



Bridazul

Ronald 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.



All smiles at Nápoles - Nicaragua

Nápoles

Producer: Ronald Lopez Ardon

Farm: Nápoles

Altitude: 1500 - 1600 m

Region: Mosonte, Nueva Segovia

Harvest: January - March

About Nápoles

Here is what Bridazul have to say:

"If there's one thing to say about Ronald, it's his commitment to this craft, sometimes beyond any logic."

The coffee farm of Nápoles sits at a high altitude, which is perfect for slowly maturing coffee cherries, resulting in a clean and complex profile in the cup. It was only in the past year that Ronald started working with Claudia and her team at Bridazul. Their collaboration looks to refining processing steps for elevating coffee quality results, but also reaching a greater market through the Bridazul global reach. Through this collaboration of producers with local processing and exporting guides, producers can focus more on what they do best, which is grow, care for and harvest outstanding coffees, whilst trusting in Claudia and Bridazul to represent them to a wide range of global roasting and importing buyers, ensuring their coffee is sold, and sold at a premium price worthy of the work put in to create it.

Ronald works alongside his brother and together, produced the profile that we are proud to share with roasters all around the world.



*Downloadable
gallery link*

Nápoles

Varietal: Obata

Process: Washed

Tasting notes: cranberry, caramel, red plum, sweet, vibrant, balanced, orange, red apple, honey, floral, mango, melon, peach, 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 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