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SPEC ID       : QLA-BP-000000002403                                RESONANCE     : 9.3 / 10.0 CR
ATTRIBUTED TO : Jeffrey Stuffings & Terroir Fermenters             CALIBRATED    : 2026-11-08
NODE ENDPOINT : https://qualia-teal.vercel.app/idea/b0000000-0000-0000-0000-000000002403
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Native Terroir Coolship Mobile

[THE MECHANICS:]

A mobile, hermetically transportable copper coolship trailer engineered to capture hyper-localized airborne wild yeast and lactic acid bacteria directly inside heritage Texas desert orchards and prairie preserves. Insulated shallow copper cooling trays allow overnight atmospheric wort inoculation at target nocturnal ambient temperatures without artificial refrigeration.

Inoculated wort is gravity-racked in-situ into charred Texas post-oak barrels seasoned with wild hill country juniper and prickly pear. Secondary bottle conditioning takes place under native yeasts with zero forced carbonation, creating vintage-specific spontaneous vintages tied to exact geographic micro-climates.

[UTILITARIAN VALUE:]

Establishes ultra-rare single-orchard terroir vintages with 4x margin multiples over standard craft releases, protected by biological authenticity records.

[TARGET ECOSYSTEM:]

Artisan farmhouse breweries, terroir-driven hospitality, wild fermentation collectors, natural wine festivals.

INTERACTIVE 3D TERMINAL & SOVEREIGN CRAFT ECOSYSTEM LINKS

1. Inspect Live 3D Simulation, Crash-Test BOM & 1-Click Claim/Delist:
   https://qualia-teal.vercel.app/idea/b0000000-0000-0000-0000-000000002403
2. Commission Verified Modular Sound & 3D Artisans (USD Bounties on Roily):
   https://roily-app.vercel.app/?tab=feed
3. Source Direct B2B Manufacturing & Code Execution (0% Tax on DealOff):
   https://deal-off.vercel.app/?from=qualia&title=Native%20Terroir%20Coolship%20Mobile&bounty=250
4. Hardware Unit-Economics Essays & Original Books by C.J. Night:
   https://cjnight.substack.com