

NATCHA 08

NATCHA 08号批次

NATCHA-08-26-B07

Mt. Malabar · 1,450 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, red wine yeast -> Lactobacillus final 10 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10小时乳酸菌

No wine added · finished process 0% alcohol.

QUALITY RECORD

INDEPENDENT SENSORY NOTES · INDIVIDUAL EVALUATORS · NO ORGANIZATIONAL ENDORSEMENT

Watermelon candy, honeydew, strawberry, bubblegum, banana smoothie, pear cider, creme fraiche, an elegant creamy body and gentle lactic-malic acidity.

西瓜糖、蜜瓜、草莓、泡泡糖、香蕉奶昔、梨子苹果酒、法式酸奶油、优雅奶油质感与柔和乳酸苹果酸感。

No numerical 2026 score is published in this public passport.

PARENT AND DERIVED RECORDS

PUBLIC PARENT NATCHA-08-26-B07	RECEIPT RCV-N08-26-B07-###	FERMENTATION FER-N08-26-B07-T##-R##	QUALITY QC-N08-26-B07	TRANSFORMATION RST / FD / PK-N08-26-B07-###
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