



## Bridazul

Luis 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 Luis 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



## Luis Valladárez

Producer Luis Emilio Valladárez Zelaya

Country	Nicaragua
Region	Dipilto, Nueva Segovia
Awards	COE #1 2015

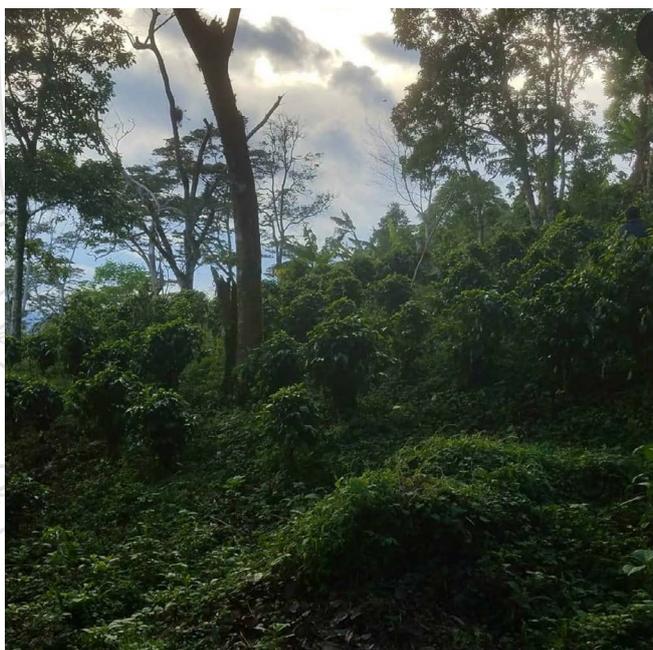
*Honey processed beans from Luis Valladárez - Nicaragua*

## About Luis

Luis Emilio Valladárez Zelaya has been producing his own coffee since 1960, beginning with a small lot which he received from his grandmother as an inheritance. Naming this lot 'Buenos Aires', Luis began farming at a time when access to the local mill or even the local town was particularly difficult, with all goods that come in and out of the farm being transported by horseback. After receiving the Buenos Aires farm, he purchased a further 20 manzanas (14.1 hectares) which he named 'San Juan'.

Luis now owns several coffee farms in Nicaragua, including Finca Miraflor, El Suyatal, Monte Libano, La Laguna and Finca Buenos Aires. Project Origin has been working closely with Luis's farms since 2018, collaborating on processing techniques for several of his unique lots. All farms are designed to meet his vision of bringing together all aspects of the coffee producing chain, so that everyone in this chain may benefit, which aligns perfectly with Project Origin's core values.

Project Origin is a proud supporter of Luis and his family's work and have shared these coffees with many roasters around the world, as well as collaborating with other local producers in Dipilto to share knowledge that Luis and his family have spent years developing. His coffee is grown, produced, and exported with international roasters in mind, with the diversity and care in the lots from his farms providing a unique and delicious expression of the potential Nicaraguan coffees have to offer.



Miraflor farm - Nicaragua

## Miraflor

Producer Luis Emilio Valladárez Zelaya

Farm Miraflor

Altitude 800 - 900 m

Region Ciudad Antigua, San Fernando

Harvest January - March

## About Miraflor

Miraflor, named for the community in which it is located, is one of many coffee producing farms owned and operated by our friend Luis Emilio Valladárez Zelaya. It sits in the Dipilto region of the Nueva Segovia Department of Nicaragua, a region well known for producing high-quality arabica coffee. Luis Valladárez has invested in multiple farms to explore the diversity of varieties and processing. His farm Miraflor is Luis's area to sow and experiment with the variety of marsellesa. The intention here was to diversify the quality of his coffee by experimenting with this variety, and Project Origin are proud to supply the results of this work.

The marsellesa variety is a genetic cross of a timor hybrid and villa sarchi C1FC and was genetically introduced for its resistance to leaf rust. It is typically a shorter plant when fully grown but produces a high yield with good quality at moderate to high altitudes. A typical marsellesa characteristic can be found in its high acidity in the final cup, and Luis's harvest of this variety reigns true to this character.

# Mirafior

Varietal: Marsellese

Process: Natural



## Processing Details

- o Ripe coffee cherries are picked at 18-20 Brix
- o Whole cherries are washed and classified
- o Cherries are moved to the dry mill and placed on African beds under 73% shade for 4 days
- o Cherries are then moved out of the shade to be sun-dried for 18-20 days
- o Moisture content is reduced to 11.5%
- o Beans are stored in dried cherry pods until export



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Buenos Aires farm - Nicaragua

## Buenos Aires

Producer Luis Emilio Valladárez Zelaya

Farm Buenos Aires

Altitude 1250 - 1450 m

Region Las Manos, Dipilto, Nueva Segovia

Harvest January - March

## About Buenos Aires

Luis Valladárez started his collection of coffee plantations in 1960. His grandmother left him a small plot of land as part of his inheritance, and today, this collection of farms is carried on by his children and family, with the focus of each plot being on the production of quality specialty coffee that funds a sustainable business model for all involved.

The Buenos Aires farm is an award winning farm that is well recognised in the Cup of Excellence competitions. Coffees produced here have been awarded with 14th place in 2008 and 2014, and awarded 1st place in 2015. Project Origin continues to recognise the work done at these farms and support Buenos Aires' use of all the products produced, including the production of peaberries and cascara made from coffee cherry skin during de-pulping.

