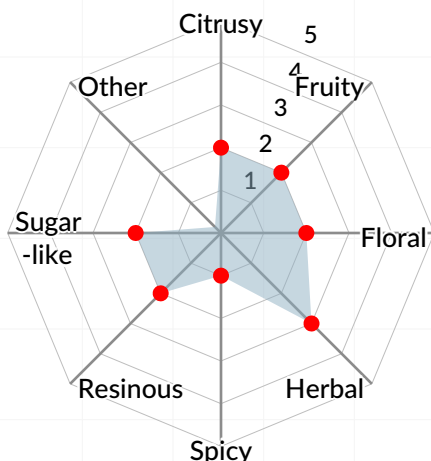


## AROMA EVALUATION



## VISUAL EVALUATION



## AROMA SPECIFICATION

red berries, herbal, orange, citrusy

## GENETIC ORIGIN

A dwarf hop bred at Wye College from a cross pollination of WGV with a dwarf male; released in the late nineties it has successfully progressed from trial plots into full production.

## AGRONOMIC ASPECTS

### GROWING

Yield (kg/ha)	1,750
Maturity	Medium Early
Main Growing Country	UK

### RESISTANCE AGAINST DISEASES

Wilt diseases	Tolerant
Downy mildew	Susceptible
Powdery mildew	Resistant

## CHEMICAL INGREDIENTS

### BITTER COMPONENTS

Alpha-Acid %	6.0 - 10.0
Beta-Acid %	3.0 - 4.0
Co-Humulone % rel.	32 - 35
Hard Resins : Alpha-Acid	0.24 - 0.30

### POLYPHENOLS

Xanthohumol (EBC 7.7)	0.2 - 0.3
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### AROMA COMPONENTS

Total Oils (ml/100g)	0.7 - 1.3
Beta-Caryophyllene: Humulene	0.30
Farnesene % of total Oil	0.00 - 1.00

## HOP ALTERNATIVES

### BREWHOUSE

Golding (UK)

### DRY HOPPING

Golding (UK)

**HOPS HOTLINE**  
**800.339.8710**