienda La Papaya**, under the leadership of **Juan Peña**, began a bold fermentation experiment — introducing oak barrel aging to specialty coffee processing. Inspired by the controlled fermentations of fine spirits and wines, the team sought to explore how seasoned barrels could shape the aromatic and structural depth of coffee.

The experiment proved transformative. By using oak barrels that previously held rum for more than 20 years, the process now imparts an exceptional sensory signature — matured aromatics, layered sweetness, and elegant complexity — while maintaining CafExporto’s hallmark cleanliness and precision.

Selection and Preparation

The process begins with **freshly harvested, fully ripe cherries**, meticulously selected by hand. Each lot is cleaned with low-pressure water to remove leaves, dust, and debris, ensuring that only pristine fruit enters fermentation.

After cleaning, the cherries are transferred directly into sealed oak barrels for fermentation. Each barrel is inspected before use to confirm **oxygen tightness, moisture neutrality, and aromatic integrity** — essential for predictable, clean fermentation.

Fermentation in Oak Barrels

The cherries remain inside the oak barrels for **120 hours (approximately 5 days)** in a **completely sealed and oxygen-free environment**.

The interior of each barrel still carries **micro-residues of aged rum and lignin-rich oak compounds**, which interact naturally with the coffee’s mucilage sugars and fermentation gases.



Controlled Conditions:

- **Temperature:** maintained below **18°C** in **dark, thermally insulated fermentation rooms.**
- **Monitoring:** **Integrated Coffee Pulse** sensors track **temperature and humidity** in real time, alerting operators to any deviation from ideal conditions.
- **Environment:** low-oxygen, aromatic, and microbially stable—ideal for the gradual conversion of sugars into **organic acids, esters, and phenolic compounds.**

During fermentation, the cherries undergo biochemical transformation. Native and barrel-associated microorganisms (mainly **yeasts and lactic acid bacteria**) metabolize the mucilage, producing subtle **rum-like volatiles, fruit esters,** and **floral aldehydes** that are absorbed into the coffee beans through diffusion and pressure changes inside the cherry.

This stage defines the cup's **unique fusion of fruit brightness and barrel-aged complexity.**

Post-Fermentation and Drying -

After fermentation, the cherries are gently removed from the barrels and briefly **rinsed with clean water to remove** any surface residue.

They are then transferred to CafExporto's **solar drying rooms,** where **sensor-controlled airflow and temperature regulation** ensure slow, even dehydration.

Manual turning, performed several times daily, guarantees uniform drying and protects the delicate aromatic compounds acquired during fermentation.

Sensory Expression: Crafting Complexity in Oak

Coffees processed through the Oak Barrel Method are distinguished by their layered, aromatic depth and refined fruit complexity.





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-1360] REF#28 Hacienda La Papaya Typica Mejorado OAK Barrel

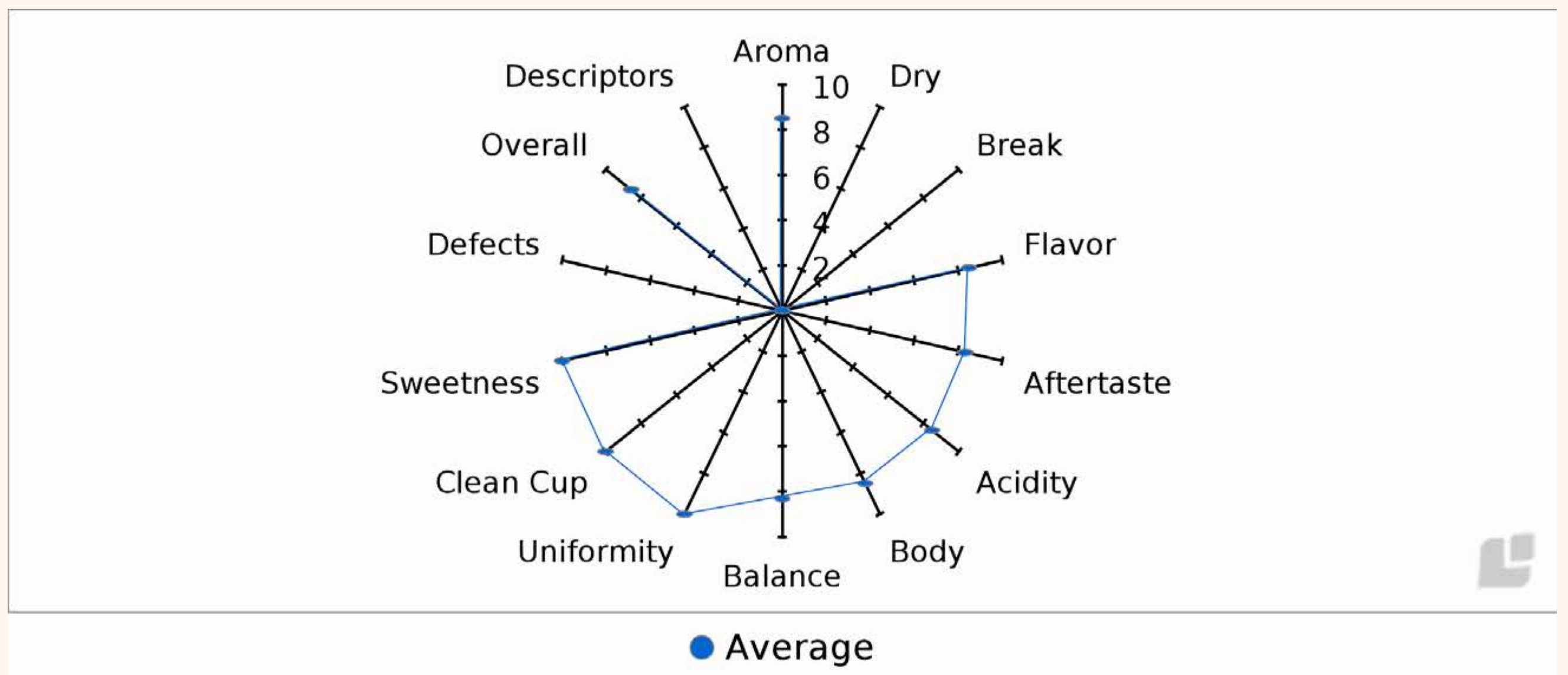
Sample type	Evaluation
Weight	150 g
Sample Weight	0 g
Origin	
Status	Accepted

Sensorial Analysis - QC-2700 - 2025-08-18 03:30 (Cafexporto Coffee Lab)

Average	89.25	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	3											
Ar	Dr	Br	Fl	Af	Ac	Bo	Ba	Un	Cl	Sw	De	Ov	De	FS
8.50	0.00	0.00	8.50	8.33	8.50	8.50	8.33	10.00	10.00	10.00	0.00	8.58	0.00	89.25

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
(+) Berry, Blackberry, Cherry, Chocolate, Cinnamon, Concord Grape, Passion Fruit, Pineapple	Juice Silky Complex



Physical Analysis - QC-2693 - 2025-08-18 07:47 (Cafexporto Coffee Lab)

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



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Community & Culture



CafExporto Video



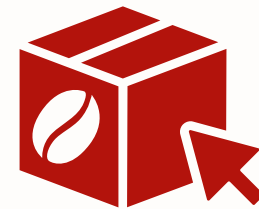
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Genetic Bank



Quality Control
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Ordering Process

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CONTACT: Philip Smith
Email: philip@cafexporto.com