



# Styrian Cardinal



*Flavour varieties*  
*Dišavne sorte*

Styrian Cardinal was bred at the Slovenian Institute of Hop Research and Brewing in Žalec from European and American germplasm.

The variety is known for its very fine agronomic traits in hop production and processing. It is a flavour variety with high alpha-acid content, giving the beer an excellent, harmonious and typical aroma. Styrian Cardinal is a magnificent variety, as the name denotes.

**Fruity:** pineapple, plums, banana, caramel, black current, raspberry;

**Citrus:** orange, lime, ginger, lemon grass, green fruits - quince;

**Spicy:** marjoram, curry, hay; **Floral:** geranium, green tea, chamomile, black tea, menthol

<b>Ripening time</b>	early
<b>Storage stability</b>	very good

Styrian Cardinal je sorta, požlahtnjena na Inštitutu za hmeljarstvo in pivovarstvo Slovenije v Žalcu iz evropske in ameriške dednine.

Sorto odlikujejo zelo dobre agronomske lastnosti za pridelavo in spravilo hmelja. Je dišavna sorta z višjo vsebnostjo alfa-kislin in daje pivu izjemno, harmonično in tipično aromo. Styrian Cardinal je veličastna sorta, kar označuje tudi njeno ime.

**Sadna:** ananas, sliva, banana, karamela, črni ribez, malina; **Citrusna:** pomaranča, limeta, ingver, limonina trava, zeleno sadje - kutina;

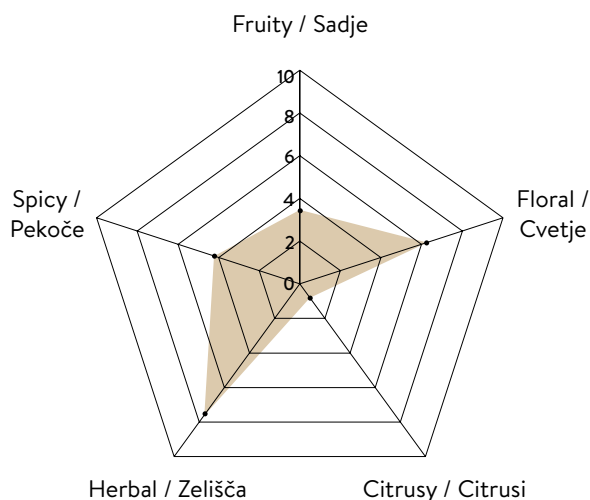
**Pekoča:** majaron, curry, seno; **Cvetlična:** geranija, zeleni čaj, kamilica, črni čaj, mentol

<b>Tehnološka zrelost</b>	zgodna
<b>Skladiščna obstojnost</b>	zelo dobra



Cone shape is narrow ovate average  
cone length is 25 mm average weight  
of 100 dry cones is 16 g

Storžički so ozko ovalni povprečno  
25 mm dolgi 100 suhih storžikov  
tehta povprečno 16 g



#### Disease resistance

##### Downy mildew

Primary infection	Medium
Secondary infection	High

<b>Oowdery mildew</b>	Low
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##### Verticillium wilt

Mild form	Medium
Lethal form	Low

#### Odpornost na bolezni

##### Hmeljeva peronospora

Primarna okužba	Srednja
Sekundarna okužba	Visoka

<b>Hmeljeva pepelovka</b>	Nizka
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##### Verticilijska uvelost

Blaga oblika	Srednja
Letalna oblika	Nizka

#### Hop resins

$\alpha$ -acids (% w/w)	10,0 - 15,0
$\beta$ -acids (% w/w)	3,2 - 4,6
cohumulone (% $\alpha$ -acids)	31 - 37
colupulone (% $\beta$ -acids)	50 - 62
xanthohumol (% w/w)	0,5 - 0,6
polyphenols (% w/w)	5,3 - 6,3

#### Hmeljne smole

$\alpha$ -kislina (ut. %)	10,0 - 15,0
$\beta$ -kislina (ut. %)	3,2 - 4,6
kohumulon (% $\alpha$ -kislina)	31 - 37
kohumulon (% $\beta$ -kislina)	50 - 62
ksantohumol (ut. %)	0,5 - 0,6
polifenoli (ut. %)	5,3 - 6,3

#### Essential oils

(mL/100g hops)	3,0 - 4,0
myrcene	40 - 50
linalool	0,6 - 1,0
$\beta$ -caryophyllene	8,0 - 11,0
$\alpha$ -humulene	15,0 - 22,0
farnesene	5,0 - 7,0

#### Total oil relative % in oil

#### Eterična olja

(mL/100g hmelja)	3,0 - 4,0
mircen	40 - 50
linalool	0,6 - 1,0
$\beta$ -kariofilen	8,0 - 11,0
$\alpha$ -humulen	15,0 - 22,0
farnezen	5,0 - 7,0

#### Vsebnost olja relativni % v olju



*Plant shape is  
cylindrical to club-shaped,  
main shoot is green.*



*Oblika rastline  
je cilindrično kijasta,  
trta je zelene barve.*

## Flavor Varieties

### Dišavne sorte



Fox

Dragon



Kolibri



Cardinal

Eureka



Eagle

Wolf



## Noble Aroma Varieties

### Zlahtne aromatične sorte



Bobek

Celeia



Dana



Savinjski  
golding

Gold



Aurora

