```
SPEC ID       : QLA-BP-000000004003                                RESONANCE     : 9.8 / 10.0 CR
ATTRIBUTED TO : Allagash Brewing Team                                 CALIBRATED    : 2026-11-13
NODE ENDPOINT : https://qualia-teal.vercel.app/idea/b0000000-0000-0000-0000-000000004003
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Coolship Wild-Flora Vinegar & Cellar Aperitif Reserve

[THE MECHANICS:]

A slow-oxidized Maine oak barrel solera fed exclusively by single-night coolship wort batches and coastal botanical infusions. Aged 18 months under natural cellar temperature swings, each numbered 375ml wax-dipped bottle preserves living acetic complexity with 5x retail margin per liter compared to standard 4-pack cans.

[UTILITARIAN VALUE:]

Converts high-acidity coolship barrel lots and spent wild-yeast lees into ultra-high-margin culinary vinegars and bitter cellar aperitifs sold directly to Michelin kitchens and taproom collectors.

[TARGET ECOSYSTEM:]

Chef-driven tasting rooms, natural wine bars, artisanal fermentation collectors, and craft hospitality buyers.

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/b0000000-0000-0000-0000-000000004003
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=Coolship%20Wild-Flora%20Vinegar%20%26%20Cellar%20Aperitif%20Reserve&bounty=
4. Hardware Unit-Economics Essays & Original Books by C.J. Night:
   https://cjnight.substack.com