



BREWING QUALITY	
Based on 1 season of data	
Alpha acids:	14.0-14.6%
Beta acids:	7.0-8.0%
Cohumulone:	28-33%
Total Oil <small>(mls. per 100 grams)</small> :	2.5-2.8%
Caryophyllene:	6-8%
Farnesene:	0.01%
Humulene:	10-15%
Myrcene:	55-60%
Storability:	Good

**Origin:**  
 US Grown. Moxee Valley of Washington. The Moxee Valley is a sub-growing district of the Yakima Valley and has a slightly cooler climate and is located in the northern part of the Yakima Valley. Due to its cooler temperatures, outstanding aroma crops are grown there. El Dorado® was developed by CLS Farms, LLC in 2008 and released in 2010. CLS Farms in a multi-generational family hop farm.

**Usage:**  
 Dual purpose hop variety with exceptional aroma qualities and high alpha acids.

**Botanical Classification**  
 Family: Cannabaceae  
 Genus: Humulus  
 Species: Lupulus

**Aroma Characteristics:**  
 El Dorado® consistently elicits responses of fruity notes, specifically tropical fruit flavors. Other fruit notes offered have been pear, watermelon and stone fruit.

**Maturity:**  
 Early to mid-season.

**Yield:**  
 2,300 – 2,500 lbs. per acre

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