



Homestead view of La Papaya - Ecuador

Hacienda La Papaya

Producer	Juan Peña
Farm	La Papaya
Altitude	1900 - 2100 m
Region	Saraguro
Harvest	March - October

About La Papaya

There is so much to share about Juan Peña and Hacienda La Papaya. Specialty coffee producer Juan Peña is the primary producer at Hacienda la Papaya as well as the owner of exporting company CafExporto, who manage dry mill processing, quality control, packaging, exporting, and more for the families of producers around the region and local community. Farms who meet the CafExporto standards are titled under their "Family Farms", and they have helped producers find financial stability and supplied coffee seedlings as part of working together.

Hacienda la Papaya employs seven permanent works, and up to forty additional workers through the four-month harvest period, of which 80% are women, and some high school students during their school holiday times. These workers also have social security, making it a source of formal employment for the local community.

The team here take quality control immensely seriously, with two certified Q Arabica graders monitoring all exported lots, and agronomists directing focus for tree growth and health. In partnership with the University of Cuenca, the team at La Papaya are investigating the primary focus on farming to produce the finest cups of coffee, including measuring soil qualities and tree nutrient absorption.

Due to the climate and weather conditions, a comprehensive drip irrigation system is implemented at La Papaya to water the 35,000 plants. There are great natural water sources nearby that can supply the land all year round. The climate on this south side of Ecuador, near the Andwan-coastal region, has a dry-tropical climate, which requires greater focus on irrigation compared to farms in the north near the Amazon region with a humid-tropical climate where the focus needs to be on drainage.

La Papaya

Varietal: Typica Mejorado

Process: Washed (24 hour)

Tasting notes: cherry, white tea, caramel, white floral, mandarin, sweet



Processing Details

- o Coffee trees have their soils monitored by automated sensors to know the plants' nutrient absorption, to better understand how to achieve higher density of seed for greater aroma and flavours, particularly florals
- o Cherries grown on sandy-clay loam are picked when ready and ripe
- o Coffee is pulped and mucilage removed before controlled fermentation in pure water for 24 hours
- o Fermented coffee is removed and washed
- o Beans are dried for 11 days in drying rooms under controlled conditions
- o Moisture content is reduced to 10-12%
- o Beans are stored in parchment until ready for export

La Papaya

Varietal: Typica Mejorado

Process: Natural

Tasting notes: peach, cherry, chocolate, citrus, chamomile, lime sorbet, floral



Processing Details

- o Cherries grown on sandy-clay loam are picked when ready and ripe
- o Cherries are spread in thin layers to dry over 20-30 days
- o Drying cherries are rotated and turned 3-4 times per day for consistency
- o Moisture content is reduced to 10-12%
- o Beans are stored in dried cherry pod until ready for export