



## AROMA PROFILE

Nelson Sauvín is a triploid variety developed through the HortResearch hop breeding program in New Zealand. It was bred from the New Zealand variety Smoothcone and released in 2000.

### PEDIGREE

Triploid from NZ Smoothcone.

### RECOMMENDED BEER STYLES

American Pale Ale, IPA, Pale Ale.

### KEY FLAVORS



Mango, Lychee,  
Melon



Grapefruit,  
White Wine



Gooseberry

<b>Alpha Acids*</b>	12 – 13%
<b>Beta Acids</b>	6 – 8%
<b>Total Oil</b>	1.0 – 1.2 ml/100g

\*Alpha acids are determined by conductometric titration (EBC 7.4) in Europe; by spectrophotometric (ASBC Hops-6) in USA

### TOTAL OIL COMPOSITION

<b>Myrcene</b>	21 – 23%
<b>Humulene</b>	35 – 37%
<b>Caryophyllene</b>	10 – 12%
<b>Cohum</b>	22 – 26%

Oil composition determined by Gas Chromatography (ASBC Hops-17, EBC 7.1.2)