



Bridazul

Claudia Lovo is one of the founders of 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 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.



Claudia Lovo & Saša Šestić at El Árbol, Nicaragua.



El Árbol

Producers: Claudia Lovo & Saša Šestić

Farm: El Árbol

Altitude: 1200 – 1500 m

Region: Dipilto, Nueva Segovia

Harvest: January – March

About El Árbol

– a Project Origin farm

In 2016, Project Origin founder Saša Šestić teamed up with coffee producer Claudia Lovo and several coffee professionals to purchase Finca El Árbol in the Dipilto region of Nicaragua. The name means 'the tree' and was aptly chosen for the giant tree that dominates the centre of the farm. The goal here was to transform El Árbol from a commodity coffee farm to one that could produce high quality, specialty coffee in a fully organic way. With Claudia's guidance, the farm has been transformed from an overgrown commodity farm to a well-maintained sanctuary for flora, fauna, the local community, and specialty coffee.

The farm grows a range of coffee varieties and has been the source of many innovations and experiments in processing techniques, including carbonic maceration techniques. Claudia is also one of the founders of Bridazul, and together since 2019, Project Origin and Bridazul have collaborated on a joint initiative committed to improving the livelihoods and incomes of coffee producers in Nueva Segovia through improvement of farming practices and implementation of a range of carbonic maceration processing techniques. Finca El Árbol features CM processed coffee through this collaboration and offers its infrastructure to other local producers across Dipilto so they too can take advantage of the carbonic maceration processing techniques for their own cherries.



Claudia Lovo at El Árbol, Nicaragua.

El Árbol's aim to become completely organic by 2025 is making great progress. The team are slowly reducing the use of chemicals that have been used to fight la roya (leaf rust) and replacing them with organic compost made on the farm from the local animals, trees, vegetables and flowers. They are increasing the bio-diversity in the local area so the natural environment can return to being self-sustaining and nutrient rich. This should ensure high quality coffee production, generating fair prices and allowing the farm to continue supporting its 14 full time workers and their families.

Claudia and Saša have gone to great lengths to focus on the workers at El Árbol, as they are one of the defining differences that make this farm so special. Before the farm itself was refurbished, investments were made into the accommodation and resources used by the workers and their families. All meals are cooked on the farm and both the managers and workers all eat together. Basic health and dental care are provided to all staff and their children. The farm even employs English and computer tutors for on-site education. As a Project Origin farm, we are proud to share the progress and work alongside the coffees of this amazing team.



[Click here to learn more
about CM Selections Coffees](#)

El Árbol CM N Jasper

Varietal: Catimor

Process: Natural

Lot: 830

Tasting notes: pink champagne, strawberry, toffee, red plum, raspberry, elegant



Processing Details

- o Cherries picked ripe and red at 20-22° Brix
- o Hand sorting of anything under- or over-ripe
- o Cherries are sealed in fermentation tanks flushed with CO2 and left for an extended period of time in a cool environment to enhance the berry and champagne notes
- o Drying on raised beds to round out the sweetness and maintain acidity
- o Drying typically takes 20-25 days
- o Moisture content reduced to 10-12%
- o Coffee is stored in dried cherry pods until milling for export

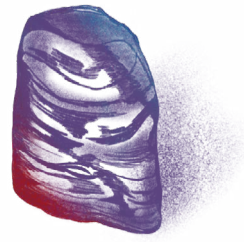
El Árbol CM N Indigo

Varietal: Caturra

Process: Natural

Lot: 832

Tasting notes: blueberry, red guava, dark chocolate, dark plum, fig, floral, peach



Processing Details

- o Cherries picked ripe and red at 20-22° Brix
- o Hand sorting of anything under- or over-ripe
- o Cherries are sealed in fermentation tanks flushed with CO2 and left for several days at warm temperatures
- o Drying on raised beds under shade
- o Drying typically takes 20-25 days
- o Moisture content reduced to 10-12%
- o Coffee is stored in dried cherry pods until milling for export

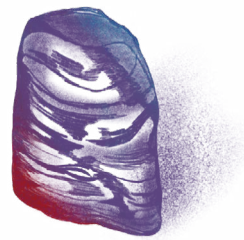
El Árbol CM N Indigo

Varietal: Maracaturra

Process: Natural

Lot: 836

Tasting notes: blackberry, black currant, pineapple, blood orange, passion fruit, chocolate



Processing Details

- o Cherries picked ripe and red at 20-22° Brix
- o Hand sorting of anything under- or over-ripe
- o Extended fermentation at ambient temperatures allows the bean time to maximise flavour
- o Drying on raised beds in full sun in thick layers to drive chocolate, pineapple and passion fruit flavors
- o Drying typically takes 20-25 days
- o Moisture content reduced to 10-12%
- o Coffees stored in dried cherry pods until milling for export

El Árbol CM N Amber

Varietal: Java

Process: Natural

Lot: 834

Tasting notes: peach, caramel, yellow plum, orange, grapefruit, milk chocolate



Processing Details

- o Cherries picked ripe and red at 20-22° Brix
- o Hand sorting of anything under- or over-ripe
- o Cherries sealed in fermentation tanks flushed with CO2
- o Drying on raised beds in the shade
- o Drying typically takes 20-25 days
- o Moisture content reduced to 10-12%
- o Coffees stored in dried cherry pods until milling for export

El Árbol CM N Amber

Varietal: Pacas

Process: Natural

Lot: 840

Tasting notes: nectarine, lime, toffee, orange, raisin, mandarin, peach



Processing Details

- o Cherries picked ripe and red at 20-22° Brix
- o Hand sorting of anything under- or over-ripe
- o Cherries sealed in fermentation tanks flushed with CO2 in a cool environment for a short period of time to highlight the acidity and stone fruit flavours
- o Drying on raised beds
- o Drying typically takes 20-25 days
- o Moisture content reduced to 10-12%
- o Coffees stored in dried cherry pods until milling for export

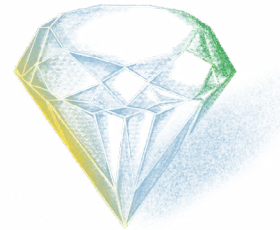
El Arbol CM N Diamond

Varietal: Geisha

Process: Natural

Lot: 838

Tasting notes: lychee, floral, mandarin, yellow peach, starfruit, nectarine, apricot



Processing Details

- o Cherries picked ripe and red at 20-22° Brix
- o Hand sorting of anything under- or over-ripe
- o Extended fermentation in tanks flushed with CO2 to achieve a delicate and complex geisha profile
- o Drying on raised beds
- o Drying typically takes 20-25 days
- o Moisture content reduced to 10-12%
- o Coffees stored in dried cherry pods until milling for export