



## Bridazul

Don 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 Don 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.



*Don Mario – Producer - Nicaragua*

## San Payo

Producer Mario Inocente Gutierrez Peralta

Altitude 1450 m

Region El Avion, Mozonte

Harvest February - May

## About San Payo

The beautiful Finca San Payo is a reflection of the sweet and humble man who purchased its 21 hectares in 2007. At 62 years of age, Don Mario remains fit by walking the steep slopes of his farm, and says he will continue to do so until his legs no longer work. He is a hard working man who drives trucks to sustain his farm during difficult times and enjoys joking with his farm manager Jonas, his wife Flor and his son Michael. Upon purchasing the land, Don Mario dedicated himself to planting shade trees in the 8 hectares that had been cleared by logging. Amongst these trees, he began planting coffee varieties despite not knowing much about coffee, but, he says, "I wanted to plant coffee, so I planted coffee." And so began the San Payo coffee farm.

San Payo is planted with varieties of yellow catuai, red catuai, catimor and maracaturra amongst the shade trees of banana, avocado, orange, bitter orange, grapefruit, lemon and mandarin. These fruit trees also provide food for Don Mario's family, his workers, and the animals that reside nearby, including sloths, snakes, wild pigs and armadillos. The most impressive features of the farm however are the large house-sized boulders scattered around the hillside. These boulders absorb heat from the sun and create a multitude of microclimates that inevitably result in some extraordinary tasting coffees. Thanks to the variety of trees, sweetgums, pines and lilies Don Mario has planted and restored across the land, he now has 5 springs across the property that contribute life to this already lush and vibrant ecosystem.

# San Payo

Varietal: 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