

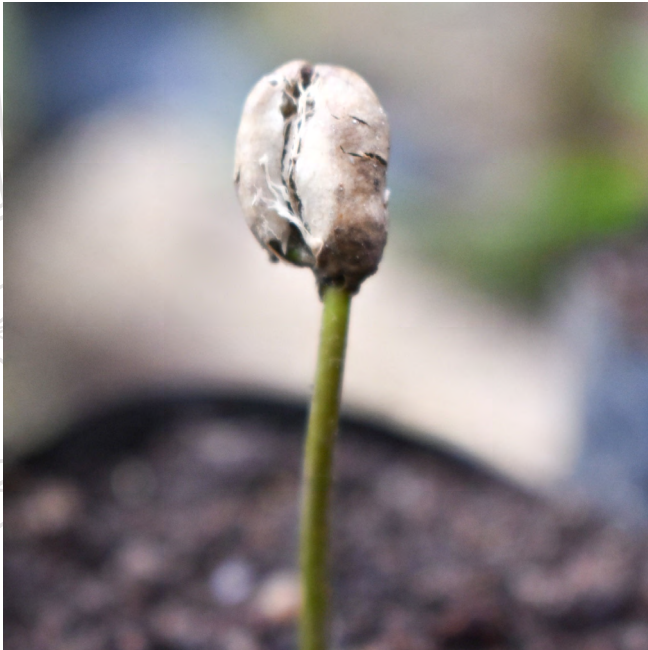


## Bridazul

Roberto 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 Roberto 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.



*Sapling coffee tree - Nicaragua*



## Las Nubes

Producer	Roberto Castellanos
Altitude	1250 - 1400 m
Region	La Tablazon, Dipilto
Harvest	November - April

## About Las Nubes

Around 70 years ago, Antonio Castellanos built a house of mudbrick for himself and his wife Eusebia, and planted coffee across their 5 hectares. This land was called Las Nubes, because it literally sat within 'the clouds' in the mountains of Dipilto. Things have certainly changed throughout the Castellanos' generations, for example the family no longer require the donkey to transport their harvests 20km to be sold. Eventually, Antonio handed the farm over to his son, Reginaldo and his wife, who expanded the farm land to 22 hectares, and placed in 2nd at the 1996 Nicaraguan Cup of Excellence. The house that Antonio built still stands at Las Nubes today, and houses the family of Sebastian, who have been living and working on the farm with the Castellanos for the last 20 years.

Roberto Castellanos, the third generation coffee producer at Las Nubes, took over in 2019, and he too is making some changes. A coffee agronomist for over 14 years, Roberto has used his knowledge to experiment with varieties at the farm, such as planting seedlings directly into the earth without the use of plastic bags, and utilising bioferments and the growing fruit trees to create natural resources at the farm, building upon their self-sufficiency. Roberto is searching for an equilibrium between quality coffee and minimal environmental impacts, and it is our pleasure to showcase the results of this work. Most of the farm is planted with the pacas variety, but has small lots of caturra, catuai, catimore and maracaturra, all alongside the bananas, oranges, mandarins and lemons.

# Las Nubes

Varietal: Caturra

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