



## Bridazul

Mario 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 Mario 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.



Mario Gonzalez – Producer - Nicaragua



## Mario Gonzalez

Producer	Mario Gonzalez
Country	Nicaragua
Region	Dipilto, Nueva Segovia
Farms	El Amparo, El Avión, Los Suyates

## About Mario

Producer Mario Gonzalez operates three different farms in the department of Nueva Segovia, in Nicaragua's north-west: El Amparo, El Avión and Los Suyates. The Gonzalez family started their coffee producing from scratch, transforming pine plantations and unworked land into coffee tree farms that produce a range of high-quality varietals. Mario's son-in-law, Jairo, is a qualified agronomist and has greatly helped establish and develop each of the three farms.

When we first met Mario, we were amazed by the exceptional quality of his soils. Mario and his family put extra care into using natural materials to enhance the soil quality, creating some astounding coffees. Despite their natural talent for agriculture, Mario attributes their success to the international coffee market: "As a producer family it is not, or it will not be possible to survive within the coffee sector without a market that recognises the work we do in the farms and the contribution we make to the surrounding communities."

Project Origin is a proud supporter of the work of Mario, his family and Bridazul. We are excited to continue sharing these coffees with many roasters around the world, and to continue collaborating with our local producers in Dipilto to share the knowledge of Mario and his family.



*Sapling coffee trees - Nicaragua*



## El Amparo

Producer: Mario Gonzalez & Ovidio Argueta

Farm: El Amparo

Altitude: 1050 m

Region: San Fernando, Dipilto, Nueva Segovia

Harvest: January - March

## About El Amparo

The El Amparo coffee farm lies in the hills of San Fernando, in the Department of Nueva Segovia, Nicaragua. Before 2006, the land that currently supports the El Amparo coffee farm was used for forestry. However, in that year, the production of timber in the area was significantly reduced by law. The owner of the land, Ovidio Agueta, decided to work with the Gonzalez family to move into producing coffee.

Helped by Mario's son in law, Jairo, a qualified agronomist, the Gonzalez family transformed the timber plantation into a specialty coffee farm. The farm is now co-operated by Mario and Ovidio, and together they grow and produce a range of varieties, including Marracaturra, Catuai and Catimor.

In Nicaraguan Spanish, El Amparo means 'protection'. This farm certainly provides protection for the coffee trees grown on its slopes – large conifer trees once used for timber now provide shade and a wind break for the coffee trees, while a range of fruit trees and native plants provide further shade and organic material for fertilisers.

In establishing and developing El Amparo, Mario and Ovidio sought to utilise experimental processing techniques for their coffees. Working with Project Origin, they have used Carbonic Maceration processing for several single and combined lots in recent harvests.

# El Amparo

Varietal: Catimor / Catuai

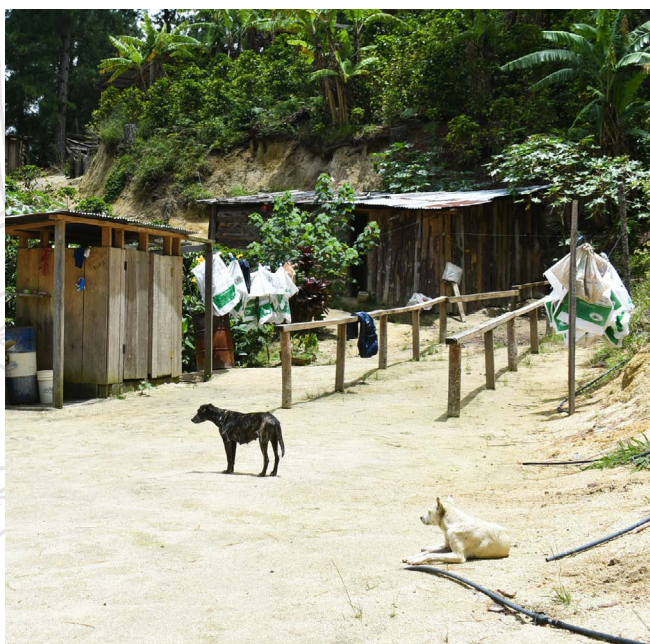
Process: Washed

Tasting notes: red apple, brown sugar, dark chocolate, cocoa powder, panela sugar, tropical, round, juicy



## 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



*El Avi3n Farm - Nicaragua*

## El Avi3n

Producer: Mario Gonzalez

Farm: El Avi3n

Altitude: 1500 – 1750 m

Region: Mozonte, Dipilto, Nueva Segovia

Harvest: January - March

## About El Avi3n

Mario Gonzalez's farm El Avi3n, meaning 'the plane', is located in the region of Mozonte in Nueva Segovia, Nicaragua. Before 2006, the land that currently supports the El Avi3n coffee farm was used for forestry, particularly pine trees. In that year, the production of timber in the area was significantly reduced by law, so the Gonzalez family made the momentous decision to move into producing coffee.

