

Tempranillo N

Wine grape variety.



Origin

Tempranillo is originally from Spain (Rioja). Based on published genetic analyses, it would be the result of a crossbreeding between Albillo Mayor and Benedicto.

Use

Wine grape variety.

Name of the variety in France

Tempranillo

Synonymy

In the European Union, Tempranillo is officially called by other names: Aragonez (Portugal), Tinta roris (Cyprus) and Tinto tempranillo (Cyprus). These synonyms are officially recognized in France regarding plant propagation material.

Regulatory data

In France, Tempranillo is officially listed in the "Catalogue of vine varieties" on the A list and classified. This variety is also listed in the catalogues of other Member States of the European Union: Bulgaria, Cyprus, Greece, Italy, Malta, Portugal and Spain.

Description elements

The identification is based on:

- the tip of the young shoot with a high to very high density of prostrate hairs,
- the yellow young leaves,
- the large, pentagonal, bluish-green adult leaves, with five lobes with an elongated central lobe, deep lateral sinuses, a petiole sinus with overlapping lobes, medium to long teeth with straight sides, a twisted, undulate between the veins near the petiole sinus or slightly gophered leaf blade, and on the lower side of the leaves, a medium density of erect hairs on the veins and a medium density of prostrate hairs,
- the round-shaped berries.

Evolution of cultivated areas in France

Year	1979	1988	1998	2008	2018
ha	551	2341	1556	1127	373

Genetic profile

Microsatellite	VVS2	VMD5	VMD7	VMD27	VRZAG62	VRZAG79	VMD25	VMD28	VMD32
Allele 1	141	234	239	180	196	248	240	257	249
Allele 2	143	234	253	180	200	252	254	257	251

Cultivation and agronomic skills

This variety is rather rustic and vigorous. It is well adapted to southern conditions but its branches are brittle and it is sensitive to the wind. Its early nature makes it possible to widen its growing areas (cooler climatic zones) and to harvest it before equinox rains. It is sufficiently fertile to be pruned short, but sometimes Tempranillo can show a certain alternation.

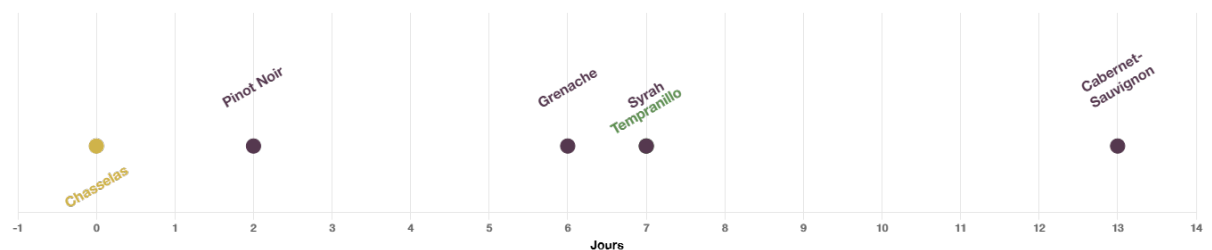
Clonal selection in France

The three certified Tempranillo clones carry the numbers 770, 771 and 776.

Phenology

Bud burst: 7 days after Chasselas.
Grape maturity: mid-season, 2 weeks after Chasselas.

Debourrement



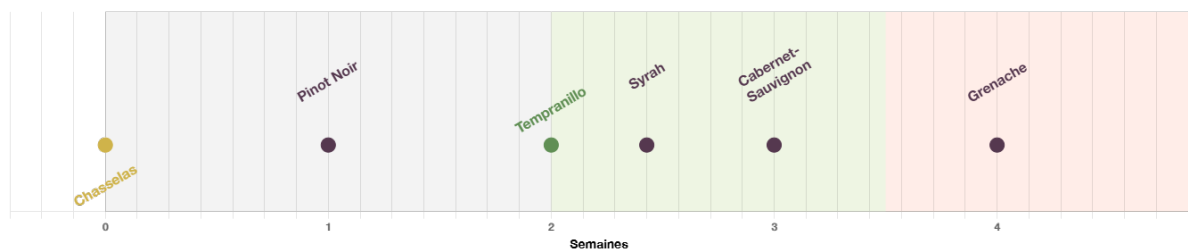
Technological potential

The bunches are large (elongated) and the berries medium in size. In favorable terroirs, Tempranillo produces very pleasant, nicely colored and full-bodied quality wines but that are lacking acidity in hot zones. The quality and the alcohol degree drop quickly when the yields become excessive.

Susceptibility to Diseases and Pests

Tempranillo is not very sensitive to grey rot. It is especially susceptible to eutypa dieback and vine leafhoppers.

Maturité



Bibliographic references

- Catalogue des variétés et clones de vigne cultivés en France. Collectif, 2007, Ed. IFV, Le Grau-du-Roi, France.
- Documentary collections of the Centre de Ressources Biologiques de la Vigne de Vassal-Montpellier, INRAE - Institut Agro Montpellier, Marseillan, France.
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- Traité général de viticulture, Ampélographie. P. Viala and V. Vermorel, 1901-1909, Ed. Masson, Paris, France.



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