



Bridazul

Eudoro 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.



Eudoro Guillen – Producer - Nicaragua



Eudoro Guillen

Producer	Eudoro Guillen
Country	Nicaragua
Region	Dipilto, Nueva Segovia
Farms:	El Recuerdo, San José

About Eudoro

Nestled near the Nicaragua and Honduras border lies a collection of three farms, including El Recuerdo and San José, managed and cared for by Eudoro Guillen. A second-generation coffee producer, Eudoro took over the coffee production business after the unfortunate passing of his father when he was only 18 years old. His father initially purchased the farms back in 1965 and planted primarily the Caturra variety.

With the help of his wife Norma Flores and his mother Doña Silvia, Eudoro invests in new production techniques that aim to increase the quality of his coffee with every harvest. It is this desire and motivation to improve in quality and innovation that connected him to Bridazul and Project Origin, a connection that led to the creation of some very special coffees using the signature Carbonic Maceration techniques. The coffees that have been produced from Eudoro and his family show the potential of Nicaragua as a source for high quality specialty coffee, and we are excited to continue our work together for future harvests. The Eudoro Guillen coffees had their best ever results on the Cup of Excellence score board in 2021, scoring 89.71 from San Jose, thanks to his dedicated work on quality, the environment around him and constant improvement on procedure.



El Recuerdo Farm View - Nicaragua



El Recuerdo & Los Pirineos

Producer: Eudoro Guillen

Farm:	El Recuerdo
Altitude:	1300 - 1500 m
Region:	Dipilto, Nueva Segovia
Harvest	January - March

About El Recuerdo & Los Pirineos

The collection of farms run by Don Eudoro Guillen were purchased in 1965, and he primarily planted caturra coffee trees across all his three farms. Following the passing of Don Eudoro, his son, and now the fourth generation of coffee producers, Eudoro inherited both the farmland and his father's passion for coffee farming. Inevitably, it was this inherited and self-fuelled passion that led to the meeting between Eudoro, Project Origin and Bridazul. With El Recuerdo located near the Nicaragua Honduras border, the climate was well suited to focus on high quality caturra coffee. The choice to continue planting only this variety at El Recuerdo and to avoid planting disease-resistant hybrids on the farm stems from the desire for quality, despite the risk, and devastation caused by la roya (leaf rust) over the past decade. He uses his plot at Los Pirineos for other varietals including geisha and nicatiopia to grow along side his trusted caturra.

The focus on El Recuerdo is to develop new production techniques that increase the quality of the coffee cherries as well as benefit the environment around them. The sister farm Los Pirineos features a wet mill that recycles the water through the waste-water treatment plant and returns it to the soil through irrigation. Examples of environmental factors and processing techniques such as this is what helps make the Eudoro Guillen coffees special. The introduction of CM processing techniques has also helped develop flavour profiles that are so stand out. He delivers the cherries to the dry mill where the final CM processing is handled by Project Origin and Bridazul.

Eudoro's impeccable values make him a rather respected man in the community, who tirelessly pursues consistency and quality in his work. During harvest season, he employs 40 workers to help with picking and processing.



Downloadable
gallery link

El Recuerdo

Varietal: Caturra

Process: Washed

Tasting notes: chocolate, red apple, red plum, rich, sweet, blood orange, balanced, long, cranberry, cherry, honey



Processing Details

- o Picking of only red cherries every 15-20 days and hand sorted
- o Coffee is pulped the same day as picking then dry fermented in concrete pools
- o After dry fermentation the coffee is washed
- o Drying occurs slowly on raised African beds for 12-15 days
- o Beans are moved regularly to ensure consistent drying
- o Moisture content reduced to 10-12%
- o Beans are stored in parchment until dry milling and export preparation

Cranberry

Strawberry

Floral

Honey

Rose

Dark chocolate

Dark cherry

Cacao

Green apple

Blackberry

Caramel

Peach

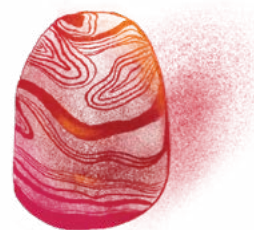
Plum

Rich

Los Pirineos CMN Jasper

Varietal: Nicaotopia

Process: CM Natural



Processing Details

- o Cherries are picked and sorted for 90-95% of fully ripe cherries for this lot
- o Whole cherries are placed in tanks void of oxygen to ferment for 3-5 days 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 Jasper gemstone representation





Norma, Eudoro, Doña Silvia and Nicole (Eudoro and Norma's daughter)

San José

Producer: Eudoro Guillen

Farm: San José

Altitude: 1250 – 1350 m

Region: Las Manos, Dipilto, Nueva Segovia

Harvest: January – March

About San José

Eudoro Guillen is a second-generation coffee farmer, following the footsteps of his late father who unfortunately passed when Eudoro was aged 18. Together, with his wife Norma Flores and his mother Doña Silvia, they work to honour the legacy and knowledge of all that they learned from Eudoro's father, and they dedicate themselves towards new innovations and, ultimately, high-quality coffee.

The San José farm is located in Las Manos, Dipilto, which sits right near the border between Nicaragua and Honduras. Boasting the perfect climate and annual rainfall for coffee, it is no wonder Eudoro is producing top tier Cup of Excellence coffees. By producing the Caturra variety exclusively at San José, Eudoro puts quality and flavour first, despite the danger of devastation by la roya (leaf rust).

Working closely with Bridazul, our local partners in Nicaragua, Eudoro and Norma have also implemented Carbonic Maceration techniques to their coffee processing. After the coffee is floated, Eudoro delivers the cherries to the dry mill where the final CM processing is handled by 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. This is not the first harvest of CM coffees we have received from San José, but it is yet another example of the potential of Nicaraguan high quality specialty coffees.



Downloadable
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