



Natcha CM Lot #08

Our Website:
www.opal.coffee

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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



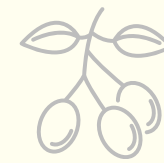
COUNTRY
INDONESIA

ALTITUDE
1,450 MASL

REGION
MT. MALABAR,
PANGALENGAN,
WEST JAVA

HARVEST
JULY-SEPT

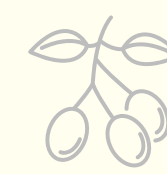
VARIETY



LINI S795



SIGARARUTANG



CATURA



ATENG SUPER

TECHNICAL



PROCESSING METHOD
CARBONIC MACERATION FOR 36 HOURS USING RED WINE YEAST. LACTIC FERMENTATION WITH LACTOBACILLUS ADDED IN THE LAST 10 HOURS.



CHARACTERISTICS
IS VIBRANT RED FRUIT FLAVORS OF CHERRY, RASPBERRY, AND STRAWBERRY, BALANCED WITH SUBTLE PLUM AND CRANBERRY NOTES INCLUDING MELON. ITS MEDIUM BODY IS SMOOTH AND JUICY, WITH A CLEAN FINISH.

