

Amarillo®

USA

Black tea with lemon
Peach
Melon
Apricot
Grapefruit

Amarillo® is an aroma-type cultivar of recent origin which was discovered and introduced by Virgil Gamache Farms Inc. The name Amarillo® is of Spanish origin and means „yellow“.



Analytical values

Type	Aroma
Growing Area	USA
Lineage	Open pollination
α -acids*	8.0 - 11.0 %
β -acids	6.0 - 7.0 %
Total Polyphenols	No data
Total oils	1.5 - 1.9 ml/100g
Myrcene	68.0 - 70.0 % of total
Linalool	No data

The analytical values are typical for the variety at the time of harvest, but may vary according to crop year, growing region, grower and degree of ageing.

*The alpha content is determined by means of spectrophotometric analyses.