

NATCHA 12

NATCHA 12号批次

NATCHA-12-26-B07

Rancakalong · 1,375 m asl

西瓜哇 Rancakalong



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 -> no Lactobacillus stage shown in the attached Lot 12 record -> 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 · 现有记录未列乳酸菌阶段

No wine added · finished process 0% alcohol.

QUALITY RECORD

INDEPENDENT SENSORY NOTES · INDIVIDUAL EVALUATORS · NO ORGANIZATIONAL ENDORSEMENT

Almond, wafer, brown spice, cardamom, cinnamon, stewed apple, spiced pear, stone fruit, mangosteen and hawthorn.

杏仁、威化、棕色香料、豆蔻、肉桂、炖苹果、香料梨、核果、山竹与山楂。

No numerical 2026 score is published in this public passport.

PARENT AND DERIVED RECORDS

PUBLIC PARENT NATCHA-12-26-B07	RECEIPT RCV-N12-26-B07-###	FERMENTATION FER-N12-26-B07-T##-R##	QUALITY QC-N12-26-B07	TRANSFORMATION RST / FD / PK-N12-26-B07-###
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