

NATCHA 01

NATCHA 01号批次

NATCHA-01-26-B07

Rancabali · 1,355 m asl

西瓜哇 Rancabali



[VIEW LIVE RECORD](#)

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 -> 120 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.

120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

Shortbread, yellow peach, mixed berries, hawthorn, orange peel, milk chocolate, vanilla, caramel, honey, cloves, rosemary and a smooth buttery-cream body.

黄油酥饼、黄桃、混合莓果、山楂、橙皮、牛奶巧克力、香草、焦糖、蜂蜜、丁香、迷迭香与顺滑奶油质感。

No numerical 2026 score is published in this public passport.

PARENT AND DERIVED RECORDS

PUBLIC PARENT NATCHA-01-26-B07	RECEIPT RCV-N01-26-B07-###	FERMENTATION FER-N01-26-B07-T##-R##	QUALITY QC-N01-26-B07	TRANSFORMATION RST / FD / PK-N01-26-B07-###
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NATCHA 02

NATCHA 02号批次

NATCHA-02-26-B07

Mt. Halu · 1,370 m asl

西爪哇 Halu山



[VIEW LIVE RECORD](#)

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 8 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8小时乳酸菌

No wine added · finished process 0% alcohol.

QUALITY RECORD

INDEPENDENT SENSORY NOTES · INDIVIDUAL EVALUATORS · NO ORGANIZATIONAL ENDORSEMENT

Strawberry cream, red fruit, cherry, yellow nectarine, Fuji apple, soft pear, chrysanthemum, nougat, caramel, almond biscotti and creamy lactic sweetness with a lingering finish.

草莓奶油、红色水果、樱桃、黄油桃、富士苹果、柔和梨、菊花、牛轧糖、焦糖、杏仁脆饼与持久乳酸甜感。

No numerical 2026 score is published in this public passport.

PARENT AND DERIVED RECORDS

PUBLIC PARENT NATCHA-02-26-B07	RECEIPT RCV-N02-26-B07-###	FERMENTATION FER-N02-26-B07-T##-R##	QUALITY QC-N02-26-B07	TRANSFORMATION RST / FD / PK-N02-26-B07-###
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NATCHA 03

NATCHA 03号批次

NATCHA-03-26-B07

Mt. Papandayan · 1,360 m asl

西爪哇 Papandayan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 24 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24小时乳酸菌

No wine added · finished process 0% alcohol.

QUALITY RECORD

INDEPENDENT SENSORY NOTES · INDIVIDUAL EVALUATORS · NO ORGANIZATIONAL ENDORSEMENT

Strawberry, raspberry, peach, bubblegum, red grapes, pink guava, rose, yogurt, Basque cheesecake, creamy lactic body and sparkling tartaric acidity.

草莓、覆盆子、桃、泡泡糖、红葡萄、粉红番石榴、玫瑰、酸奶、巴斯克芝士蛋糕、奶油乳酸质感与明亮酒石酸感。

No numerical 2026 score is published in this public passport.

PARENT AND DERIVED RECORDS

PUBLIC PARENT NATCHA-03-26-B07	RECEIPT RCV-N03-26-B07-###	FERMENTATION FER-N03-26-B07-T##-R##	QUALITY QC-N03-26-B07	TRANSFORMATION RST / FD / PK-N03-26-B07-###
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NATCHA 04

NATCHA 04号批次

NATCHA-04-26-B07

Mt. Tilu · 1,440 m asl

西爪哇 Tilu山



[VIEW LIVE RECORD](#)

CROP / BATCH 2026 · Batch 07 产季 / 批次	HARVEST / RECEIPT June-July 2026 · hand-picked · $\geq 21^{\circ}\text{Bx}$ 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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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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NATCHA 08

NATCHA 08号批次

NATCHA-08-26-B07

Mt. Malabar · 1,450 m asl

西爪哇 Malabar山



[VIEW LIVE RECORD](#)

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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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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NATCHA 14

NATCHA 14号批次

NATCHA-14-26-B07

Mt. Patuha · 1,385 m asl

西瓜哇 Patuha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

Dry thermal stage -> sun drying -> 12-hour Lactobacillus stage -> wet hull -> sort and grade. The recorded Lot 14 route differs from the shared numbered-lot CM sequence.

热处理 · 日晒 · 12小时乳酸菌阶段

No wine added · finished process 0% alcohol.

QUALITY RECORD

INDEPENDENT SENSORY NOTES · INDIVIDUAL EVALUATORS · NO ORGANIZATIONAL ENDORSEMENT

Strawberry, purple grape, rose, brownie, fudge, milk chocolate, caramel, berry, glazed plum and rose syrup.

草莓、紫葡萄、玫瑰、布朗尼、软糖、牛奶巧克力、焦糖、莓果、糖渍李子与玫瑰糖浆。

No numerical 2026 score is published in this public passport.

PARENT AND DERIVED RECORDS

PUBLIC PARENT NATCHA-14-26-B07	RECEIPT RCV-N14-26-B07-###	FERMENTATION FER-N14-26-B07-T##-R##	QUALITY QC-N14-26-B07	TRANSFORMATION RST / FD / PK-N14-26-B07-###
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SIDRA

SIDRA

NATCHA-SIDRA-26-B07

Sukanagara · 1,400 m asl

西爪哇 Sukanagara



CROP / BATCH 2026 · Batch 07 产季 / 批次	HARVEST / RECEIPT June-July 2026 · hand-picked · ≥21°Bx 采收 / 接收
VARIETY Sidra 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

Whole-cherry Natural processing -> controlled anaerobic fermentation -> drying -> milling -> sorting -> quality release.

整果日晒后进行可控厌氧发酵 · 直接农户咖啡

Detailed working controls remain confidential.

