

NATCHA 03

NATCHA 03号批次

NATCHA-03-26-B07

Mt. Papandayan · 1,360 m asl

西爪哇 Papandayan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 -> 90 h CM at 3-16°C, 0% oxygen, red wine yeast -> Lactobacillus final 24 h -> dry at 45°C to 12-13% moisture -> wet hull -> sort & grade.

90小时零氧低温CM发酵 · 红葡萄酒酵母 · 未段24小时乳酸菌

No wine added · finished process 0% alcohol.

QUALITY RECORD

INDEPENDENT SENSORY NOTES · INDIVIDUAL EVALUATORS · NO ORGANIZATIONAL ENDORSEMENT

Strawberry, raspberry, peach, bubblegum, red grapes, pink guava, rose, yogurt, Basque cheesecake, creamy lactic body and sparkling tartaric acidity.

草莓、覆盆子、桃、泡泡糖、红葡萄、粉红番石榴、玫瑰、酸奶、巴斯克芝士蛋糕、奶油乳酸质感与明亮酒石酸感。

No numerical 2026 score is published in this public passport.

PARENT AND DERIVED RECORDS

PUBLIC PARENT NATCHA-03-26-B07	RECEIPT RCV-N03-26-B07-###	FERMENTATION FER-N03-26-B07-T##-R##	QUALITY QC-N03-26-B07	TRANSFORMATION RST / FD / PK-N03-26-B07-###
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