



**Styrian Gold was bred from Styrian Savinski Golding to improve agronomical performance and was released in 2009. It is grown primarily in Slovenia and possesses a very characteristic aroma.**

#### ANALYSIS DAUGHTER OF SAVINJSKI GOLDING

Growing area	Slovenia
Heritage	Daughter of Styrian Savinski Golding
Alpha Acids*	3,5 – 6,5 %
Total Polyphenols	no data
Myrcene	38,0 – 47,0 % Total Oils
Beta Acids	3,5 – 5,9 %
Total Oil	1,3 – 2,3 ml/100 g
Linalool	1,3 – 2,3 % Total Oils

\* The alpha content is determined by means of spectrophotometric analysis.

# Styrian Gold

Slovenia



Key Flavors

Oregano

Honey

Hay

Basil

Nettle

EUROPE



## BarthHaas® | HOPS DATA SHEET

### CROP 2019

For this variety, spicy and herbal flavor elements are key. In 2019, juniper and curry but also thyme and basil dominate the flavor profile. In addition, there are green-grassy notes, such as cucumber and nettle; but also honey and yoghurt.

### AROMA CHARACTERISTICS

The raw hops present spicy and herbal aromas with woody aromatic, hay and green-grassy (nettle) notes. These are complemented by cream and honey aromas.

