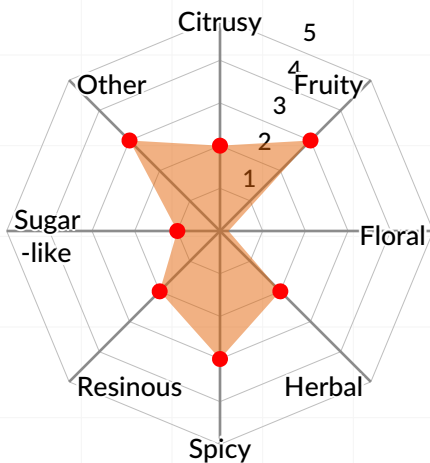


## AROMA EVALUATION



## VISUAL EVALUATION



## AROMA SPECIFICATION

white wine, coffee, cassis, gooseberry

## GENETIC ORIGIN

Cascade x Huell male

## AGRONOMIC ASPECTS

### GROWING

Maturity	Late
Main Growing Country	Germany
Acreage (ha)	150

### RESISTANCE AGAINST DISEASES

Wilt diseases	Tolerant
Downy mildew	Resistant
Powdery mildew	Resistant
Aphid	Tolerant

## CHEMICAL INGREDIENTS

### BITTER COMPONENTS

Alpha-Acid %	9.0 - 12.0
Beta-Acid %	4.0 - 6.0
Co-Humulone % rel.	22 - 26
Hard Resins : Alpha-Acid	0.20 - 0.30

### POLYPHENOLES

Total Polyphenoles	5.8
Xanthohumol (EBC 7.7)	0.2 - 0.4

### AROMA COMPONENTS

Total Oils (ml/100g)	0.8 - 1.5
Beta-Caryophyllene: Humulene	0.70 - 2.00
Farnesene % of total Oil	0.00 - 3.50
Linalool % of total Oil	0.2 - 0.5
Linalool: Alpha-Acid	0.02 - 0.04

## HOP ALTERNATIVES

### BREWHOUSE

Nelson Sauvín

### DRY HOPPING

Nelson Sauvín

**HOPS HOTLINE**  
800.339.8710