



Styrian Savinjski Golding is a traditional Slovenian variety originating from the English variety Fuggle, which was brought to Slovenia in the early 19th century. This variety is known for its noble hop aroma and pleasant bitterness.

#### ANALYSIS DAUGHTER OF FUGGLE

Growing area	Slovenia
Heritage	Daughter of Fuggle
Alpha Acids*	4,5 - 6,0 %
Total Polyphenols	no data
Myrcene	27,0 - 33,0 % Total Oils
Beta Acids	2,5 - 3,5 %
Total Oil	0,5 - 1,0 ml/100 g
Linalool	0,8 % Total Oils

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

# Styrian Savinjski Golding

Slovenia



Key Flavors

Peppermint

Lemon Tea

Lemongrass

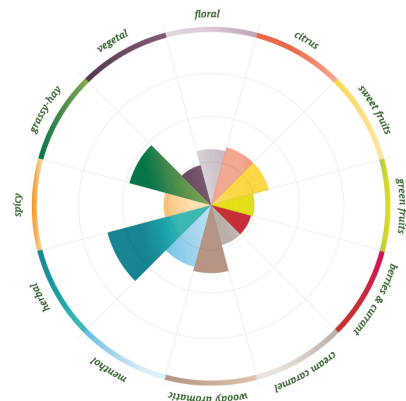
EUROPE



# BarthHaas® | HOPS DATA SHEET

## CROP 2019

We know this variety as being primarily herbal but 2019 is different. This year, we see a strong floral influence in the aroma profile with geranium, camomile and lilac. There is also more peppery spiciness whereas the herbal and green-grassy notes are subdued.



## AROMA CHARACTERISTICS

In the raw hops, citrus and tea-like components such as lemon-grass and green tea predominate, along with peppermint and green apple. In addition, spicy herbal notes combine with elements of sweet fruits.

