

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 Blend

Through our producer relationships in the Yunguilla Valley and the Chito Community we purchase blends that only first meet the quality levels confirmed after cupping each lot in our laboratory. Once accepted, these lots are then purchased and sent to our Dry-Mill for processing, packaging, and continuous cupping.

This consistency is achieved thanks to the commitment of the producers behind the blend. All of them hold the **Juan Peña certification**, which guarantees the tracking of every kilogram of coffee from all farms through all our processes, as if it were from our farm at Hacienda La Papaya. These producers receive continuous training, following established processes and protocols. In addition, we provide them with top-quality inputs to ensure they maintain the highest standards. Once harvested, their coffee is processed and packaged at our facility, ensuring excellence at every step.





The Science of Consistency -

Behind every CafExporto coffee lies a rigorously engineered process designed to protect the integrity of flavor from farm to roaster.

Using **Integrated Coffee Pulse**, a proprietary monitoring system developed by Juan Peña, each of our farms tracks real-time data on soil nutrition, moisture levels, climate behavior, and plant development. 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**.

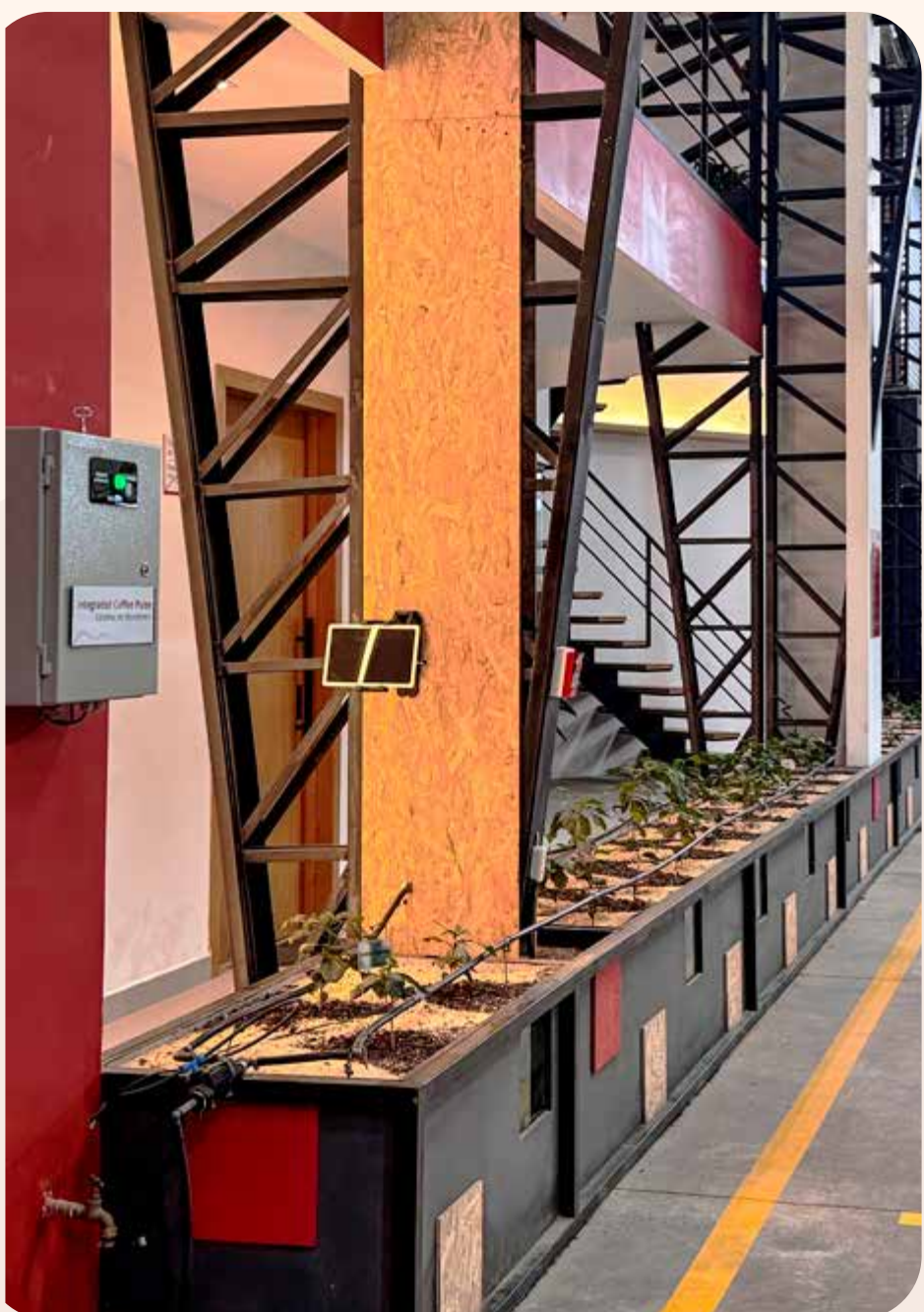
After the drying phase, the coffee rests in parchment for a stabilization period, allowing internal humidity to balance before milling.



