



Bridazul

Claudia Lovo is one of the founders of 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 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.



Claudia Lovo & Saša Šestić at El Árbol, Nicaragua.

El Árbol

Producers: Claudia Lovo & Saša Šestić

Farm: El Árbol

Altitude: 1200 – 1500 m

Region: Dipilto, Nueva Segovia

Harvest: January – March

About El Árbol

– a Project Origin farm

In 2016, Project Origin founder Saša Šestić teamed up with coffee producer Claudia Lovo and several coffee professionals to purchase Finca El Árbol in the Dipilto region of Nicaragua. The name means 'the tree' and was aptly chosen for the giant tree that dominates the centre of the farm. The goal here was to transform El Árbol from a commodity coffee farm to one that could produce high quality, specialty coffee in a fully organic way. With Claudia's guidance, the farm has been transformed from an overgrown commodity farm to a well-maintained sanctuary for flora, fauna, the local community, and specialty coffee.

The farm grows a range of coffee varieties and has been the source of many innovations and experiments in processing techniques, including carbonic maceration techniques. Claudia is also one of the founders of Bridazul, and together since 2019, Project Origin and Bridazul have collaborated on a joint initiative committed to improving the livelihoods and incomes of coffee producers in Nueva Segovia through improvement of farming practices and implementation of a range of carbonic maceration processing techniques. Finca El Árbol features CM processed coffee through this collaboration and offers its infrastructure to other local producers across Dipilto so they too can take advantage of the carbonic maceration processing techniques for their own cherries.



Claudia Lovo at El Árbol, Nicaragua.

El Árbol's aim to become completely organic by 2025 is making great progress. The team are slowly reducing the use of chemicals that have been used to fight la roya (leaf rust) and replacing them with organic compost made on the farm from the local animals, trees, vegetables and flowers. They are increasing the bio-diversity in the local area so the natural environment can return to being self-sustaining and nutrient rich. This should ensure high quality coffee production, generating fair prices and allowing the farm to continue supporting its 14 full time workers and their families.

Claudia and Saša have gone to great lengths to focus on the workers at El Árbol, as they are one of the defining differences that make this farm so special. Before the farm itself was refurbished, investments were made into the accommodation and resources used by the workers and their families. All meals are cooked on the farm and both the managers and workers all eat together. Basic health and dental care are provided to all staff and their children. The farm even employs English and computer tutors for on-site education. As a Project Origin farm, we are proud to share the progress and work alongside the coffees of this amazing team.



[Click here to learn more about CM Selections Coffees](#)

El Árbol CM W Jasper

Varietal: Paraneima

Process: CM Washed



Processing Details

- o Cherries picked ripe
- o Hand sorting of anything under- or over-ripe
- o Whole cherries are sealed in fermentation tanks flushed with CO₂ for 4 days at stable temperatures. The short fermentation time allows for the sweet red fruit flavours whilst maintaining a clean body.
- o Beans are pulped and washed after fermentation in tanks is complete to reduce further fermentation occurring on the drying beds, allowing for a round and balanced cup profile
- o Drying on raised beds in thin layers for 15-20 days under mesh to reduce intensity of UV exposure and allow for consistent and stable drying temperatures whilst outside
- o Moisture content reduced to 10-12%
- o Coffee is stored in parchment until milling for export

El Árbol CM W Amber

Varietal: Pacas

Process: CM Washed

Lot: 880

Tasting notes: apricot, yellow peach, floral, sweet, juicy



Processing Details

- o Cherries picked ripe
- o Hand sorting of anything under- or over-ripe
- o Whole cherries are sealed in fermentation tanks flushed with CO2 for 3 days at stable temperatures. The short fermentation time allows for the sweet fruit flavours whilst maintaining a clean acidity.
- o Beans are pulped and washed after fermentation in tanks is complete to reduce further fermentation occurring on the drying beds, allowing for a round and balanced cup profile
- o Drying on raised beds in thin layers for 15-20 days under mesh to reduce intensity of UV exposure and allow for consistent and stable drying temperatures whilst outside
- o Moisture content reduced to 10-12%
- o Coffee is stored in parchment until milling for export

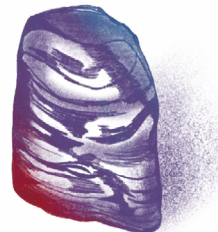
El Árbol CM N Indigo

Varietal: Pacas

Process: CM Natural

Lot: 881

Tasting notes: blackberry, mulberry, dark grape, dark chocolate, juicy, rich, fat



Processing Details

- o Cherries picked ripe and red at 20-22° Brix
- o Hand sorting of anything under- or over-ripe
- o Short fermentation in sealed tanks flushed with CO2 for 3 days at stable temperatures. The shorter fermentation time allows for sweet fruit flavours to develop whilst maintaining a clean, yet dense body in the cup profile. Fermentation continues on the drying beds
- o Drying on raised beds in thin layers for 25 days under mesh to reduce intensity of UV exposure and allow for consistent and stable drying temperatures whilst outside
- o Moisture content reduced to 10-12%
- o Coffee is stored in dried cherry pods until milling for export