



Styrian Gold

Noble Aroma Varieties
Žlaktne aromatične sorte

Gold is variety bred at the Slovenian Institute of Hop Research and Brewing in Žalec from Savinjski golding and Slovenian male hop germplasm. It was bred to improve the agronomics of traditional Savinjski golding to keep an excellent brewing value.

This variety is recognised for its very good agronomic traits in hop production and processing. It is an aroma variety known for its noble hoppy aroma, and its pleasant and harmonic bitterness. Beer brewed with Gold has very good organoleptical scores for bitterness, aroma and flavour.

Ripening time	medium early
Storage stability	very good
Yield	1600-2400 kg/ha

Gold je sorta požlajtnjena na Inštitutu za hmeljarstvo in pivovarstvo Slovenije iz Savinjskega goldinga. Cilj žlajtnjenja je bil izboljšati tradicionalni Savinjski golding v pridelovalnih lastnostih z ohranitvijo izjemne pivovarske vrednosti. Sorta je znana po zelo dobrih agronomskih lastnostih za pridelavo in spravilo hmelja.

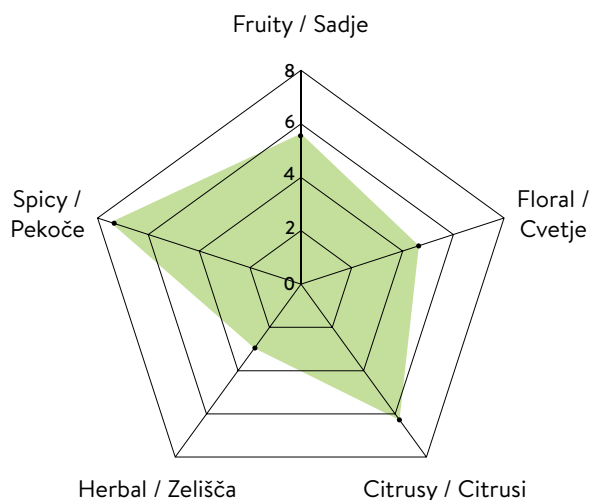
Je aromatična sorta hmelja, ki jo odlikujeta fina hmeljna aroma ter prijetna in harmo-nična grenčica. Pivo, varjeno s sorto Gold, dosega zelo dobre organoleptične ocene tako za grenčico, aramo kot za okus.

Tehnološka zrelost	srednje zgodna
Skladiščna obstojnost	zelo dobra
Pridelek	1600-2400 kg/ha



Cone shape is medium ovate average
 cone length is 29 mm average
 weight of 100 dry cones is 14 g

Storžiki so srednje ovalni
 povprečno 29 mm dolgi 100 suhih
 storžikov tehta povprečno 14 g



Disease resistance

Disease	Resistance
Downy mildew	
Primary infection	Medium
Secondary infection	Medium
Oowdery mildew	High
Verticillium wilt	
Mild form	High
Lethal form	Medium

Odpornost na bolezni

Disease	Resistance
Hmeljeva peronospora	
Primarna okužba	Srednja
Sekundarna okužba	Srednja
Hmeljeva pepelovka	Visoka
Verticilijska uvelost	
Blaga oblika	Visoka
Letalna oblika	Srednja

Hop resins

α-acids (% w/w)	3,5 - 6,5
β-acids (% w/w)	3,5 - 5,9
cohumulone (% α-acids)	28 - 35
colupulone (% β-acids)	58 - 61
xanthohumul (% w/w)	0,2 - 0,4

Hmeljne smole


α-kislina (ut. %)	3,5 - 6,5
β-kislina (ut. %)	3,5 - 5,9
kohumulon (% α-kislin)	28 - 35
kohumulon (% β-kislin)	58 - 61
ksantohumul (ut. %)	0,2 - 0,4

Essential oils

(mL/100g hops)	1,3 - 2,3
myrcene	38 - 47
linalool	1,3 - 2,3
β-caryophyllene	5 - 10
α-humulene	19 - 22
farnesene	6 - 10

Eterična olja

(mL/100g hmelja)	1,3 - 2,3
mircen	38 - 47
linalool	1,3 - 2,3
β-kariofilen	5 - 10
α-humulen	19 - 22
farnezen	6 - 10



*Plant is cylindrical
to club-shaped red
coloration on main
shoot is weak.*



*Ooblika rastline je
cilindrično - kijasta
trta je šibko rdeče
obarvana.*

Flavor Varieties

Dišavne sorte



102-44

105-220



Kolibri



Cardinal

Eureka



Eagle

Wolf



Noble Aroma Varieties

Zlahtne aromatične sorte



Bobek

Celeia



Dana



Savinjski
golding

Gold



Aurora

