



Gunung Tilu Natural

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HISTORY

Natcha Coffee, where next-generation experimental coffee is crafted with precision and passion. At Natcha Coffee, they push the boundaries of flavour by combining innovation with tradition, using their signature Carbonic Maceration process with various wine yeast to create truly unique profiles. Sourced from select farms in West Java, each cup reflects the dedication to exploring new frontiers in coffee. With a global presence in markets like Australia, Europe, Hong Kong, India, and Taiwan, Natcha Coffee has earned a 90+ score from the Coffee Quality Institute. Experience the future of coffee with Natcha – where experimentation meets excellence.

PRODUCERS

Natcha

LOCATION



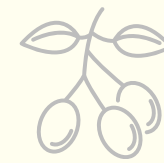
COUNTRY
INDONESIA

ALTITUDE
1,300-1,400 MASL

REGION
WEST JAVA

HARVEST
JUL-SEPT

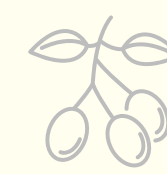
VARIETY



LINI S795



SIGARARUTANG



CATURA



ATENG SUPER

TECHNICAL



PROCESSING METHOD
NATURAL



CHARACTERISTICS
A SWEET AND FRUITY CUP, WITH LAYERS OF TROPICAL FRUIT LIKE MANGO, ROCKMELON AND PINEAPPLE, RIPE BERRIES INCLUDING CHERRY AND RASPBERRY, AND DELICATE FLORAL NOTES OF JASMINE AND HONEYSUCKLE. ITS MEDIUM BODY AND SMOOTH, SYRUPY TEXTURE CREATE A SATISFYING BALANCE, WHILE BRIGHT, WINE-LIKE ACIDITY LIFTS THE CUP AND LEAVES A CLEAN, LINGERING FINISH.

