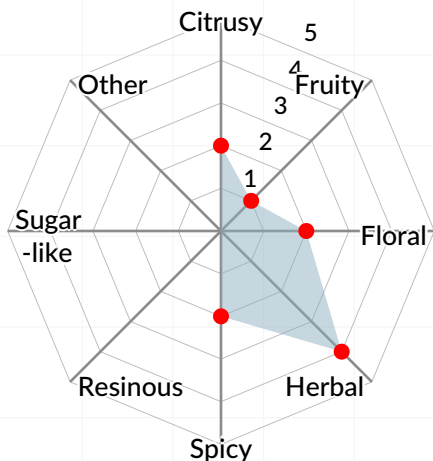


AROMA EVALUATION



VISUAL EVALUATION



AROMA SPECIFICATION

Herbal, tea, subtle citrus

GENETIC ORIGIN

Hopsteiner Breeding Program

AGRONOMIC ASPECTS

GROWING

Yield (kg/ha)	2,000 - 2,500
Yield (lbs/acre)	> 0
Maturity	Early
Main Growing Country	Germany

RESISTANCE AGAINST DISEASES

Downy mildew	Resistant
Powdery mildew	Resistant

CHEMICAL INGREDIENTS

BITTER COMPONENTS

Alpha-Acid %	7.0 - 9.0
Beta-Acid %	4.5 - 6.0
Co-Humulone % rel.	40 - 42

POLYPHENOLS

Total Polyphenoles	4.5 - 5.5
Xanthohumol (EBC 7.7)	0.5 - 0.7

AROMA COMPONENTS

Total Oils (ml/100g)	1.0 - 1.5
Linalool % of total Oil	1.1 - 1.5

HOP ALTERNATIVES

BREWHOUSE

Saazer, Tettninger, Spalter, Hallertauer Mittelfrueh, Hallertauer Tradition

Prized for delicate, refined aroma, Nobella combines classic noble character with consistent alpha acid levels and reliable performance under today's climate conditions.

HOPS HOTLINE
800.339.8710