



Bridazul

Emilio 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 Emilio 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.



Emilio Gutierrez – Producer - Nicaragua



Emilio Gutierrez

Producer:	Emilio Gutierrez
Farm:	Los Cipreses
Altitude:	1300 m
Region:	Loma Fria, Dipilto, Nueva Segovia
Harvest	January – March

About Los Cipreses

Don Millo is the third generation of his family to own finca Los Cipreses, 'the cypress trees'. Formerly a cattle farm, Los Cipreses is now home to a great variety of flora that works to maintain biodiversity and balance with the natural environment. The 40 hectares of land is divided in half, with 20 hectares occupied by various coffee trees, and the other 20 hectares remaining as lush forest. He grows several different varieties including the caturra, catuai, marsellesa and parainema. He also grows bananas, plantain and bamboo alongside the larger pine and cypress trees, which will eventually be sold as lumber once they age, but all act as shade protection for the coffee trees below.

Don Millo's coffee quality has been very stable and consistent, but since his introduction to Project Origin and Bridazul, he has been able to steadily improve the complexity, body and sweetness of his lots each year. Both Project Origin and Emilio attribute these improvements to a few small factors that contribute to the overall effect. Emilio has mentioned to us that thanks to his direct trade relationship with Project Origin and other international buyers sought through Bridazul he has been better paid for his crop. Earning more for his harvests means he can invest more towards his farm and pay his pickers more for their work. By being able to commit to pay his workers more, the result of the picked cherries is of a higher quality, and they return to work each year for the harvest period. This beautiful circle is what inspires Project Origin to work and collaborate with producers like Don Millo, and the quality of coffee that comes from these collaborations is like the icing on the cake.

Los Cipreses

Varietal: Caturra

Process: Washed

Tasting notes: citrus, caramel, prune, plum jam, brown sugar, milk chocolate



Processing Details

- o Picking of only red cherries
- o Cherries are floated as part of the pulping process to separate low density cherries
- o Cherries pulped and dry fermented for 10-14 hours in concrete pillas under shade
- o After fermentation is complete coffee is washed in concrete channels to remove any remaining mucilage
- o Coffee is then laid on raised beds until moisture reaches 10-12%
- o Drying takes typically 12-15 days
- o Beans are stored in parchment until milling for export