

NATCHA 04

NATCHA 04号批次

NATCHA-04-26-B07

Mt. Tilu · 1,440 m asl

西瓜哇 Tilu山



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 12 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 · 末段12小时乳酸菌

No wine added · finished process 0% alcohol.

QUALITY RECORD

INDEPENDENT SENSORY NOTES · INDIVIDUAL EVALUATORS · NO ORGANIZATIONAL ENDORSEMENT

Honeycomb, butterscotch, vanilla, milk chocolate, apple crumble, lavender, halva, coconut cream, peach jam, brown sugar and rich creamy texture.

蜂巢蜜、奶油太妃、香草、牛奶巧克力、苹果酥、薰衣草、哈瓦糖、椰奶油、桃酱、红糖与浓郁奶油质感。

No numerical 2026 score is published in this public passport.

PARENT AND DERIVED RECORDS

PUBLIC PARENT NATCHA-04-26-B07	RECEIPT RCV-N04-26-B07-###	FERMENTATION FER-N04-26-B07-T##-R##	QUALITY QC-N04-26-B07	TRANSFORMATION RST / FD / PK-N04-26-B07-###
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