



Bridazul

Claudia is one of the founding members of 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.



Claudia Lovo & Saša Šestić at El Árbol, Nicaragua.



El Árbol

Producers: Claudia Lovo & Saša Šestić

Farm: El Árbol

Altitude: 1200 – 1500 m

Region: Dipilto, Nueva Segovia

Harvest: January – March

About El Árbol

– a Project Origin farm

In 2016, Project Origin founder Saša Šestić teamed up with coffee producer Claudia Lovo and several coffee professionals to purchase Finca El Árbol in the Dipilto region of Nicaragua. The name means 'the tree' and was aptly chosen for the giant tree that dominates the centre of the farm. The goal here was to transform El Árbol from a commodity coffee farm to one that could produce high quality, specialty coffee in a fully organic way. With Claudia's guidance, the farm has been transformed from an overgrown commodity farm to a well-maintained sanctuary for flora, fauna, the local community, and specialty coffee.

The farm grows a range of coffee varieties and has been the source of many innovations and experiments in processing techniques, including carbonic maceration techniques. Claudia is also one of the founders of Bridazul, and together 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. Finca El Árbol features CM processed coffee through this collaboration and offers its infrastructure to other local producers across Dipilto so they too can take advantage of the carbonic maceration processing techniques for their own cherries.



*Downloadable
gallery link*



Claudia Lovo at El Árbol, Nicaragua.

El Árbol's aim to become completely organic by 2025 is making great progress - but still has a little way to go. The team are slowly reducing the use of chemicals that have been used to fight la roya (leaf rust) and replacing them with organic compost made on the farm from the local animals, trees, vegetables and flowers. They are increasing the bio-diversity in the local area so the natural environment can return to being self-sustaining and nutrient rich. This should ensure high quality coffee production, generating fair prices and allowing the farm to continue supporting its 14 full time workers and their families.

Claudia and Saša have gone to great lengths to focus on the workers at El Árbol, as they are one of the defining differences that make this farm so special. Before the farm itself was refurbished, investments were made into the accommodation and resources used by the workers and their families. All meals are cooked on the farm and both the managers and workers all eat together. Basic health and dental care are provided to all staff and their children. The farm even employs English and computer tutors for on-site education. As a Project Origin farm, we are proud to share the progress and work alongside the coffees of this amazing team.

Raspberry

Cacao

Orange

Cherry

Blood orange

Raisin

Red plum

Cranberry

Grapefruit

Blueberry

Rich

Juicy

Dark fruit

Dark chocolate

Bergamot

Violet

Mulberry

Blackberry

Peach

Green apple

Rum & raisin

Floral

Plum

Vibrant

Complex

El Arbol CMN Jasper

Varietal: Pacas

Process: CM Natural



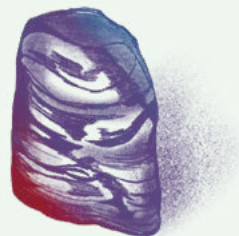
Processing Details

- o Cherries hand picked when red and ripe for 90-95% consistency in ripeness
- o Hand sorting of anything under- or over-ripe
- o Whole cherries are sealed in fermentation tanks flushed with CO2 for 3-5 days at stable temperatures. The short fermentation time allows for the sweet red fruit flavours whilst maintaining a clean body.
- o Drying on raised beds in thin layers for 25 days in shade under mesh to reduce intensity of UV exposure and allow for consistent and stable drying temperatures whilst outside
- o Moisture content reduced to 10-12%
- o Coffee is stored in dried cherry pods until milling for export
- o Project Origin cups and curates this lot for our Signature Jasper profile in collaboration with Claudia

El Arbol CMN Indigo

Varietal: Bourbon Tekisic

Process: CM Natural



Processing Details

- o Cherries hand picked when red and ripe for 90-95% consistency in ripeness
- o Hand sorting of anything under- or over-ripe
- o Whole cherries are sealed in fermentation tanks flushed with CO2 for 6-8 days at stable temperatures. The long fermentation time allows for the deeper fruit flavours to develop
- o Drying on raised beds in thin layers for 25 days in shade under mesh to reduce intensity of UV exposure and allow for consistent and stable drying temperatures whilst outside
- o Moisture content reduced to 10-12%
- o Coffee is stored in dried cherry pods until milling for export
- o Project Origin cups and curates this lot for our Signature Indigo profile in collaboration with Claudia

