



Bridazul

Manuel 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.



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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.



Los Jilgueros coffee farm - Nicaragua

Los Jilgueros

Producer: Manuel Armando Peralta

Farm: Los Jilgueros

Altitude: 1200 - 1300 m

Region: Dipilto, Nueva Segovia

Harvest: December - February

About Los Jilgueros

The specialty coffee farm of Los Jilgueros sits in the mountains of Dipilto, right near the border of Honduras, where the mountainous climates are known for being perfectly suited to slow maturation of coffee cherries. It's part of why this region is so popular for coffee - the climates and micro climates that pocket the mountain coves turn each farm into a unique pocket of coffee paradise.

Producer Manuel Armando Perlata tends his farm with his mother and has two grown children. The trees - both planted coffee varieties and naturally existing flora - are all tended with extreme care and detailing, working in a symbiotic relationship for sustainable environmental longevity.

Los Jilgueros

Varietal: Java

Process: Washed

Tasting notes: sweet, clean, balanced, mandarin, peach, grape, agave, coffee husk, floral, cranberry



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 for 24 hours
- o After fermentation is complete coffee is washed in concrete channels to remove any remaining mucilage
- o Coffee is then transported to the Bridazul processing station for drying where it is laid to dry until moisture reaches 10-12%
- o Drying takes typically 12-15 days
- o Beans are stored in parchment until milling for export