

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.



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-1452] REF#9 Yacuri Sidra Washed



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

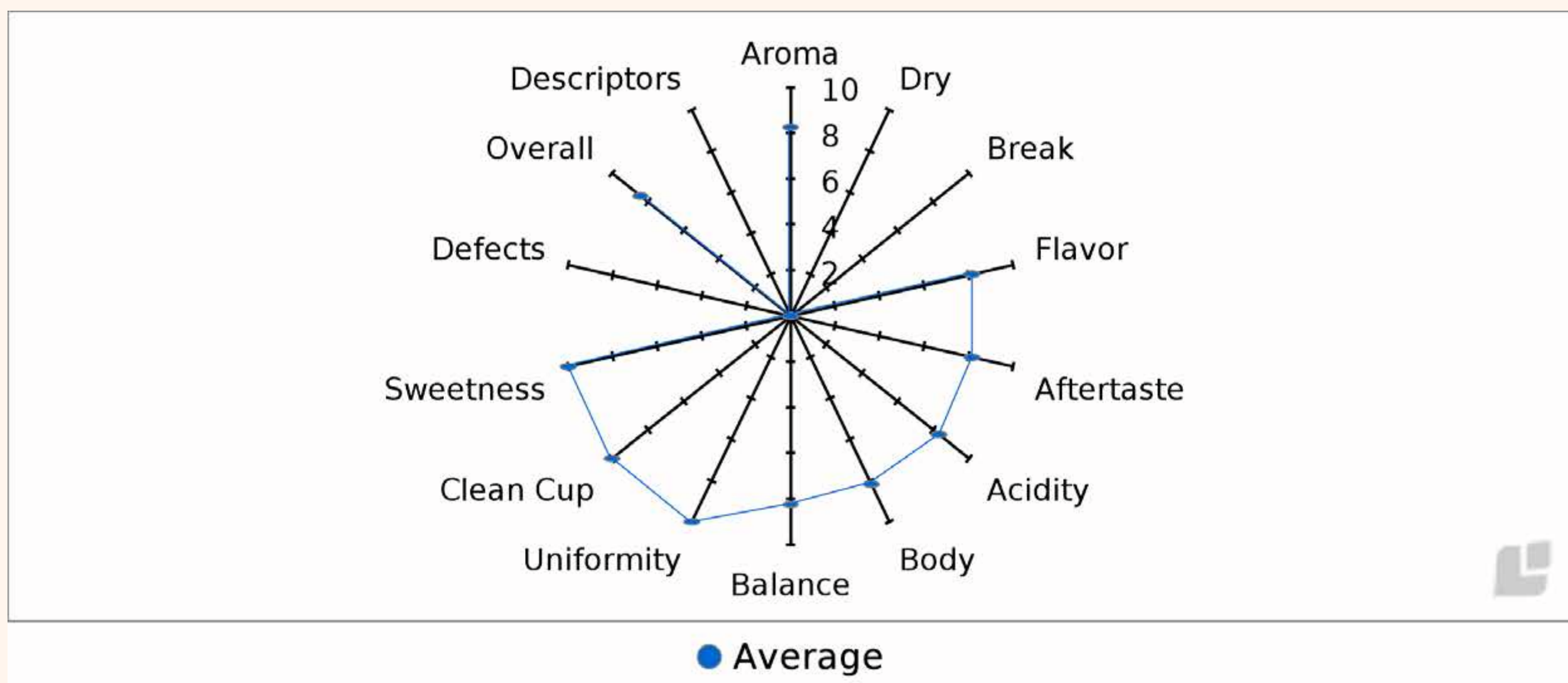
Sensorial Analysis - QC-2902 - 2025-09-30 09:05 (Cafexporto Coffee Lab)

Average	87.75	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	3

Ar	Dr	Br	Fl	Af	Ac	Bo	Ba	Un	Cl	Sw	De	Ov	De	FS
8.25	0.00	0.00	8.17	8.17	8.33	8.17	8.25	10.00	10.00	10.00	0.00	8.42	0.00	87.75

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
(+) Chocolate, Citrus Fruit, Nut, Sweet & Sugary	Juice, Clean



Physical Analysis - QC-2939 - 2025-10-06 12:47

Moisture of beans	10.2	Group 1 Defects	0
Group 2 Defects	0		

Link Library

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



Yacuri
Photo Gallery



Yacuri
Community & Culture



CafExporto Video



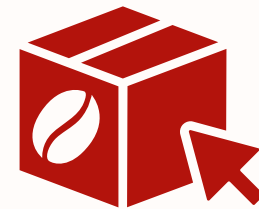
CafExporto
Foundation



Genetic Bank



Quality Control
& Culture



Ordering Process

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