



## Bridazul

Don Horacio 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 Horacio 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 Horacio – Producer - Nicaragua*



## Finca Betania

Producer	Horacio Efrain Hernandez Quintero
Altitude	1100 - 1300 m
Region	El Volcan, Dipilto
Harvest	November - April

## About Betania

Don Horacio has been working in coffee for over 12 years. He has owned a milling business where he mills coffee from many farms in the Nueva Segovia region, and after spending so many years working on the final stages of coffee processing, he finally decided that it was time to try his hand at the full experience. So, in 2017, he purchased Finca Betania, a 9 hectare coffee farm in Dipilto, where he could try his hand at producing coffee himself. At Betania, Don Horacio has the help of Elvin, his farm manager, and Elvin's partner Nidia, who is the farm cook. Together, they have planted four different varieties: villa sarchi, anacafe 14, catuai and parainema.

The land in which the coffee trees are planted are graced with soils that have a higher content of clay, which is very rare for the Department of Dipilto, as it is usually known for its extremely sandy soils. This extra clay content is beneficial for the coffee trees, as it traps nutrients and slows down the flow of water, allowing the roots more access to utilise the resources, ultimately resulting in healthier coffee plants. Additionally, Don Horacio has recently invested in and installed electricity at the farm, which is a great improvement for Elvin to manage the area. With the help of Bridazul we are excited to see the results of a long-term coffee professional exploring the growing process even deeper.



# Betania

Varietal: Paraneima

Process: Washed



## 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