



Bridazul

Hipolito 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.



Specialty producer Hipolito Acuña - Nicaragua



El Paraiso

Producer:	Hipolito Acuña
Farm:	El Paraiso
Altitude:	1100 - 1300 m
Region:	Dipilto, Nueva Segovia
Harvest	December - February

About El Paraiso

Specialty coffee producer Hipolito Acuña is a first generation coffee producer who, alongside his wife Nari, has a strong love of their land and the flora they grow upon it. He is passionate about his surroundings, preserving what naturally exists and planting coffee seedlings in places where they thrive cohesively in the soils. The coffee trees, the mountains and nature in general all call to Hipolito and Nari, making finca El Paraiso both literally and emotionally stand up to its name: "the paradise".

Hipolito and Nari have 3 daughters and during the harvest and processing seasons, they hire around 80 workers to ensure a successful harvest of the cherries with proper tree and land maintenance. The coffee trees, including java, geisha and catuai, are planted beneath pines for shade coverage as well as natural ground coverage that benefits the soil composition when the pine needles float to the ground.

This may be our first harvest exploring the coffees of El Paraiso, and we were beyond excited to taste them during the sourcing season. True stand outs on the table, we are proud to continue seeing the collaboration between the Bridazul team and local producers to access more infrastructure for greater processing of what is already hard done work in growing and harvesting cherries.



*Downloadable
gallery link*

El Paraiso

Varietal: Geisha

Process: Washed

Tasting notes: jasmine, white peach, rich, vibrant, juicy, chamomile, green apple, sweet, long, white tea, mango, tropical, honey, passionfruit



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

Raspberry

Cherry

Yellow stone fruit

Apricot

Honey

Rose

Chocolate

Jammy

Peach blossom

Lemongrass

Lemonade

Marmalade

Tropical

Dark chocolate

Dark cherry

Red grape

White floral

Pineapple

Violet

Rose

Mango

Strawberry

Caramel

Green pear

Rich

Sweet

El Paraiso CMN Jasper

Varietal: Geisha

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

El Paraiso CMN Indigo

Varietal: Java

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 6-8 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 Indigo gemstone representation



Cranberry

Dark chocolate

Winey

Raspberry

Blood orange

Black tea

Mango

Pineapple

Juicy

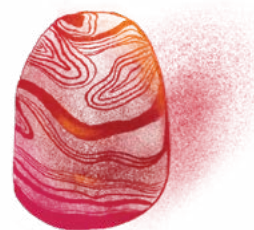
Vibrant

Floral

El Paraiso CMN Jasper

Varietal: Java

Process: CM Natural



Processing Details

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