

# *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.

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

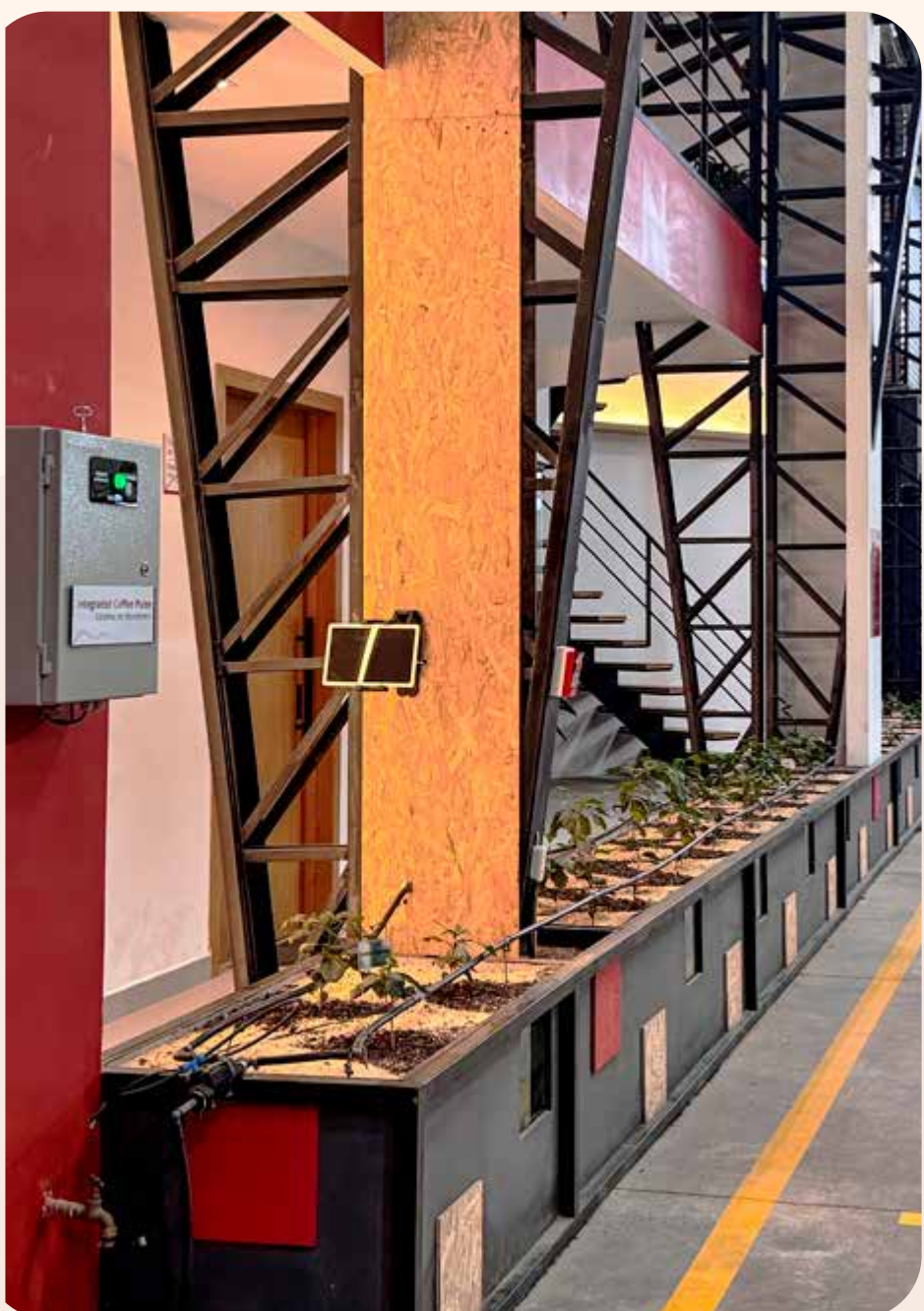
The Yeast Process produces coffees of exceptional sensory precision — cleaner than traditional washed, yet fruit-forward and aromatic.



