

# *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

# Yellow Bourbon

The B7 variety originated from a cross of cultivars between (Typica, Caturra, Pacas and Yellow Bourbon).

This lot is located in one of the **highest areas of the farm at 2100 meters above sea level**; and it acquires much of the sunlight during the day. This variety was named “B7” or “Block 7” approximately 11 years ago due to the geographical location of the farm.

It requires high nutritional requirements and medium-high productivity, which does not need shade as long as it has suitable humidity and nutritional levels.





## 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

# Anaerobic – 120 Hours

The Anaerobic Process represents one of the most complex and experimental post-harvest methods used at CafExporto.

It combines traditional fermentation techniques with **controlled oxygen exclusion**, producing coffees **of extraordinary aromatic intensity, silky body, and distinctive fruit complexity**.

At **Hacienda La Papaya, Yacuri, and Yunguilla**, this process is executed with full environmental control, continuous data recording, and precise microbial management to ensure repeatable, clean results.

### **Selective Harvesting and Cleaning**

The process begins with **careful hand-selection of perfectly ripe cherries**, harvested at peak maturity to guarantee balanced sugar and acid content.

Immediately after harvest, cherries are **rinsed with clean, low-pressure water** to remove any dust, leaves, or debris, and disinfected to reduce the natural microbial load.

Only cherries in **perfect physical condition** enter the fermentation stage — a critical factor for successful anaerobic processing.

### **Anaerobic Fermentation**

Clean cherries are transferred **into sealed, high-density polyethylene fermentation tanks**, where oxygen is completely excluded.

The tanks are equipped with airlocks that allow CO<sub>2</sub> to escape while preventing oxygen from entering, creating a **stable anaerobic environment** ideal for slow fermentation.



**Fermentation Duration:** 100 to 240 hours, depending on temperature, altitude, and variety.

**Temperature Control:** Maintained below **24°C** throughout fermentation to protect aromatic precursors and prevent volatile loss.

**pH Monitoring:** Continuously tracked using digital sensors to maintain an optimal range between **4.0 and 5.0**, ensuring balanced microbial activity and avoiding over-fermentation.

This oxygen-free environment encourages the growth of **lactic acid bacteria (LAB)** and **specific yeast populations**, which convert sugars into organic acids and esters. The result is a coffee that expresses vibrant tropical fruit, winery notes, and creamy texture, while preserving clarity and balance.

### **Post-Fermentation Handling**

When the target pH and sensory indicators are reached, the tanks are opened, and the cherries are gently rinsed with clean water to remove surface residues.

This brief wash stabilizes the microbial layer and halts fermentation naturally, preparing the cherries for the drying phase.



## Controlled Drying -

Fermented cherries are transferred to **solar drying rooms** equipped with **Integrated Coffee Pulse sensors** that continuously measure **temperature, humidity, and airflow**. These parameters are automatically adjusted by the system to maintain a consistent and gradual drying curve.

- **Drying Duration:** Approximately 30 days.
- **Target Moisture:** 10–11%.
- **Water Activity (aw):** Below 0.70 for stability and shelf life.
- **Manual Turning:** 3–4 times daily to ensure even dehydration.

This slow, low-temperature drying process preserves the integrity of the anaerobic fermentation compounds, resulting in a coffee that is aromatic, syrupy, and remarkably stable in green form.



## Cup Profile

Coffees processed through the Anaerobic method show intense aromatics, creamy structure, and fruit complexity, often featuring: Red and tropical fruit notes (mango, guava, and pineapple), Sweet lactic acidity reminiscent of yogurt or wine, and Velvety body and long finish.



