



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.

El Arbol

Varietal: Maracaturra

Process: Honey

Tasting notes: grapefruit, raspberry, red plum, apricot, orange, caramel, chocolate, floral



Processing Details

- o Picking of only red cherries
- o Cherries are floated as part of the pulping process to separate low density cherries
- o Cherries pulped and dry fermented for 10-14 hours in concrete pillas under shade
- o After fermentation is complete coffee is pulped
- o Coffee is then laid on raised beds until moisture reaches 10-12%
- o Drying takes typically 12-15 days
- o Beans are stored in parchment until milling for export



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

El Árbol CMN Jasper 871

Varietal: Pacamara

Process: CM Natural

Lot: 871

Tasting notes: papaya, tropical, apricot, strawberry, blueberry, milk chocolate, caramel



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 in a warm environment to enhance the red fruit flavours
- o Drying on raised beds under shade to bring sweetness and body
- o Drying typically takes 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 Amber

Varietal: Guji

Process: Natural

Lot: 856

Tasting notes: jasmine, red apple, peach, lychee, tropical fruits, complex structure



Processing Details

- o Cherries picked ripe
- o Hand sorting of anything under- or over-ripe
- o Cherries sealed in fermentation tanks flushed with CO2 for a short period of time
- o Drying on raised beds in thin layers for 25 days
- o Moisture content reduced to 10-12%
- o Coffees stored in dried cherry pods until milling for export
- o This lot was an amazing opportunity to work with a unique variety in a completely new terroir.

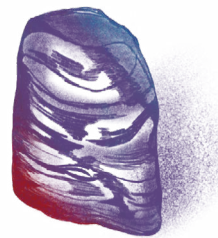
El Árbol CM N Indigo

Varietal: Paraneima

Process: Natural

Lot: 854

Tasting notes: dark chocolate, rum, blackberry, raspberry, prune, cherry jam, grape, plum, blueberry, cranberry, champagne



Processing Details

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



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

El Arbol Supernatural

Varietal: Pacas

Process: Supernatural

Lot: 867

Tasting notes: red apple, strawberry, chocolate, caramel, plum, red grape, round



Processing Details

- o Cherries picked ripe and red at 20-22° Brix
- o Hand sorting of anything under- or over-ripe
- o Whole cherries are placed on raised beds and covering in plastic for 3 days to boost fermentation and flavour intensity
- o Cherries are then spread thin and dried as a traditional natural under shade to drive sweetness and texture
- o Drying typically takes 25 more days
- o Moisture content reduced to 10-12%
- o Coffee is stored in dried cherry pods until milling for export