



Bridazul

Favio 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.



Harvested cherries producer Favio - Nicaragua



Santa Trinidad

Producer:	Favio Rodriguez
Farm:	Santa Trinidad
Altitude:	1500 - 1600 m
Region:	Mosonte, Nueva Segovia
Harvest	January - March

Santa Trinidad

Santa Trinidad has been in Favio's family for over 45 years. A second-generation coffee producer, Favio grew up working alongside his father, who introduced many of the coffee varieties still found across the farm today. After studying agronomy at university, Favio returned home determined to continue his father's work while continually improving the quality of the farm.

Today, the 12 manzanas of Santa Trinidad are cared for by Favio and three permanent workers, with around 80 coffee trees growing across the farm. Favio is gradually grouping varieties, with Pacamara becoming a key focus for future plantings. New trees are established using fertiliser produced on the farm from recycled coffee husk and other natural materials.

Alongside Santa Trinidad, Favio has recently established Señor del Milagros, a second farm at 1,500 masl. Four years into its journey, it is already producing Parainema while new Pacamara plantings are being introduced to suit its cooler environment.

Santa Trinidad is a farm Claudia Lovo holds especially close, and after visiting during the 2026 harvest, it was easy to understand why. As the coffee harvest comes to an end each year, the Macarami tree bursts into fruit, marking the changing of the seasons on the farm. A wonderfully hospitable person with a wide smile, we love working with Favio and Claudia to bring the coffees of Santa Trinidad to roasters around the world.



Downloadable
gallery link

Santa Trinidad

Varietal: Pacamara

Process: Washed

Tasting notes: raspberry, chocolate, yellow peach, rich, ruby grapefruit, fruity, vibrant, juicy, dark berry, plum, blackcurrant, raisin, cherry



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