



Styrian Savinjski golding

(Savinjski Golding)

Noble Aroma Varieties
Žlahtne aromatične sorte

Savinjski golding is traditional Slovenian variety, an ecotype of the English Fuggle, which was brought to Slovenia in the 19th century.

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

Aroma: Lemon tea, Plane Tree, Peppermint, Ice tea, Lemon grass, Lime, Earthy

Ripening time	medium early
Storage stability	very good
Yield	1200-2200 kg/ha

Savinjski golding je tradicionalna slovenska sorta, ekotip angleške sorte Fuggle, ki je bila prenesena v Slovenijo v 19. stoletju. Sorta je znana po dobrih agronomskih lastnostih za pridelavo in spravilo hmelja.

Savinjski golding je tradicionalna slovenska sorta, ki je svetovno poznana po fini hmeljni aromi ter prijetni in harmonični grenčici. Pivo, varjeno s Savinjskim goldingom, ima zelo dobro organoleptično oceno za grenčico, aromo in okus.

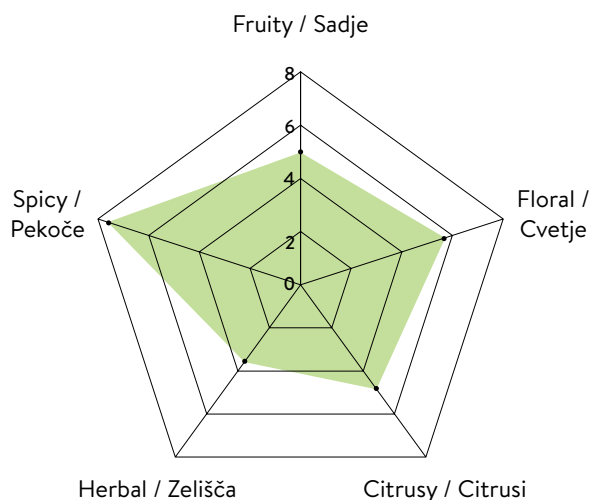
Aroma: limonin čaj, platana, poprova meta, ledeni čaj, limonina trava, limeta, zemeljska

Tehnološka zrelost	srednje zgodna
Skladiščna obstojnost	zelo dobra
Pridelek	1200-2200 kg/ha



Cone shape is medium ovate average
 cone length is 30 mm average
 weight of 100 dry cones is 14 g

Storžiki so srednje ovalni
 povprečno 30 mm dolgi 100 suhih
 storžikov tehta povprečno 14 g



Disease resistance

Disease	Resistance
Downy mildew	
Primary infection	Low
Secondary infection	Medium
Oowdery mildew	Medium
Verticillum wilt	
Mild form	Medium
Lethal form	Low

Odpornost na bolezni

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

Hop resins

α-acids (% w/w)	2,8 - 6,1
β-acids (% w/w)	1,8 - 4,1
cohumulone (% α-acids)	27 - 33
colupulone (% β-acids)	45 - 53
xanthohumol (% w/w)	0,2 - 0,3

Hmeljne smole

α-kislina (ut. %)	2,8 - 6,1
β-kislina (ut. %)	1,8 - 4,1
kohumulon (% α-kislin)	27 - 33
kohumulon (% β-kislin)	45 - 53
ksantohumol (ut. %)	0,2 - 0,3

Essential oils

(mL/100g hops)	0,3 - 1,7
myrcene	25 - 38
linalool	0,1 - 0,2
β-caryophyllene	9 - 12
α-humulene	29 - 38
farnesene	6 - 8

Eterična olja

(mL/100g hmelja)	0,3 - 1,7
mircen	25 - 38
linalool	0,1 - 0,2
β-kariofilen	9 - 12
α-humulene	29 - 38
farnesene	6 - 8



*Plant shape
is fusiform to
cylindrical
main shoot is green.*



*Oblika rastline je
vretenasto cilindrična,
trta je zelene barve.*

Flavor Varieties

Dišavne sorte



102-44

105-220



Kolibri



Cardinal

Eureka



Eagle

Wolf



Noble Aroma Varieties

Zlaktne aromatične sorte



Bobek

Celeia



Dana



Savinjski
golding

Gold



Aurora