On land never touched by a coffee plant, the Gonzalez family started from scratch and transformed the pine forest plantation into a fantastic coffee farm. Assisted by Mario's son-in-law Jario, a qualified agronomist, the family planted a range of trees beneath the shade of the large conifers. The shade from these large trees provides ample conditions for growing the coffee plants, and the fallen pine needles provide ample ground covering that does not affect the amount of rainwater the plants can receive.

Mario and his family grow catuai and catimor at El Avi3n and use a variety of processing methods for single and mixed lots of these varietals. Using washed, natural and carbonic maceration processing, El Avi3n offers a range of flavour profiles and expressions of the farm and of the Mozonte region. The carbonic maceration coffees are processed with the help of Project Origin and Bridazul. 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, and they help craft the beautiful coffees from Mario's El Avi3n.

# El Avion

Varietal: Catimor / Catuai

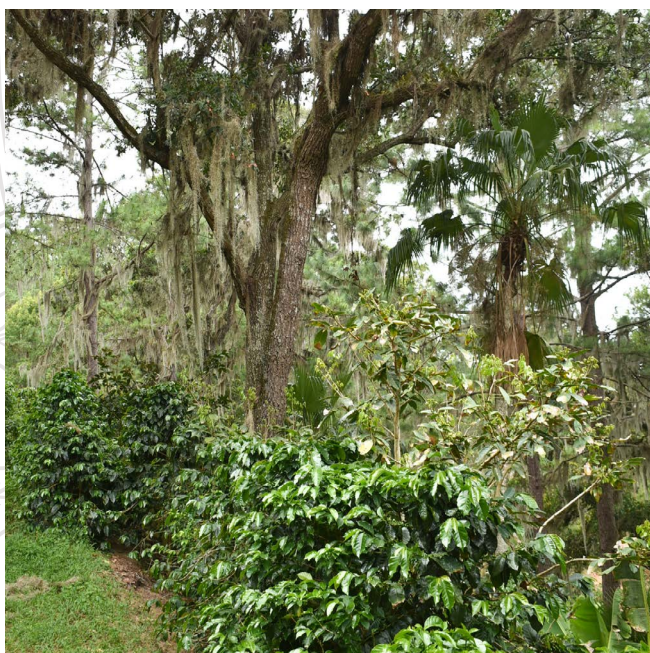
Process: Washed

Tasting notes: mandarin juice, caramel, florals, cooked raspberry, strawberry, fig, juicy, sweet, round



## 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



Los Suyates Farm - Nicaragua

## Los Suyates

Producer: Mario Gonzalez

Farm: Los Suyates

Altitude: 1450 – 1700 m

Region: El Volcán, Dipilto, Nueva Segovia

Harvest: January - March

## About Los Suyates

Less than 5km from the border of Nicaragua and Honduras, Los Suyates is located in dense countryside beside El Volcán, a small town above the town of Dipilto Viejo. Like Mario Gonzalez's other farms, Los Suyates began as a timber plantation. When the laws regarding timber production changed in 2006, Mario and his family began diverting their attention from forestry to coffee production.

Mario utilises the dense fauna and micro climate of Los Suyates to produce a range of varietals. Large trees provide wind breaks and shade for his Catuai and Catimor trees, while native shrubs and fruit trees provide natural fertilisers and biodiversity on the farm.

The coffee grown at Los Suyates are processed using several techniques, including experimental processing method carbonic maceration. This is done to provide a greater range of expressions of each varietal, as well as achieve consistency from each harvest. Mario has also benefitted from the guidance of Bridazul, who have worked to encourage connection, community and information sharing across coffee producers in the Dipilto region, increasing quality and overall providing more for the local communities.

# Los Suyates

Varietal: Maracaturra

Process: Washed

Tasting notes: caramel, floral, apricot, citrus, clean, sweet, round



## 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





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

## El Avion CMN Jasper 889

Varietal: Catuai / Catimor

Process: CM Natural

Lot: 889

Tasting notes: berry, pink lemonade, cherry, orange, brown sugar, clean, juicy, sparkling, sweet



### Processing Details

- o Cherries picked ripe and red at 20-22° Brix
- o Hand sorting of anything under- or over-ripe
- o Cherries are delivered to the Bridazul processing station to complete fermentation and drying using their specialised equipment. El Avion's cherries remain separated as a single farm microlot
- o Fermentation in sealed tanks flushed with CO<sub>2</sub> for 4 days at stable temperatures. The fermentation time allows for pink fruit flavours to develop whilst maintaining a clean, sparkling 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