



*Claudia Lovo – Producer - Bridazul*



## Bridazul

Country	Nicaragua
Department	Ocotal, Nueva Segovia
Regions	Dipilto, Mozonte, San Fernando
Founders	Claudia Lovo and Tim Willems

## About Bridazul

Bridazul does amazing work to empower farmers and producers in the Nueva Segovia Department of Nicaragua, and we are proud to be partnered with such caring people. Founders Claudia and Tim happen to connect all our values together: economic sustainability for the producer and their farm, improving the quality of the environment, increasing quality of coffee cherries and green beans, and connecting people together. It was only a matter of time before we could join forces and collaborate on this incredible journey together.

Claudia and Tim work for the underdogs and small microlot holders in the region and offer a variety of resources, stemming from their base at Finca El Árbol. They provide a processing mill that can be used to raise coffee quality, they hire agronomists to provide information on soil care and farm maintenance, and they encourage tutoring for producers. At their home of Finca El Árbol, they offer additional services including medical care and education to their workers and families. They also provide producers with market access, information on how to profitably sell green beans, and guidance on harvesting and processing. These resources build long-term positive impacts for sustainable work for more communities in the Department.

Through our collaboration with Bridazul, we establish relationships with producers that share our values and vision for specialty coffee. We create an environment of long-term economic sustainability for the producer, the exporter, and the roaster, and support environmental and social sustainability for the farm



and local community. We do this by paying producers a total amount based on their cost of production plus a profit margin, rather than paying based on market prices. In this way producers will never need to sell their coffee at below the cost of production, which is a common problem with local and international coffee market pricing.

Producers that have worked with Bridazul and Project Origin for more than two years have reported that they are now paying their workers and their seasonal pickers more than the normal wages, in some cases 50% more, because they know they can expect a profitable sale price if they produce a consistent quality of harvested cherries. The impact of a producer's ability to pay higher wages results in 'seasonal' pickers and workers being happy to return to work at the farms and pick according to our ripeness protocols. This results in a more consistent quality of cherry delivered to the mill, creating a higher quality finished product that earns a better price when sold. This circle benefits all involved and builds towards a more economically sustainable structure for the coffee producers, and this is exactly what our collaboration aims to achieve.

In 2020 Bridazul and Project Origin built the collaborative processing facility to expand our reach and impact in Nueva Segovia. The facility buys cherries from producers at above market rates and assumes all the risk of processing and then selling the finished product. This format means producers do not need to invest capital towards setting up and running their own processing mills, or towards processing experimentation, which can often be a great expense. The coffees processed at El Árbol can use the traditional or carbonic maceration processing techniques, and every year we review and improve our processing methods and connectivity with producers.

Everyone in this supply chain benefits from working together in this way, highlighting the meaning of the name Bridazul. In the local language, 'brida' means 'to tie' and refers to connecting things together, and 'azul' means blue, which is the dominant colour of the Nicaraguan flag. Bridazul symbolises the sustainable connections between producer, environment and consumer. Since Project Origin's founder Šasa Šestić first met Claudia in 2014 at an origin trip, he knew that a partnership would produce something special. We are proud to work closely with such considerable and caring people like Claudia and Tim and to showcase the work of those they impact so positively in Nicaragua.



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

## Bridazul Supernatural

Varietal: Caturra / Catuai

Process: Supernatural

Lot: 862

Tasting notes: tropical, lychee, raspberry, peach, red apple, lactic, thick



### Processing Details

- o Cherries picked ripe and red at 20-22° Brix by various small holder farmers in the local area
- o Hand sorting of anything under- or over-ripe
- o Cherries are delivered to the processing mill at El Arbol and mixed to create the Bridazul lot
- 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 highlight mouthfeel and sticky sweetness
- 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