

NATCHA 05

NATCHA 05号批次

NATCHA-05-26-B07

Mt. Malabar · 1,400 m asl

西爪哇 Malabar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 -> 90 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.

90小时零氧低温CM发酵 · 白葡萄酒酵母 · 未段12小时乳酸菌

No wine added · finished process 0% alcohol.

QUALITY RECORD

INDEPENDENT SENSORY NOTES · INDIVIDUAL EVALUATORS · NO ORGANIZATIONAL ENDORSEMENT

Vanilla wafers, peach, almond, strawberry, macadamia, lemon, mandarin orange, berries, rose, roselle, a clean cup and lively creamy lactic brightness.

香草威化、桃、杏仁、草莓、夏威夷果、柠檬、柑橘、莓果、玫瑰、洛神花、洁净杯感与活泼乳酸明亮度。

No numerical 2026 score is published in this public passport.

PARENT AND DERIVED RECORDS

PUBLIC PARENT NATCHA-05-26-B07	RECEIPT RCV-N05-26-B07-###	FERMENTATION FER-N05-26-B07-T##-R##	QUALITY QC-N05-26-B07	TRANSFORMATION RST / FD / PK-N05-26-B07-###
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