## 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.



## THE FARM

# Yacuri

*Where the Andes Meet the Amazon*

- **Origin:** Upper Mayo–Chinchipec Basin, Loja, Ecuador
- **Altitude:** 1,300–1,800 meters above sea level
- **Ecosystem:** Podocarpus–El Cóndor Biosphere Reserve
- **Climate:** Humid tropics with year-round daylight
- **Soil:** Clay loam with natural spring-fed irrigation
- **Cup Profile:** Bright acidity, medium-thick body, dark chocolate, citrus, spice, and caramel tones



## The Land That Shapes the Cup

Yacuri Farm lies at the meeting point of two worlds — the Andes and the Amazon — where mist, sunlight, and mineral-rich soils converge to create one of the most naturally balanced coffee terroirs on earth. The farm's location inside a protected biosphere ensures pristine air, unpolluted water, and abundant biodiversity that together nurture exceptional coffee plants.

At **1,300–1,800** meters, the trees experience warm days and cool nights. This slow, steady ripening enriches sugars within each cherry, producing beans of **high density and natural sweetness**. It is here, in this gentle rhythm of temperature and light, that Yacuri coffee develops its structure — the fine acidity, deep cocoa sweetness, and floral high notes that roasters love to work with.

## A Perfect Equatorial Rhythm

Situated on the equator, Yacuri enjoys **12 hours of sunlight every day** of the year. This stability provides a consistent photosynthetic cycle and predictable maturation season to season. Roasters benefit from this natural consistency — each harvest behaves reliably in the roaster, offering **uniform performance and repeatable flavor expression**.

## Soil, Water, and Microclimate -

Beneath Yacuri's slopes lies a **clay-loam soil** enriched by organic matter and natural springs that flow directly through the farm. The soil's water-holding capacity sustains healthy root systems, ensuring even cherry development and balanced bean size. Frequent but gentle rainfall, ranging from 1,000–2,500 mm annually, creates a humid equilibrium that enhances bean density and preserves the bright acidity that defines Yacuri's profile.

Topography ranging from 20% to 80% slope creates diverse microclimates.

- Lower slopes yield notes of caramel and chocolate.
- Upper elevations contribute citrus, green tea, and floral aromas. Each lot expresses a distinct layer of the landscape — a natural blend of mountain sweetness and rainforest complexity.

## The Andes–Amazon Interface

Yacuri's rare position at the transition between two ecosystems infuses its coffee with contrast and depth:

- From the Andes come minerals, structure, and cocoa tones.
- From the Amazon, humidity, florals, and aromatic lift.  
Morning mists diffuse sunlight, cooling the cherries and allowing flavors to form slowly and evenly. This unique balance gives Yacuri coffee its signature harmony — **lush yet refined, sweet yet vibrant.**

## Rooted in Tradition, Guided by Knowledge -

Generations of farming families tend the slopes of Yacuri using traditional, shade-grown methods that respect the natural contour of the land. Through the **CafExporto Foundation**, local youth study agribusiness and return to the farm with new technical insight — ensuring that the ecological and cultural wisdom of Yacuri endures.

## The Cup That Location Built -

Every physical and sensory trait of Yacuri coffee is born from its geography:



- Altitude creates sweetness and structure.
- Soil ensures density and uniformity.
- Light stabilizes growth.
- Biodiversity enriches aroma.

The result is a coffee with **bright acidity, medium body, and balanced sweetness** — carrying notes of **spice, citrus, caramel, dark chocolate, almond, and red apple.** For roasters, Yacuri means reliable density, even roast behavior, and a transparent expression of Ecuador's most complex terroir.

