

# Parellada B

Wine grape variety.







### Origin

Parellada is originally from Spain (Catalonia).

### Use

Wine grape variety.

### Name of the variety in France

Parellada

# Synonymy

There is no officially recognized synonym in France nor in the other countries of the European Union, for this variety.

# Regulatory data

In France, Parellada is officially listed in the "Catalogue of vine varieties" on the A list and classified. This variety is also listed in the catalogue of Spain.

# **Description elements**

The identification is based on:

- the tip of the young shoot with a high density of prostrate hairs,
- the young leaves with a characteristic reddish-brown color,
- the large, circular adult leaves, entire or with five lobes, with shallow lateral sinuses, a closed petiole sinus, short teeth compared to their width at the base with convex sides, no or a weak anthocyanin coloration of veins, a twsited leaf blade, and on the lower side of the leaves, a low to medium density of prostrate hairs,
- the round-shaped or slightly obloid berries.

# **Evolution of cultivated areas in France**

Year ha	
20181	

# Genetic profile

MicrosatelliteVVS2		VVMD5	VVMD7	VVMD27	VRZAG62	VRZAG79	VVMD25	VVMD28	VVMD32
Allele 1	131	225	243	176	188	248	238	257	239
Allele 2	141	232	249	178	204	248	240	257	271

### Cultivation and agronomic skills

Parellada is fairly vigorous, fertile, productive and requires short pruning. This variety is well adapted to southern conditions.

# Susceptibility to Diseases and Pests

Parellada is a little sensitive to downy mildew and powdery mildew.

# **Clonal selection in France**

The two certified Parellada clones carry the numbers 6003 and 6004.

### Phenology

Bud burst: 10 days after Chasselas. Grape maturity: late-season, 4 weeks and a half after Chasselas.

# **Technological potential**

Parellada's bunches are large to very large in size, often winged and the berries are medium in size. The sugar accumulation potential is moderate. This variety produces rather fine and well appreciated wines with a good acidity. It can be used to make sparkling wines and still white wines, particularly used in blends.

### Bibliographic references

- Documentary collections of the Centre de Ressources Biologiques de la Vigne de Vassal-Montpellier, INRAE Institut Agro | Montpellier, Marseillan, France.
- Dictionnaire encyclopédique des cépages et de leurs synonymes. P. Galet, 2015, Ed. Libre&Solidaire, France.