QUALITY RECORD

INDEPENDENT SENSORY NOTES · INDIVIDUAL EVALUATORS · NO ORGANIZATIONAL ENDORSEMENT

Black Tea · Jasmine · Blackcurrant

红茶 · 茉莉 · 黑加仑

No numerical 2026 score is published in this public passport.

PARENT AND DERIVED RECORDS

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

花漾雅韵

DIV-ELAN-26-B07

Selected West Java lots · 1,300-1,450 m asl

精选西爪哇批次



[VIEW LIVE RECORD](#)

CROP / BATCH 2026 · Batch 07 产季 / 批次	HARVEST / RECEIPT June-July 2026 · hand-picked · ≥21°Bx 采收 / 接收
VARIETY Selected Arabica lots 品种	INPUT Approx. 1,000 kg cherry 鲜果投入
RELEASED OUTPUT 30 kg selected allocation 放行产量	FORMATS Roasted · Private allocation 供应形态

PUBLIC PROCESS公开加工流程

Five separately directed yeast fermentations for aroma, depth, texture, structure and balance at 3-16°C under oxygen-excluded conditions -> recombined and roasted as one Divinum cuvée.

五组定向发酵 · 合成有一款Divinum调配作品 · 3-16°C

Constituent identities, proportions and detailed curves remain confidential.

QUALITY RECORD Florals · Tropical Fruit · Berries · Stone Fruit 花香 · 热带水果 · 浆果 · 核果 No numerical 2026 score is published in this public passport.	INDEPENDENT SENSORY NOTES · INDIVIDUAL EVALUATORS · NO ORGANIZATIONAL ENDORSEMENT
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PARENT AND DERIVED RECORDS

PUBLIC PARENT DIV-ELAN-26-B07	RECEIPT RCV-DELAN-26-B07-###	FERMENTATION FER-DELAN-26-B07-T##-R##	QUALITY QC-DELAN-26-B07	TRANSFORMATION RST / FD / PK-DELAN-26-B07-###
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DATA BOUNDARY Farmer identities confidential · coordinates and supporting records trade-only · recipes, ratios and curves PT TSJA confidential.	APPROVED BY Christian J. Charis · PT TSJA 5 Aug 2026 · company-controlled · not third-party certified
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Vintage 0124

典藏0124

DIV-V0124-26-B07

Selected West Java lots · 1,300-1,450 m asl

精选西爪哇批次



[VIEW LIVE RECORD](#)

CROP / BATCH 2026 · Batch 07 产季 / 批次	HARVEST / RECEIPT June-July 2026 · hand-picked · ≥21°Bx 采收 / 接收
VARIETY Selected Arabica lots 品种	INPUT Approx. 1,000 kg cherry 鲜果投入
RELEASED OUTPUT 30 kg selected allocation 放行产量	FORMATS Roasted · Private allocation 供应形态

PUBLIC PROCESS公开加工流程

Five separately directed yeast fermentations for aroma, depth, texture, structure and balance at 3-16°C under oxygen-excluded conditions -> recombined and roasted as one Divinum cuvée.

五组定向发酵 · 合成有一款Divinum调配作品 · 3-16°C

Constituent identities, proportions and detailed curves remain confidential.

QUALITY RECORD

INDEPENDENT SENSORY NOTES · INDIVIDUAL EVALUATORS · NO ORGANIZATIONAL ENDORSEMENT

Vanilla · Tropical Fruit · Sweetness · Chocolate · Restrained Spice

香草 · 热带水果 · 甜感 · 巧克力 · 克制香料

No numerical 2026 score is published in this public passport.

PARENT AND DERIVED RECORDS

PUBLIC PARENT DIV-V0124-26-B07	RECEIPT RCV-DV0124-26-B07-###	FERMENTATION FER-DV0124-26-B07-T##-R##	QUALITY QC-DV0124-26-B07	TRANSFORMATION RST / FD / PK-DV0124-26-B07-###
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Diamond Seraphine

钻石炽天使

DIV-SERAPHINE-26-B07

Selected West Java lots · 1,300-1,450 m asl

精选西爪哇批次



[VIEW LIVE RECORD](#)

CROP / BATCH 2026 · Batch 07 产季 / 批次	HARVEST / RECEIPT June-July 2026 · hand-picked · ≥21°Bx 采收 / 接收
VARIETY Selected Arabica lots 品种	INPUT Approx. 1,000 kg cherry 鲜果投入
RELEASED OUTPUT 30 kg selected allocation 放行产量	FORMATS Roasted · Private allocation 供应形态

PUBLIC PROCESS公开加工流程

Five separately directed yeast fermentations for aroma, depth, texture, structure and balance at 3-16°C under oxygen-excluded conditions -> recombined and roasted as one Divinum cuvée.

五组定向发酵 · 合成有一款Divinum调配作品 · 3-16°C

Constituent identities, proportions and detailed curves remain confidential.

QUALITY RECORD

INDEPENDENT SENSORY NOTES · INDIVIDUAL EVALUATORS · NO ORGANIZATIONAL ENDORSEMENT

Distinguished Cigar Tobacco · Dark Chocolate · Sweet Vanilla

高级雪茄烟草 · 黑巧克力 · 甜香草

No numerical 2026 score is published in this public passport.

PARENT AND DERIVED RECORDS

PUBLIC PARENT DIV-SERAPHINE-26-B07	RECEIPT RCV-DSERAPHINE-26-B07-###	FERMENTATION FER-DSERAPHINE-26-B07-T##-R##	QUALITY QC-DSERAPHINE-26-B07	TRANSFORMATION RST / FD / PK-DSERAPHINE-26-B07-###
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