



# 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

<b>Ripening time</b>	medium early
<b>Storage stability</b>	very good
<b>Yield</b>	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.

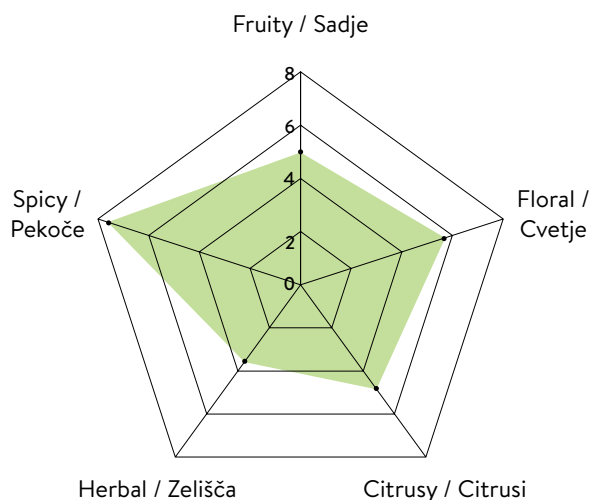
**Aroma:** limonin čaj, platana, poprova meta, ledeni čaj, limonina trava, limeta, zemeljska

<b>Tehnološka zrelost</b>	srednje zgodna
<b>Skladiščna obstojnost</b>	zelo dobra
<b>Pridelek</b>	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 Level
<b>Downy mildew</b>	
Primary infection	Low
Secondary infection	Medium
<b>Oowdery mildew</b>	Medium
<b>Verticillum wilt</b>	
Mild form	Medium
Lethal form	Low

### Odpornost na bolezni

Disease	Resistance Level
<b>Hmeljeva peronospora</b>	
Primarna okužba	Nizka
Sekundarna okužba	Srednja
<b>Hmeljeva pepelovka</b>	Srednja
<b>Verticilijska uvelost</b>	
Blaga oblika	Srednja
Letalna oblika	Nizka

### Hop resins

$\alpha$ -acids (% w/w)	2,8 - 6,1
$\beta$ -acids (% w/w)	1,8 - 4,1
cohumulone (% $\alpha$ -acids)	27 - 33
colupulone (% $\beta$ -acids)	45 - 53
xanthohumol (% w/w)	0,2 - 0,3

### Hmeljne smole

$\alpha$ -kislina (ut. %)	2,8 - 6,1
$\beta$ -kislina (ut. %)	1,8 - 4,1
kohumulon (% $\alpha$ -kislina)	27 - 33
kohumulon (% $\beta$ -kislina)	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
$\beta$ -caryophyllene	9 - 12
$\alpha$ -humulene	29 - 38
farnesene	6 - 8

### Eterična olja

(mL/100g hmelja)	0,3 - 1,7
mircen	25 - 38
linalool	0,1 - 0,2
$\beta$ -kariofilen	9 - 12
$\alpha$ -humulen	29 - 38
farnezen	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



Fox

Dragon



Kolibri



Cardinal

Eureka



Eagle

Wolf



## Noble Aroma Varieties

### Zlaktne aromatične sorte



Bobek

Celeia



Dana



Savinjski  
golding

Gold



Aurora