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.

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.

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-1420] REF#40 Azuay/Loja Cafexporto Blend Natural



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

Sensorial Analysis - QC-2861 - 2025-09-17 05:00 (Cafexporto Coffee Lab)

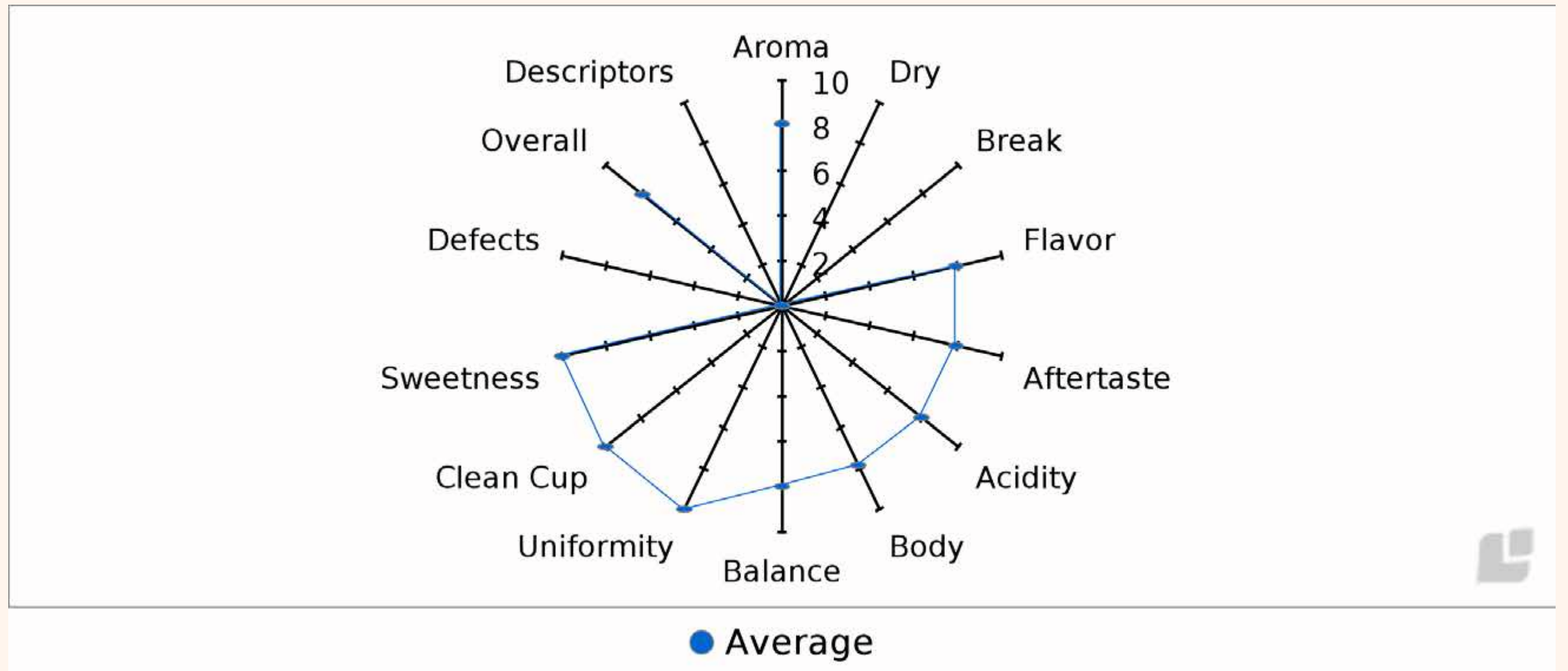
Average	85.58	Min (Value between average and lowest score)	-0.33											
Max (Value between average and highest score)	0.42	Number of results that are taken into account for the average value	3											
Ar	Dr	Br	Fl	Af	Ac	Bo	Ba	Un	Cl	Sw	De	Ov	De	FS
8.08	0.00	0.00	7.92	7.92	7.92	7.83	8.00	10.00	10.00	10.00	0.00	7.92	0.00	85.58

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

(+) Caramel, Dark Chocolate, Fruity, Nutty, Sweet



Physical Analysis - QC-2846 - 2025-09-17 09:54

Moisture of beans	10.3	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
Facts & Culture



Yunguilla
Photo Gallery



Yunguilla
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Quality Control
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Ordering Process

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