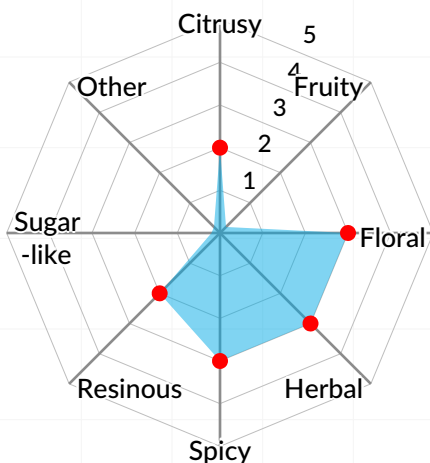


AROMA EVALUATION



VISUAL EVALUATION



AROMA SPECIFICATION

floral, hoppy, pine, lime

GENETIC ORIGIN

A cross between Northern Brewer and a wild hop.

HOPS HOTLINE
800.339.8710

AGRONOMIC ASPECTS

GROWING

Yield (kg/ha)	1,600 - 2,400
Maturity	Medium to Late
Main Growing Country	Slovenia

RESISTANCE AGAINST DISEASES

Downy mildew	Tolerant
Powdery mildew	Tolerant

CHEMICAL INGREDIENTS

BITTER COMPONENTS

Alpha-Acid %	3.0 - 7.0
Beta-Acid %	4.0 - 7.0
Co-Humulone % rel.	25 - 35
Hard Resins : Alpha-Acid	0.28 - 0.79

POLYPHENOLS

Xanthohumol (EBC 7.7)	> 0.4
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AROMA COMPONENTS

Total Oils (ml/100g)	0.7 - 4.0
Beta-Caryophyllene: Humulene	> 0.40
Farnesene % of total Oil	4.00 - 8.00
Linalool % of total Oil	1.0 - 2.0
Linalool: Alpha-Acid	0.33 - 0.40