



## Bridazul

Danny works 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.



*Producer Danny at La Libertad - Nicaragua*



## La Libertad

|           |                        |
|-----------|------------------------|
| Producer: | Danny Pastrana         |
| Farm:     | La Libertad            |
| Altitude: | 1500 - 1700 m          |
| Region:   | Mozonte, Nueva Segovia |
| Harvest   | November - March       |

## About La Libertad

Danny Pastrana is a first-generation coffee producer and agronomist from Mozonte, Nueva Segovia. At La Libertad, he grows Java, Bourbon Tekisic and Caturra, combining his technical background in agronomy with the practical work of establishing his own coffee-producing business.

For Danny, developing the farm is both a profession and a personal challenge. His farm covers approximately five manzanas, and he believes small producers can build viable and profitable businesses through quality, consistency and careful farm management. During harvest, he works with a team of around ten seasonal workers, alongside four permanent staff who work on the farm throughout the year.

Danny has worked with Bridazul for three years, strengthening the relationship over successive seasons. In 2026 he began his first experiments with specialty coffee processing techniques, adding another area in which he can continue developing his production.

Beyond coffee production, Danny is an advocate for environmental stewardship in Mozonte, with particular interest in protecting water sources and natural resources. His approach brings together agricultural productivity and responsible management of the land as he works towards the long-term development of La Libertad.



*Downloadable  
gallery link*

# La Libertad

Varietal: Java

Process: Washed



## 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 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