

NATCHA X

NATCHA X 共酵系列

NATCHA-X-26-B07

West Java source cluster · 1,300-1,450 m asl

西爪哇产区集群



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

Dry thermal shock -> rehydrate -> pulp -> confidential multi-stage CM at 3-16°C in 0% oxygen -> authentic Kweichow Moutai added during the final 12 hours -> controlled drying, milling, sorting and quality release.

贵州茅台共酵 · 发酵最后12小时加入

Contains a small amount of alcohol from Kweichow Moutai. Finished-product testing is required for destination-market labelling. No affiliation or endorsement is implied.

QUALITY RECORD

INDEPENDENT SENSORY NOTES · INDIVIDUAL EVALUATORS · NO ORGANIZATIONAL ENDORSEMENT

Confidential for the current limited release

当前限量作品风味档案保密

No numerical 2026 score is published in this public passport.

PARENT AND DERIVED RECORDS

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