



Bridazul

Eudoro and his 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 Eudoro 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.



Eudoro Guillen – Producer - Nicaragua



Eudoro Guillen

Producer	Eudoro Guillen
Country	Nicaragua
Region	Dipilto, Nueva Segovia
Farms:	El Recuerdo, San José, Los Pirineos

About Eudoro

Nestled near the Nicaragua and Honduras border lies a collection of three farms, including El Recuerdo and San José, managed and cared for by Eudoro Guillen. A second-generation coffee producer, Eudoro took over the coffee production business after the unfortunate passing of his father when he was only 18 years old. His father initially purchased the farms back in 1965 and planted primarily the Caturra variety.

With the help of his wife Norma Flores and his mother Doña Silvia, Eudoro invests in new production techniques that aim to increase the quality of his coffee with every harvest. It is this desire and motivation to improve in quality and innovation that connected him to Bridazul and Project Origin, a connection that led to the creation of some very special coffees using the signature Carbonic Maceration techniques. The coffees that have been produced from Eudoro and his family show the potential of Nicaragua as a source for high quality specialty coffee, and we are excited to continue our work together for future harvests. The Eudoro Guillen coffees had their best ever results on the Cup of Excellence score board in 2021, scoring 90.21 from Los Pirineos and 89.71 from San Jose, thanks to his dedicated work on quality, the environment around him and constant improvement on procedure.



El Recuerdo Farm View - Nicaragua



El Recuerdo

Producer: Eudoro Guillen

Farm:	El Recuerdo
Altitude:	1450 m
Region:	Dipilto, Nueva Segovia
Harvest	January - March

About El Recuerdo

The collection of farms run by Don Eudoro Guillen were purchased in 1965, and he primarily planted Caturra coffee trees across all his three farms. Following the passing of Don Eudoro, his son Eudoro inherited both the farmland and his father's passion for coffee farming. Inevitably, it was this inherited and self-fuelled passion that led to the meeting between Eudoro, Project Origin and Bridazul. With El Recuerdo located near the Nicaragua Honduras border, the climate was well suited to focus on high quality Caturra coffee. The choice to continue planting only this variety and to avoid planting disease-resistant hybrids on the farm stems from the desire for quality, despite the risk, and devastation caused by la roya (leaf rust) over the past decade.

The focus on El Recuerdo is to develop new production techniques that increase the quality of the coffee cherries as well as benefit the environment around them. The sister farm Los Pirineos features a wet mill that recycles the water through the waste-water treatment plant and returns it to the soil through irrigation. Examples of environmental factors and processing techniques such as this is what helps make the Eudoro Guillen coffees special. The introduction of CM processing techniques has also helped develop flavour profiles that are so stand out. He delivers the cherries to the dry mill where the final CM processing is handled by Project Origin and Bridazul. 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, and they help craft the beautiful coffees from Eudoro's El Recuerdo.

El Recuerdo

Varietal: Caturra

Process: Washed

Tasting notes: orange, red cherry, blossom, nutty



Processing Details

- o Picking of only red cherries every 15-20 days and hand sorted
- o Coffee is pulped the same day as picking then dry fermented in concrete pools
- o After dry fermentation the coffee is washed
- o Drying occurs slowly on raised African beds for 12-15 days
- o Beans are moved regularly to ensure consistent drying
- o Moisture content reduced to 10-12%
- o Beans are stored in parchment until dry milling and export preparation



Norma, Eudoro, Doña Silvia and Nicole (Eudoro and Norma's daughter)

San José

Producer: Eudoro Guillen

Farm: San José

Altitude: 1250 – 1350 m

Region: Las Manos, Dipilto, Nueva Segovia

Harvest: January – March

About San José

Eudoro Guillen is a second-generation coffee farmer, following the footsteps of his late father who unfortunately passed when Eudoro was aged 18. Together, with his wife Norma Flores and his mother Doña Silvia, they work to honour the legacy and knowledge of all that they learned from Eudoro's father, and they dedicate themselves towards new innovations and, ultimately, high-quality coffee.

The San José farm is located in Las Manos, Dipilto, which sits right near the border between Nicaragua and Honduras. Boasting the perfect climate and annual rainfall for coffee, it is no wonder Eudoro is producing top tier Cup of Excellence coffees. By producing the Caturra variety exclusively at San José, Eudoro puts quality and flavour first, despite the danger of devastation by la roya (leaf rust).

Working closely with Bridazul, our local partners in Nicaragua, Eudoro and Norma have also implemented Carbonic Maceration techniques to their coffee processing. After the coffee is floated, Eudoro delivers the cherries to the dry mill where the final CM processing is handled by Project Origin and Bridazul. 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. This is not the first harvest of CM coffees we have received from San José, but it is yet another example of the potential of Nicaraguan high quality specialty coffees.

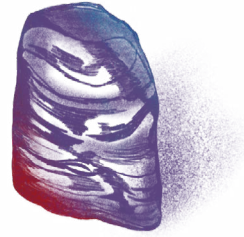
San José CM N Indigo

Varietal: Caturra Catuai

Process: Natural

Lot: 846

Tasting notes: red wine, blueberry, mulberry, cherry, rum, raisin, dark chocolate, red apple



Processing Details

- o Picking of only deep red cherries
- o Cherries are sealed in tanks at cool temperatures for an extended fermentation time to develop jelly-like texture and rich flavours
- o Cherries are removed from tanks and dried in full sun on raised beds, stacked a few cherries deep to maintain rich sweetness and chocolate flavour
- o Moisture content reduced to 10-12%
- o Coffee is stored in dried cherry pod until ready for milling and export