



## Bridazul

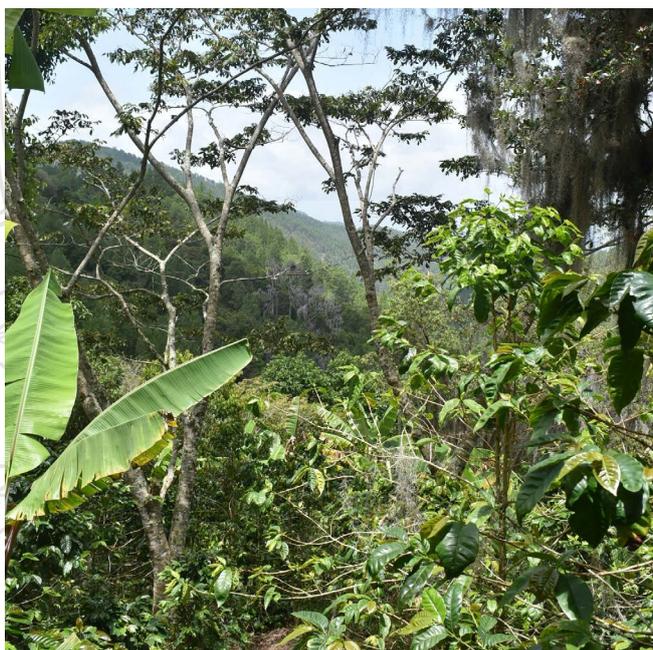
Román and his family work closely with our local partners in Nicaragua, Bridazul. 'Brid' commonly refers to a cable tie or clamp, but a more general meaning is 'to tie' or 'to connect'. 'Azul' means blue and is the dominant colour on the Nicaraguan flag. The combination of these words is used to symbolise 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 Román 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.



NICARAGUA



*El Recuerdo - Nicaragua*

## El Recuerdo

|          |                        |
|----------|------------------------|
| Producer | José Román Blandino    |
| Altitude | 1450 m                 |
| Region   | Mozonte, Nueva Segovia |
| Harvest  | February - May         |

## About El Recuerdo

Finca El Recuerdo sits in the mountains of the Mozonte Department in Nueva Segovia, and it is here in the mountains of Mozonte that Román Blandino has lived his whole life. He inherited his love for agriculture from his father, who, from a very young age, taught Román to work and respect the land. Román says, "It is clear to me that I have a great responsibility to maintain the life work of my parents... I do not see myself ever leaving the mountain and hope that producing coffee can assure my family and I a dignified life."

The small farm of only one hectare is planted with tekisi bourbon and newly sowed geisha varieties. The farm uses solar panels for energy and utilises the fresh spring water available. As a small producer, Román identifies one of his greatest difficulties lies in his limited access to new knowledge and techniques that can apply to growing his farm. This is precisely where Bridazul come in to help. Last year, with Bridazul's support, Román began to trial different pruning methods, various fertilisation techniques, and experimented with shading options. This was also the first year that he could cup his own coffees with different fermentations times, allowing him options to choose which method he liked the best for his coffee. This collaboration with Bridazul allows producers the chance to grow and expand in their farming practices, and gives them access to a better a market for their product. We are excited to watch the work of Román and see where his fermentation-time experiments lead him in his coffee production, way up high in his home in the mountains of Mozonte.

# El Recuerdo

Varietal: Bourbon / Catuai

Process: Natural



## Processing Details

- o Cherries are harvested from October – January and separated by day of picking
- o Coffee is hand sorted to remove under- and over-ripe cherries and select cherries between 18-22 brix
- o Cherries are dried on raised beds for airflow and turned every few hours to ensure even drying
- o Drying is controlled and done slowly over 20-30 days to allow the beans to absorb the sweetness and fruitiness from the coffee cherry pulp and skin
- o Cherries remain on raised beds until moisture content reaches 10-12%
- o Dried beans are then stored in the dried cherry pod for protection and to maximise sugar and fruit flavour absorption until milling and export preparation