



Bridazul

Mario 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 Mario 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.



Mario Gonzalez – Producer - Nicaragua



Mario Gonzalez

Producer	Mario Gonzalez
Country	Nicaragua
Region	Dipilto, Nueva Segovia
Farms	El Amparo, El Avión, Los Suyates

About Mario

Producer Mario Gonzalez operates three different farms in the department of Nueva Segovia, in Nicaragua's north-west: El Amparo, El Avión and Los Suyates. The Gonzalez family started their coffee producing from scratch, transforming pine plantations and unworked land into coffee tree farms that produce a range of high-quality varietals. Mario's son-in-law, Jairo, is a qualified agronomist and has greatly helped establish and develop each of the three farms.

When we first met Mario, we were amazed by the exceptional quality of his soils. Mario and his family put extra care into using natural materials to enhance the soil quality, creating some astounding coffees. Despite their natural talent for agriculture, Mario attributes their success to the international coffee market: "As a producer family it is not, or it will not be possible to survive within the coffee sector without a market that recognises the work we do in the farms and the contribution we make to the surrounding communities."

Project Origin is a proud supporter of the work of Mario, his family and Bridazul. We are excited to continue sharing these coffees with many roasters around the world, and to continue collaborating with our local producers in Dipilto to share the knowledge of Mario and his family.



Sapling coffee trees - Nicaragua



El Amparo

Producer:	Mario Gonzalez & Ovidio Argueta
Farm:	El Amparo
Altitude:	1050 m
Region:	San Fernando, Dipilto, Nueva Segovia
Harvest	January - March

About El Amparo

The El Amparo coffee farm lies in the hills of San Fernando, in the Department of Nueva Segovia, Nicaragua. Before 2006, the land that currently supports the El Amparo coffee farm was used for forestry. However, in that year, the production of timber in the area was significantly reduced by law. The owner of the land, Ovidio Agueta, decided to work with the Gonzalez family to move into producing coffee.

Helped by Mario's son in law, Jairo, a qualified agronomist, the Gonzalez family transformed the timber plantation into a specialty coffee farm. The farm is now co-operated by Mario and Ovidio, and together they grow and produce a range of varieties, including Marracaturra, Catuai and Catimor.

In Nicaraguan Spanish, El Amparo means 'protection'. This farm certainly provides protection for the coffee trees grown on its slopes – large conifer trees once used for timber now provide shade and a wind break for the coffee trees, while a range of fruit trees and native plants provide further shade and organic material for fertilisers.

In establishing and developing El Amparo, Mario and Ovidio sought to utilise experimental processing techniques for their coffees. Working with Project Origin, they have used Carbonic Maceration processing for several single and combined lots in recent harvests.

El Amparo

Varietal: Catimor / Catuai

Process: Washed

Tasting notes: lemon, floral, baked peach, toffee



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 washed in concrete channels to remove any remaining mucilage
- 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



El Avi3n Farm - Nicaragua



El Avi3n

Producer: Mario Gonzalez

Farm: El Avi3n

Altitude: 1500 – 1750 m

Region: Mozonte, Dipilto, Nueva Segovia

Harvest January - March

About El Avi3n

Mario Gonzalez's farm El Avi3n, meaning 'the plane', is located in the region of Mozonte in Nueva Segovia, Nicaragua. Before 2006, the land that currently supports the El Avi3n coffee farm was used for forestry, particularly pine trees. In that year, the production of timber in the area was significantly reduced by law, so the Gonzalez family made the momentous decision to move into producing coffee.

On land never touched by a coffee plant, the Gonzalez family started from scratch and transformed the pine forest plantation into a fantastic coffee farm. Assisted by Mario's son-in-law Jario, a qualified agronomist, the family planted a range of trees beneath the shade of the large conifers. The shade from these large trees provides ample conditions for growing the coffee plants, and the fallen pine needles provide ample ground covering that does not affect the amount of rainwater the plants can receive.

Mario and his family grow catuai and catimor at El Avi3n and use a variety of processing methods for single and mixed lots of these varietals. Using washed, natural and carbonic maceration processing, El Avi3n offers a range of flavour profiles and expressions of the farm and of the Mozonte region. The carbonic maceration coffees are processed with the help of 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 Mario's El Avi3n.

El Avion

Varietal: Catimor / Catuai

Process: Washed

Tasting notes: tropical, floral, jasmine, mango, toffee, sweet orange



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 washed in concrete channels to remove any remaining mucilage
- 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 Supernatural Coffees](#)

El Avion

Varietal: Catuai Catimor

Process: Supernatural

Lot: 22

Tasting notes: cherry, mandarin, strawberry, orange, toffee, raspberry, chocolate, honey, red plum



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 are placed in a cool environment in Grainpro bags ziptied shut and left for several days to develop body and sweet tropical fruit flavours
- o After fermentation cherries are laid on beds to dry in the shade
- o Drying typically takes 20-30 days depending on weather
- o Moisture content is reduced to 10-12%
- o Dried coffee is stored in the dried cherry pod at the dry mill until milling and export preparation



Los Suyates Farm - Nicaragua



Los Suyates

Producer: Mario Gonzalez

Farm: Los Suyates

Altitude: 1450 – 1700 m

Region: El Volcán, Dipilto, Nueva Segovia

Harvest: January - March

About Los Suyates

Less than 5km from the border of Nicaragua and Honduras, Los Suyates is located in dense countryside beside El Volcán, a small town above the town of Dipilto Viejo. Like Mario Gonzalez's other farms, Los Suyates began as a timber plantation. When the laws regarding timber production changed in 2006, Mario and his family began diverting their attention from forestry to coffee production.

Mario utilises the dense fauna and micro climate of Los Suyates to produce a range of varietals. Large trees provide wind breaks and shade for his Catuai and Catimor trees, while native shrubs and fruit trees provide natural fertilisers and biodiversity on the farm.

The coffee grown at Los Suyates are processed using several techniques, including experimental processing method carbonic maceration. This is done to provide a greater range of expressions of each varietal, as well as achieve consistency from each harvest. Mario has also benefitted from the guidance of Bridazul, who have worked to encourage connection, community and information sharing across coffee producers in the Dipilto region, increasing quality and overall providing more for the local communities.

Los Suyutes

Varietal: Catimor / Catuai

Process: Washed

Tasting notes: hazelnut, chocolate, green tea, citrus



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 washed in concrete channels to remove any remaining mucilage
- 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

Los Suyutes

Varietal: Catuai / Catimor

Process: Supernatural

Lot: 11



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 are placed in a cool environment in Grainpro bags ziptied shut and left for several days to develop body and sweet tropical fruit flavours
- o After fermentation cherries are laid on beds to dry in the shade
- o Drying typically takes 20-30 days depending on weather
- o Moisture content is reduced to 10-12%
- o Dried coffee is stored in the dried cherry pod at the dry mill until milling and export preparation