



plant shape is cylindrical to club-shaped
main shoot is green
oblika rastline je cilindrično klijasta
trta je zelene barve

Disease resistance

downy mildew

primary infection	medium
secondary infection	medium

powdery mildew

medium

verticillium wilt

mild form	medium
lethal form	low

Odpornost na bolezni

hmeljeva peronospora

primarna okužba	srednja
sekundarna okužba	srednja

hmeljeva pepelovka

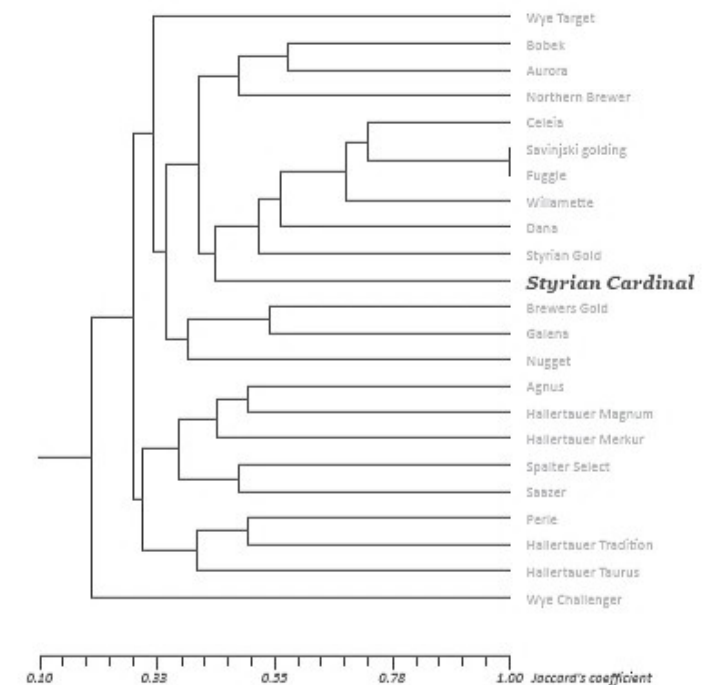
srednja

verticilijska uvelost

blaga oblika	srednja
letalna oblika	nizka

Genetic analysis

Genetska analiza





hop resins

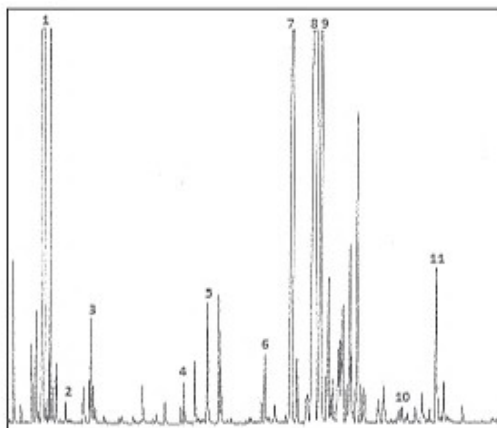
alpha-acids (% w/w)	10,0 - 15,0	alfa-kisljine (ut. %)
beta-acids (% w/w)	3,2 - 4,6	beta-kisljine (ut. %)
cohumulone (% α -acids)	31 - 37	kohumulon (% α -kisljin)
colupulone (% β -acids)	50 - 62	kolupulon (% β -kisljin)
xanthohumol (% w/w)	0,5 - 0,6	ksantohumul (ut. %)
polyphenols (% w/w)	5,3 - 6,3	polifenoli (ut. %)

essential oils

total oil relative % in oil	(mL/100 g hops)	(mL/100 g hmelja)	
myrcene	40 - 50	mircen	
linalool	0,6 - 1,0	linalool	
β -caryophyllene	8,0 - 11,0	β -kariofilen	
α -humulene	15,0 - 22,0	α -humulen	
farnesene	5,0 - 7,0	farnezen	

oil components gas chromatogram of hop essential oil

- 1 myrcene
- 2 trans α -cymene
- 3 linalool
- 4 geraniol
- 5 methyl-nonyl-keton
- 6 geranyl-acetate
- 7 β -caryophyllene
- 8 α -humulene
- 9 farnesene
- 10 humulene-1-epoxide
- 11 humulene-2-epoxide



hmeljne smole

eterična olja

vsebnost olja
relativni % v olju

oljne komponente kromatogram eteričnega olja hmelja

- 1 mircen
- 2 trans α -cimen
- 3 linalol
- 4 geraniol
- 5 metil-nonil-keton
- 6 geranil-acetat
- 7 β -kariofilen
- 8 α -humulen
- 9 farnezen
- 10 humulen-1-epoksid
- 11 humulen-2-epoksid

Styrian Cardinal

pineapple, orange, lime, menthol
ananas, pomaranča, limeta, mentol



Styrian
Cardinal

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.

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-kisljin in daje pivu izjemno, harmonično in tipično aromo. Styrian Cardinal je veličastna sorta, kar označuje tudi njeno ime.

ripening time

early

tehnološka zrelost

zgodna

storage stability

very good

skladiščna obstojnost

zelo dobra