## 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 Ecuadorean 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-1358] REF#C4 Hacienda La Papaya Yellow Bourbon Anaerobic 120Hrs

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

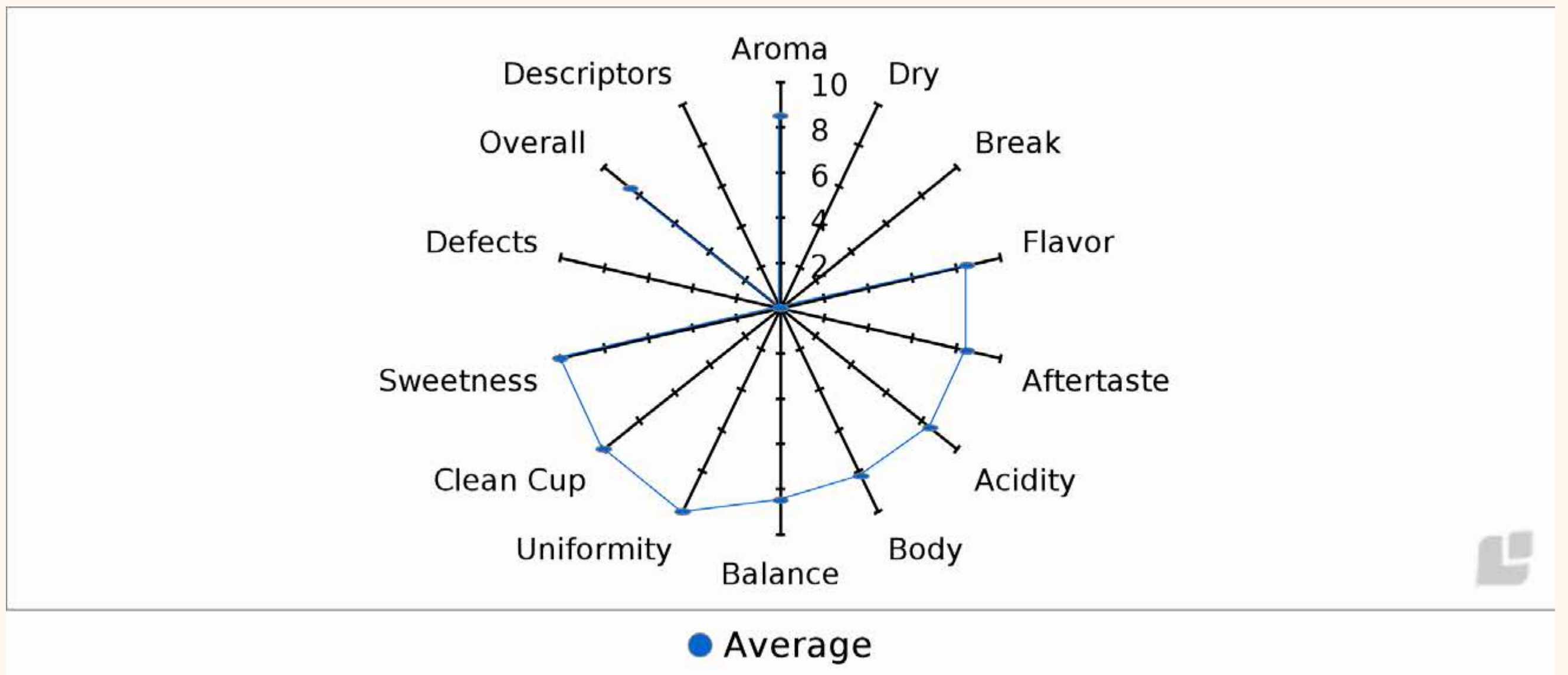
## Sensorial Analysis - QC-2702 - 2025-08-18 03:30 (Cafexporto Coffee Lab)

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	1

Ar	Dr	Br	Fl	Af	Ac	Bo	Ba	Un	Cl	Sw	De	Ov	De	FS
8.50	0.00	0.00	8.50	8.50	8.50	8.25	8.50	10.00	10.00	10.00	0.00	8.50	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
(+) Blueberry, Chocolate, Citrus Fruit, Fruity, Orange	Clean, Juice



# 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



CafExporto Video



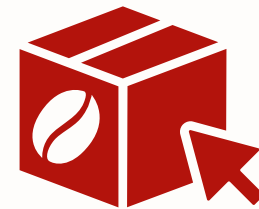
CafExporto  
Foundation



Genetic Bank



Quality Control  
& Culture



Ordering Process

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