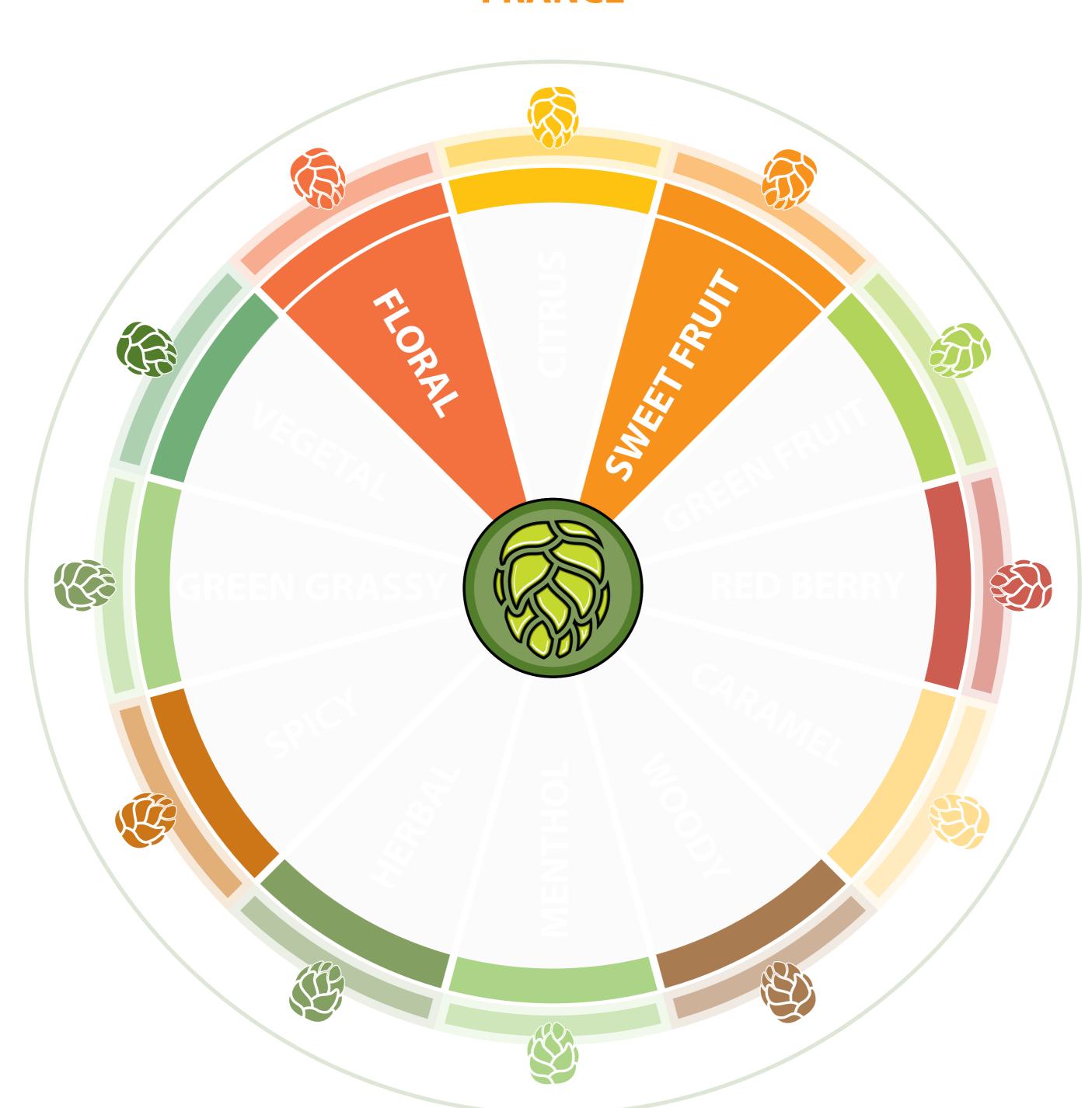
MISTRAL

FRANCE



MISTRAL HAS A VERY SUBTLE CHARACTER. THE AROMA OF MISTRAL GOES TOWARDS ROSE, MELON, LYCHEE. MISTRAL IS IDEAL IN LATE AND DRY HOPPING WHERE A VERY NICE AND FINE FRUIT CHARACTER IS EXPECTED. HOWEVER, IT HAS CLEAN TASTING BITTERNESS. MISTRAL IS AN EXCLUSIVE FRENCH HOP FROM THE COMPTOIR AGRICOLE BREEDING PROGRAM.

TECHNICAL DATA
ALPHA (%): 6.5-8.5

BETA (%): 3.1-3.8

COHUMULONE (% OF ALPHA ACIDS): 30-39

TOTAL OIL (ML/100G): 0.8-1.5

MYRCENE (% OF TOTAL OIL): 50-65

HUMULENE (% OF TOTAL OIL): 9.5-17

CARYOPHYLLENE (% OF TOTAL OIL): 3.0-3.15

FARNESENE (% OF TOTAL OIL): 27-34

LINALOOL (% OF TOTAL OIL): 4-7

TOTAL POLYPHENOLS (%): --

