



Bridazul

Digna and her family work closely with our local partners in Nicaragua, Bridazul. 'Brid' commonly refers to a cable tie or clamp, but a more general meaning is 'to tie' or 'to connect'. 'Azul' means blue and is the dominant colour on the Nicaraguan flag. The combination of these words is used to symbolise the connection between what happens at a coffee farm with the end user and being able to trace and understand every step along the way.

Bridazul is committed to securing fair value for producers through considering the cost of production and quality of the coffee and commits to not selling coffees in a way that loses money for the producers, as this is not sustainable long term. Simultaneously, where coffee quality is high but cost of production is not, the pricing is not exaggerated unnecessarily. This helps build relationships between buyers and producers that are mutually beneficial long term, where both parties can feel secure and justified in their part of the sale.

Founders of Bridazul, Claudia and Tim, work with producers such as Digna to encourage connection, community and information sharing. By doing this, they aim to help producers throughout Dipilto to increase the quality of their coffees and provide more for their communities.



Coffee sapling trees - Nicaragua

La Abuela

Producer	Digna Landero
Altitude	1250m
Region	El Avion, Nueva Segovia
Harvest	January – March

La Abuela

La Abuela, translates to 'the grandmother', is a relatively small farm, only 5 manzanas or 9 acres in size, and produces a small volume of 20 bags of coffee per harvest. The producer, Digna Landero, manages the farm and has only recently encountered Bridazul and Project Origin, but her work has created such wonderful flavours that we are excited to progress together and work closely to improve the quality of her coffee, subsequently achieving higher prices and establishing economic sustainability, which is important for Digna and her family.

Digna describes her world best when talking about the economic values of running her coffee farm; "Trying to honour the love that my grandmother had for these lands, my brothers and I chose a name for this little piece of paradise that my grandmother loved so much. Inheriting the farm has been a very steep learning curve for us, where traditional methods aren't sufficient enough to get a decent price, which makes us rethink how economically realistic it is to produce coffee or how much we need to change to keep the quality at the level the market is demanding. We're looking forward to learn more on how we can improve what we're doing based on specific requests from partners who want to make this transition together with us."

At Project Origin, our goal is to help producers like Digna achieve their goals and work in an economically sustainable environment. With the help of our partners Bridazul, we are collaborating with many producers all across Nicaragua to produce high quality coffees in a sustainable environment, improving farming practices and implementing a range of carbonic maceration techniques.



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about CM Selections Coffees](#)

La Abuela CM N Indigo

Varietal: Bourbon

Process: Natural

Lot: 813



Processing Details

- o Hand sorting of only ripe, red cherries at 20-22 brix
- o Cherries are placed inside sealed tanks filled with CO2, pushing O2 out
- o Controlled yeast activity, cool temperatures, and humidity of tanks for a few days
- o Cherries are removed from the tanks and dried on beds under shade to enhance winey character and chocolate notes
- o Drying takes 20-30 days depending on the weather
- o Moisture content reduced to 10-12%
- o Beans are stored in dried cherry pods for flavour enhancement and protection until ready for dry milling and export