```
SPEC ID       : QLA-BP-000000003903                                RESONANCE     : 9.8 / 10.0 CR
ATTRIBUTED TO : Fonta Flora Brewery Team                           CALIBRATED    : 2026-11-13
NODE ENDPOINT : https://qualia-teal.vercel.app/idea/b0000000-0000-0000-0000-000000003903
```

Wild-Flora Botanical Bitters & Solera Taproom Reserve

[THE MECHANICS:]

A fractional cold-vacuum extraction and oak-solera aging line that captures volatile aromatics from Appalachian spruce tips, pawpaw, and wild-fermented fruit skins before secondary bottle conditioning. Each micro-batch yields numbered 100ml dropper vials of hyper-local wild-yeast bitters with a 24-month shelf life and 4x higher margin per liter than packaged 750ml bottles.

[UTILITARIAN VALUE:]

Monetizes spent wild-culture botanicals and barrel-aging lees into high-margin concentrated cocktail bitters and non-alcoholic taproom elixirs sold year-round alongside seasonal bottle releases.

[TARGET ECOSYSTEM:]

Craft cocktail bars, natural wine programs, culinary fermentation fans, and regional taproom collectors.

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/b0000000-0000-0000-0000-000000003903
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=Wild-Flora%20Botanical%20Bitters%20%26%20Solera%20Taproom%20Reserve&boun
4. Hardware Unit-Economics Essays & Original Books by C.J. Night:
   https://cjnight.substack.com