

NATCHA 02

NATCHA 02号批次

NATCHA-02-26-B07

Mt. Halu · 1,370 m asl

西爪哇 Halu山



[VIEW LIVE RECORD](#)

CROP / BATCH 2026 · Batch 07 产季 / 批次	HARVEST / RECEIPT June-July 2026 · hand-picked · ≥21°Bx 采收 / 接收
VARIETY Linea S795 · Sigararutang · Caturra 品种	INPUT Approx. 20,000 kg cherry 鲜果投入
RELEASED OUTPUT Approx. 3,333 kg green 放行产量	FORMATS Green · Roasted · Freeze-Dried 供应形态

PUBLIC PROCESS公开加工流程

65°C dry thermal stage (~6 h) -> rehydrate -> pulp -> 105 h CM at 3-16°C, 0% oxygen, white wine yeast -> Lactobacillus final 8 h -> dry at 45°C to 12-13% moisture -> wet hull -> sort & grade.

105小时零氧低温CM发酵 · 白葡萄酒酵母 · 未段8小时乳酸菌

No wine added · finished process 0% alcohol.

QUALITY RECORD

INDEPENDENT SENSORY NOTES · INDIVIDUAL EVALUATORS · NO ORGANIZATIONAL ENDORSEMENT

Strawberry cream, red fruit, cherry, yellow nectarine, Fuji apple, soft pear, chrysanthemum, nougat, caramel, almond biscotti and creamy lactic sweetness with a lingering finish.

草莓奶油、红色水果、樱桃、黄油桃、富士苹果、柔和梨、菊花、牛轧糖、焦糖、杏仁脆饼与持久乳酸甜感。

No numerical 2026 score is published in this public passport.

PARENT AND DERIVED RECORDS

PUBLIC PARENT NATCHA-02-26-B07	RECEIPT RCV-N02-26-B07-###	FERMENTATION FER-N02-26-B07-T##-R##	QUALITY QC-N02-26-B07	TRANSFORMATION RST / FD / PK-N02-26-B07-###
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