# Lot [SG-1429] REF#7 Yacuri Typica Mejorado Yeast



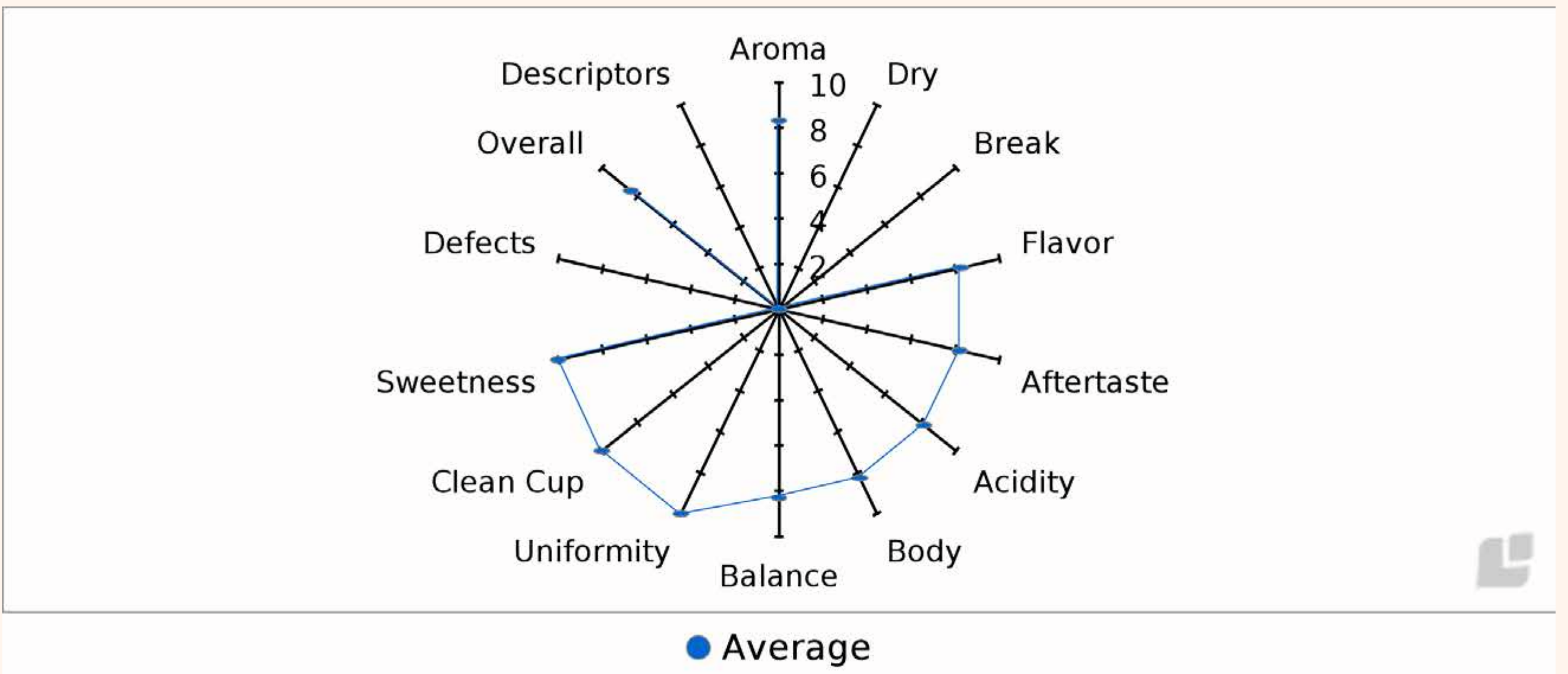
Sample type	Evaluation
Weight	150 g
Sample Weight	0 g
Origin	
Status	Accepted

## Sensorial Analysis - QC-2876 - 2025-09-18 08:35 (Cafexporto Coffee Lab)

Average	87.88	Min (Value between average and lowest score)	-0.88											
Max (Value between average and highest score)	0.87	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
8.31	0.00	0.00	8.25	8.19	8.19	8.25	8.31	10.00	10.00	10.00	0.00	8.38	0.00	87.88

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, Floral, Fruity, Green Apple, Honey, Lemon, Peach, Pear	Clean



# Link Library

Discover our farms, coffees, and projects below (Click or tap to learn more.).



Yacuri  
Photo Gallery



Yacuri  
Community & Culture



CafExporto Video



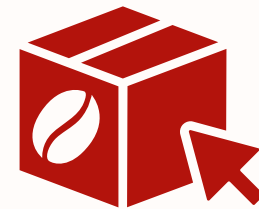
CafExporto  
Foundation



Genetic Bank



Quality Control  
& Culture



Ordering Process

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



cafexporto

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