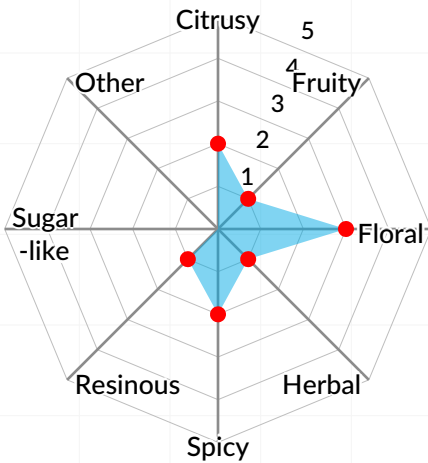


## AROMA EVALUATION



## VISUAL EVALUATION



## AROMA SPECIFICATION

floral, citrusy, spicy

## GENETIC ORIGIN

Released in 1998 from a cross between a selected high alpha-acid and high beta-acid USDA female and a selected USDA German aroma male.

**HOPS HOTLINE**  
**800.339.8710**

## AGRONOMIC ASPECTS

### GROWING

Yield (kg/ha)	1,350 - 1,700
Maturity	Medium to Late
Main Growing Country	USA

### RESISTANCE AGAINST DISEASES

Downy mildew	Susceptible
Powdery mildew	Susceptible

## CHEMICAL INGREDIENTS

### BITTER COMPONENTS

Alpha-Acid %	10.0 - 14.0
Beta-Acid %	6.0 - 8.5
Co-Humulone % rel.	18 - 20

### POLYPHENOLS

Xanthohumol (EBC 7.7)	0.3 - 0.4
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### AROMA COMPONENTS

Total Oils (ml/100g)	1.5 - 2.5
Beta-Caryophyllene: Humulene	0.72
Farnesene % of total Oil	2.00 - 3.00
Linalool % of total Oil	1.1 - 1.3
Linalool: Alpha-Acid	0.09 - 0.11