



*Claudia Lovo – Producer - Bridazul*



## Bridazul

Country	Nicaragua
Department	Ocotal, Nueva Segovia
Regions	Dipilto, Mozonte, San Fernando
Founders	Claudia Lovo and Tim Willems

## About Bridazul

Bridazul does amazing work to empower farmers and producers in the Nueva Segovia Department of Nicaragua, and we are proud to be partnered with such caring people. Founders Claudia and Tim happen to connect all our values together: economic sustainability for the producer and their farm, improving the quality of the environment, increasing quality of coffee cherries and green beans, and connecting people together. It was only a matter of time before we could join forces and collaborate on this incredible journey together.

Claudia and Tim work for the underdogs and small microlot holders in the region and offer a variety of resources, stemming from their base at Finca El Árbol. They provide a processing mill that can be used to raise coffee quality, they hire agronomists to provide information on soil care and farm maintenance, and they encourage tutoring for producers. At their home of Finca El Árbol, they offer additional services including medical care and education to their workers and families. They also provide producers with market access, information on how to profitably sell green beans, and guidance on harvesting and processing. These resources build long-term positive impacts for sustainable work for more communities in the Department.

Through our collaboration with Bridazul, we establish relationships with producers that share our values and vision for specialty coffee. We create an environment of long-term economic sustainability for the producer, the exporter, and the roaster, and support environmental and social sustainability for the farm



and local community. We do this by paying producers a total amount based on their cost of production plus a profit margin, rather than paying based on market prices. In this way producers will never need to sell their coffee at below the cost of production, which is a common problem with local and international coffee market pricing.

Producers that have worked with Bridazul and Project Origin for more than two years have reported that they are now paying their workers and their seasonal pickers more than the normal wages, in some cases 50% more, because they know they can expect a profitable sale price if they produce a consistent quality of harvested cherries. The impact of a producer's ability to pay higher wages results in 'seasonal' pickers and workers being happy to return to work at the farms and pick according to our ripeness protocols. This results in a more consistent quality of cherry delivered to the mill, creating a higher quality finished product that earns a better price when sold. This circle benefits all involved and builds towards a more economically sustainable structure for the coffee producers, and this is exactly what our collaboration aims to achieve.

In 2020 Bridazul and Project Origin built the collaborative processing facility to expand our reach and impact in Nueva Segovia. The facility buys cherries from producers at above market rates and assumes all the risk of processing and then selling the finished product. This format means producers do not need to invest capital towards setting up and running their own processing mills, or towards processing experimentation, which can often be a great expense. The coffees processed at El Árbol can use the traditional or carbonic maceration processing techniques, and every year we review and improve our processing methods and connectivity with producers.

Everyone in this supply chain benefits from working together in this way, highlighting the meaning of the name Bridazul. In the local language, 'brida' means 'to tie' and refers to connecting things together, and 'azul' means blue, which is the dominant colour of the Nicaraguan flag. Bridazul symbolises the sustainable connections between producer, environment and consumer. Since Project Origin's founder Šasa Šestić first met Claudia in 2014 at an origin trip, he knew that a partnership would produce something special. We are proud to work closely with such considerable and caring people like Claudia and Tim and to showcase the work of those they impact so positively in Nicaragua.

# Bridazul

Varietal: Catuai & Caturra

Process: Natural

Tasting notes: orange, caramel, toffee, round



## Processing Details

- o Coffees grow in lots from small-holder farmers and are transported to the Bridazul communal wet mill
- o Cherries are picked based on our ripeness protocols that aim for 95% of cherries being fully red and Brix of 18-22°
- o Cherries are siphoned through water to remove floaters
- o Whole cherries are fermented in concrete pillas for a short time
- o After fermentation cherries are laid on beds to dry
- o Drying typically takes 25-30 days depending on weather
- o Moisture content is reduced to 10-12%
- o Dried coffee is stored in dried cherry pods in the dry mill until milling and export preparation

# Mozonte Group

Varietal: Catuai Caturra

Process: Washed

Tasting notes: mandarin, orange, lime, apricot, pear, green tea



## Processing Details

- o Coffees grow in lots from small-holder farmers and are transported to the Bridazul communal wet mill
- o Cherries are picked based on our ripeness protocols that aim for 95% of cherries being fully red and Brix of 18-22°
- o Cherries are siphoned through water to remove floaters
- o Cherries are de-pulped and wet-fermented in concrete pillas.
- o After fermentation cherries are washed in channels to remove remaining mucilage and are then laid on beds to dry
- o Drying typically takes 12-18 days depending on weather
- o Moisture content is reduced to 10-12%
- o Dried coffee is stored in parchment in the dry mill until milling and export preparation



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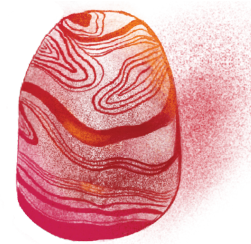
## Grupo Mozonte CM N Jasper

Varietal: Bourbon, Tekesic, Catuai, Catimor

Process: Natural

Lot: 842

Tasting notes: strawberry, cola, red plum, red wine, violet, velvety, toffee



### Processing Details

- o Coffee cherries are collected from lots from small-holder farmers and are transported to the Bridazul processing mill
- o Cherries are sorted based on our ripeness protocols, aiming for 95% of cherries being fully red and Brix of 18-22°
- o Cherries are sealed in fermentation tanks flushed with CO2 and left for an extended fermentation time
- o Drying on raised beds in the shade
- o Drying typically takes 20-25 days
- o Moisture content reduced to 10-12%
- o Coffees stored in dried cherry pods until milling for export