



Bridazul

Emilio 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.



Emilio Gutierrez – Producer - Nicaragua



Emilio Gutierrez

Producer:	Emilio Gutierrez
Farm:	Los Cipreses
Altitude:	1300 m
Region:	Loma Fria, Dipilto, Nueva Segovia
Harvest	January – March

About Los Cipreses

Don Millo is the third generation of his family to own finca Los Cipreses, 'the cypress trees'. Formerly a cattle farm, Los Cipreses is now home to a great variety of flora that works to maintain biodiversity and balance with the natural environment. The 40 hectares of land is divided in half, with 20 hectares occupied by various coffee trees, and the other 20 hectares remaining as lush forest. He grows several different varieties including the caturra, catuai, marsellesa and parainema. He also grows bananas, plantain and bamboo alongside the larger pine and cypress trees, which will eventually be sold as lumber once they age, but all act as shade protection for the coffee trees below.

Don Millo's coffee quality has been very stable and consistent, but since his introduction to Project Origin and Bridazul, he has been able to steadily improve the complexity, body and sweetness of his lots each year. Both Project Origin and Emilio attribute these improvements to a few small factors that contribute to the overall effect. Emilio has mentioned to us that thanks to his direct trade relationship with Project Origin and other international buyers sought through Bridazul he has been better paid for his crop. Earning more for his harvests means he can invest more towards his farm and pay his pickers more for their work. By being able to commit to pay his workers more, the result of the picked cherries is of a higher quality, and they return to work each year for the harvest period. Ready for Don Millo's latest progress update?! On our annual origin sourcing trips, two of our roasting partners - who have sourced and visited Don Millo's coffees every year - along with Project Origin are funding the building of a new homestead building on the farm. This means that, during harvest time, workers do not need to commute for hours each day, and can live with access to all amenities right on site. We are so unbelievably proud to be part of this and to have witnessed this agreement happen at origin in 2025, and the view the building itself in our 2026 origin trip.

This beautiful circle is what inspires Project Origin to work and collaborate with producers like Don Millo, and the quality of coffee that comes from these collaborations is like the icing on the cake.



*Downloadable
gallery link*

Los Cipreses

Varietal: Caturra

Process: Washed

Tasting notes: mandarin, red apple, apricot, chocolate, rooibos, roasted almond, medium body, caramel, red grape



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 for drying under sun until moisture reaches 10-12%
- o Drying takes typically 12-15 days
- o Beans are stored in parchment until milling for export