# Buenos Aires Peaberry

Varietal: Peaberry

Process: Natural



## Processing Details

- o Ripe coffee cherries are picked at 18-20 Brix
- o Whole cherries are washed and sorted
- o Cherries are moved to the dry mill and placed on African beds under 73% shade for 4 days
- o Cherries are then moved out of the shade to be sun-dried for 18-20 days
- o Moisture content is reduced to 11.5%
- o Peaberries are collected during the dry milling and grading process when coffees are being prepared for export. They are small and round and result when only a single bean is developed inside a coffee cherry instead of two beans facing each other
- o Beans are stored in dried cherry pods until export

# Buenos Aires

Varietal: Maracaturra

Process: Washed



## Processing Details

- o Ripe coffee cherries are picked at 18-20 Brix
- o Cherries are washed and sorted, then pulped to remove the cherry skin and mucilage
- o Coffee is moved to the dry mill and placed on plastic beds for 3 days to absorb flavours from the remaining mucilage stuck to the beans
- o Coffee is then moved under 73% shade for 15-16 days
- o Moisture content is reduced to 11.5%
- o Coffee is stored in parchment until export

# El Lino

Varietal: Caturra

Process: Washed



## Processing Details

- o Ripe coffee cherries are picked at 18-20 Brix
- o Cherries are washed and sorted, then pulped to remove the cherry skin and mucilage
- o Coffee is moved to the dry mill and placed on plastic beds for 3 days to absorb flavours from the remaining mucilage stuck to the beans
- o Coffee is then moved under 73% shade for 15-16 days
- o Moisture content is reduced to 11.5%
- o Coffee is stored in parchment until export

# Los Pinos

Varietal: Caturra

Process: Washed



## Processing Details

- o Ripe coffee cherries are picked at 18-20 Brix
- o Cherries are washed and sorted, then pulped to remove the cherry skin and mucilage
- o Coffee is moved to the dry mill and placed on plastic beds for 3 days to absorb flavours from the remaining mucilage stuck to the beans
- o Coffee is then moved under 73% shade for 15-16 days
- o Moisture content is reduced to 11.5%
- o Beans from different lots that are part of Cafetalera Buenos Aires are combined to create the Los Pinos blend
- o Coffees are stored in parchment until export

# Cascara

Varietal: Caturra / Catuai

Process: Natural



## Processing Details

- o Ripe coffee cherries are picked at 18-20 Brix
- o Ripe cherries are laid on African beds to dry for 18-22 days
- o Cherry pods rest for 42 days in a coffee cellar after drying is complete
- o The dried cherry skin or husk is then separated from the coffee bean during the dry milling process and further cleaned to remove impurities
- o The husk is collected as cascara
- o Being from naturally processed coffee the flavour experience is refined, sweet and clean



Los Alpes Farm - Nicaragua

## Los Alpes

Producer Luis Emilio Valladárez Zelaya

Farm Los Alpes

Altitude 1400 - 1700 m

Region Dipilto, Nueva Segovia

Harvest January - March

## About Los Alpes

Finca Los Alpes is located in one of the most privileged areas to produce coffee, and we think the coffee to come from this lot match the beauty of this farm. The high altitude allows for a unique maturation of the cherries on the tree and the microclimate that exists creates the perfect parameters for producing high-quality specialty arabica green beans. Los Alpes, named for the town and community that exists nearby, resides amongst the mountains and has its own water supply from the waterfall that flows through the farm.

Los Alpes is part of the Cafetalera Buenos Aires group due to its coffee's exceptional quality and the farms unique beauty that allows it to be an agro-tourist farm, meaning that it is an agricultural based operation that attracts visitors. Its feature in several Cup of Excellence awards only contributes to this farm's reputation and desire for visitation.

# Los Alpes

Varietal: Caturra

Process: Washed



## Processing Details

- o Ripe coffee cherries are picked at 18-20 Brix
- o Cherries are washed and sorted, then pulped to remove the cherry skin and mucilage
- o Coffee is moved to the dry mill and placed on plastic beds for 3 days to absorb flavours from the remaining mucilage stuck to the beans
- o Coffee is then moved under 73% shade for 15-16 days
- o Moisture content is reduced to 11.5%
- o Coffee is stored in parchment until export



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*El Suyatal farm - Nicaragua*

## El Suyatal

Producer Luis Emilio Valladárez Zelaya

Farm El Suyatal

Altitude 1300 - 1600 m

Region Dipilto, Nueva Segovia

Harvest January - March

## About El Suyatal

Luis Emilio has produced coffee on finca El Suyatal since its purchase in 1997. It is a small coffee farm near his neighbouring Buenos Aires farm, but it produces some extraordinary caturra variety coffee beans. In 2006, Luis and El Suyatal placed in the top 25 winning entries for the Nicaragua Cup of Excellence program with a natural processed caturra, and he continues to produce both natural and washed caturra at El Suyatal that is of high-quality and considered craftsmanship.

While the caturra variety is not as resistant to disease as some other varieties that Luis uses, it produces some extraordinary and popular flavour characteristics. His caturra lots are picked based on their Brix level and dried in 73% shade to control even drying for clarity of flavour.

# El Suyatal

Varietal: Caturra

Process: Washed



## Processing Details

- o Ripe coffee cherries are picked at 18-20 Brix
- o Cherries are washed and sorted, then pulped to remove the cherry skin and mucilage
- o Coffee is moved to the dry mill and placed on plastic beds for 3 days to absorb flavours from the remaining mucilage stuck to the beans
- o Coffee is then moved under 73% shade for 15-16 days
- o Moisture content is reduced to 11.5%
- o Coffee is stored in parchment until export