



Bridazul

Mario and his family work closely with our local partners Bridazul in Nicaragua. '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 bettering the local community of coffee producers and their families through quality coffee. The Nueva Segovia region is one known for producing such extraordinary profiles, and sometimes all it needs to go from good to great is a little help from some friends.

Bridazul provides support in a multitude of ways. Their processing facility features fermentation tanks, a wet mill, multiple drying bed options, a cupping room, and a recently acquired dry mill. This equipment is run by the Bridazul team on behalf of producers. As processing equipment can be expensive, or perhaps the farm altitude is too high for quality drying, the Bridazul team provide their space to remove these barriers in producing higher quality coffees.

Bridazul also support producers through education in agriculture, horticulture, and QC terminology. They connect producers with buyers all around the world, so everyone can specialise in what they do best



Bridazul

to produce high quality coffee that is worth the time and energy spent making, and worth the money spent by buyers to celebrate it. Bridazul connect the start to the end, and remove unnecessary barriers, all to raise the community.

The Bridazul team is run and managed by our long term friend, Claudia Lovo, and, as a woman in coffee, she proudly works with her full time team that is 80% local women at the mill.

Bridazul was founded by Claudia Lovo and Tim Willems and we have been working with them since 2016. Our partnership together - Bridazul and Project Origin - is one that we value whole-heartedly and deeply. We have not only grown in friendship across these years, but through our collaborations, we have resulted in multiple presidential awards in COE, and seen producers of this Bridazul community sit in the top 10 - including first place - year after year. How is that as a result for the power of collaboration?!

When we work with people who put their values in quality coffee as a secondary focus, only to surpass it with valuing the people, communities, and environments that cultivate said coffee, it is an inspiring partnership that constantly reminds us that this wonderful world of coffee is more than just a sensorial experience. It is an industry of people, of nature, of global connectivity, of collaboration. It just so happens to also taste really delicious.



Mario Gonzalez

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

Don Mario & his grandson Mario – Producers - Nicaragua

About Mario

Producer Mario Gonzalez operates three different farms in the department of Nueva Segovia: 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. As the harvests continue, Don Mario's grandson, Mario Gonzalez, is learning to help continue this work of producing coffee. It is an immeasureable source of pride for Don Mario to have his grandson interested in continuing the family farms, and we are excited to see his contribution in years to come.

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."

Don Mario is in a unique position as a producer: he has a team of pickers who return to him every harvest! This is no small feat! This is because he pays them well, and they pick only ripe cherries each pass, which results in extraordinary quality of coffee that we know, trust, and love. 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.



El Amparo

Producer: Mario Gonzalez & Ovidio Argueta

Farm:	El Amparo
Altitude:	1050 m
Region:	San Fernando, Dipilto, Nueva Segovia
Harvest	January - March

Sapling coffee trees - Nicaragua

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 varietals, including Maracaturra, 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 Avión Farm - Nicaragua

El Avión

Producer: Mario Gonzalez

Farm:	El Avión
Altitude:	1500 – 1750 m
Region:	Mozonte, Dipilto, Nueva Segovia
Harvest	January - March

About El Avión

Mario Gonzalez's farm El Avión, meaning 'the plane', is located in the region of Mozonte in Nueva Segovia, Nicaragua. Before 2006, the land that currently supports the El Avión 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 Avión and use a variety of processing methods for single and mixed lots of these varietals. Using washed, natural and carbonic maceration processing, El Avión 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 Avión.



Downloadable
gallery link

El Avión

Varietal: Catimor / Catuai

Process: Washed

Tasting notes: mandarin, red apple, peach, sweet, clean, elegant, light, refreshing



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 pilas 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 Avión

Varietal: Catuai

Process: Washed

Tasting notes: caramel, toffee, apricot, peach, cooked red apple, sticky, thick



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 pilas 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

Thick

Dark chocolate

Rich

Heavy

El Avión CMN Indigo

Varietal: Catuai

Process: CM Natural



Processing Details

- o Cherries are picked in several passes only when ripe
- o Whole cherries are placed in tanks void of oxygen to ferment for an extended period of time with controlled temperature and humidity conditions at the Bridazul mill
- o After desired fermentation level is achieved cherries are moved to drying beds
- o Multi-tiered drying beds under shade are used for a consistent and slow drying rate
- o Cherries are reduced to moisture content of 10-12%
- o Coffee is stored in dried cherry pod until milling for export
- o After resting, coffee is cupped by the Project Origin team to ascertain flavour profile for Indigo gemstone representation

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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 village 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.

Walking through Los Suyates, it is very clear that the health of the land is respected. Native shade trees grow tall, the ground coverage is bright and productive, and despite being a coffee farm, coffee trees are not seen around every corner. This is intentional, as Don Mario is deliberately keeping parts of his land as natural as possible, allowing the ecosystem to continue to thrive itself. The shade trees help to reduce the temperature for coffee cherry maturation, which, in an ever climbing global temperature, is crucial for maintaining quality coffee. Currently, Don Mario with the help of his grandson, Mario Gonzalez, are cultivating catuai, catimor, paraneima, obata and more at this farm. Often, these trees are harvested relatively late in the season, and this is due to the farms altitude, but also thanks to the shade trees allowing a slow cherry maturation.

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.



Downloadable
gallery link

Los Suyates

Varietal: Maracaturra

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 pilas 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

Varietal: Paraneima

Process: Anaerobic washed

Tasting notes: cascara, raspberry, cherry, rich, silky, long, sweet



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 fermented in tanks at Los Suyates mill for several days
- 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

Varietal: Catuai / Catimor

Process: Washed

Tasting notes: peach, apricot, caramel, juicy, oat, malt



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 pilas 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

Flavour notes

Green apple
Honey
Passionfruit
White peach
Tropical fruit
Winey

Los Suyates CMN Amber

Varietal: Paraneima

Process: CM Natural



Processing Details

- o Cherries are picked in several passes only when ripe
- o Whole cherries are placed in tanks void of oxygen to ferment for an extended period of time with controlled temperature and humidity conditions at the Bridazul mill
- o After desired fermentation level is achieved cherries are moved to drying beds
- o Multi-tiered drying beds under shade are used for a consistent and slow drying rate
- o Cherries are reduced to moisture content of 10-12%
- o Coffee is stored in dried cherry pod until milling for export
- o After resting, coffee is cupped by the Project Origin team to ascertain flavour profile for Amber gemstone representation

Flavour notes

Winey
Fermented honey
Passionfruit
Lemonade
Green apple
Peach

Los Suyates CMN Amber

Varietal: Paraneima

Process: CM Natural



Processing Details

- o Cherries are picked in several passes only when ripe
- o Whole cherries are placed in tanks void of oxygen to ferment for an extended period of time with controlled temperature and humidity conditions at the Bridazul mill
- o After desired fermentation level is achieved cherries are moved to drying beds
- o Multi-tiered drying beds under shade are used for a consistent and slow drying rate
- o Cherries are reduced to moisture content of 10-12%
- o Coffee is stored in dried cherry pod until milling for export
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