



Bridazul

Marcio 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 at San Antonio - Nicaragua



San Antonio

Producer:	Marcio Antonio Lopez
Farm:	San Antonio
Altitude:	1400 - 1500 m
Region:	Mozonte, Nueva Segovia
Harvest	January - March

About San Antonio

Marcio Antonio Lopez is a first-generation coffee producer from Mozonte, Nueva Segovia, Nicaragua. Together with his wife, he owns and manages Finca San Antonio, located between around 1,400 and 1,500 masl, where they grow Catuai and Parainema.

For many years, Marcio and his wife worked towards owning a coffee farm of their own. In 2025, that dream became a reality when they purchased Finca San Antonio with financing support through Bridazul. Following a successful harvest and strong coffee prices, they repaid the farm within their first year of ownership.

Outside of harvest, the farm is managed entirely by the family, with Marcio, his wife and their three children all involved in the day-to-day work and decision-making. During harvest, they employ around six seasonal workers from the local community. Deeply connected to the land, the family believe in hard work, consistency and long-term stewardship, seeing coffee as a way to build stability, opportunity and a future for the next generation.

Marcio has worked with Bridazul since 2025, with this season marking his first experience producing natural-process coffees. We cherish our relationship with Bridazul because it allows us to be part of stories like Marcio's. Supporting producers to achieve milestones such as farm ownership creates stronger communities, stronger partnerships, and ultimately coffees we're proud to place in the hands of roasters.



Downloadable
gallery link

Chocolate

Strawberry

Winey

Brown sugar

Raspberry

Blood orange

Watermelon

Cherry

Tropical

Mulberry

Nutmeg

Apricot

Balanced

San Antonio CMN Jasper

Varietal: Red Catuai

Process: CM Natural



Processing Details

- o Cherries are picked in several passes only when ripe
- 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

