



Bridazul

Victor 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 Victor 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.



Victor Lopez – Producer - Nicaragua



El Arroyo

Producer	Victor Lopez
Altitude	1250m
Region	Nueva Segovia
Harvest	January – March

About El Arroyo

Sitting in the famous coffee growing region of Nueva Segovia at 1250 metres above sea level lies finca El Arroyo – a farm with an abundance of nature. Producer Victor Lopez is committed to producing the highest quality coffee with the lowest possible environmental impact, and he successfully does this at El Arroyo. Only 10% of his farm is planted with coffee trees, and Project Origin are excited to work with him again, since our first time in 2021, by sharing the small volume of high quality, environmentally focused coffee production from El Arroyo.

Victor has worked tirelessly to build an ecosystem fit to tackle climate change. He produces bananas and plantains that feed squirrels, birds, and insects, and grows tomatoes and potatoes to feed the workers. He provides free rent to the beehives that are left to pollinate in peace, and he leaves the canopy in its natural state, standing unpruned and proud. We are excited to taste the work of Victor, and with our partners Bridazul providing the access to local processing mills that he needs, we can look forward to a bright future of environmentally sustainable coffee.

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. Through this collaboration, we can present Victor's CM processed coffees from El Arroyo.



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

El Arroyo CMN Jasper 855

Varietal: Java

Process: CM Natural

Lot: 855

Tasting notes: rose, jasmine, raspberry, orange blossom, strawberry



Processing Details

- o Picking of only red cherries and delivered to the mill
- o Hand sorting of anything under- or over-ripe
- o Cherries placed in tanks for an extended time in a cool environment to develop the red fruit flavours
- o Beans are removed from fermentation tanks and dried on raised beds under full sun in thin layers to bring floral qualities
- o Moisture content reduced to 10-12%
- o Beans stored in the dried cherry pods for protection and flavour enhancement until ready for dry milling and export.