

# Mavrud N

Wine grape variety.



#### Origin

This variety is originally from Bulgaria.

Use

Wine grape variety.

Name of the variety in France

Mavrud

#### 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, Mavrud is officially listed in the "Catalogue of vine varieties" since 2015 on the A list and classified.

#### **Description elements**

The identification is based on:

- the white tip of the young shoot with a high density of prostrate hairs,
- the young leaves with bronze spots with a high density of prostrate hairs,
- the shoots with red ou red-striped internodes,

- the dark green adult leaves, with five lobes, an open U- or lyre-shaped petiole sinus, long teeth compared to their width at the base with straight sides or with one side concave and one side convex, a moderate anthocyanin coloration of veins starting from the petiole sinus, a long and pigmented petiole, a flat or slightly twisted leaf blade, slightly goffered, and on the lower side of the leaves, a low density of erect and prostrate hairs,

- the round-shaped or slightly ovoid berries.

### **Evolution of cultivated areas in France**

Year ha

20180

## Genetic profile

MicrosatelliteVVS2		VVMD5	VVMD7	VVMD27	VRZAG62	VRZAG79	VVMD25	VVMD28	VVMD32
Allele 1	131	229	239	176	188	238	238	257	255
Allele 2	143	238	249	178	194	244	240	259	271

#### Cultivation and agronomic skills

Mavrud is a rustic, vigorous, fertile and productive variety, with an erect or semi-erect bearing. It is best to prune it short, to avoir the leaves and bunches accumulation. Mavrud is sometimes susceptible to winter frosts. It can also be sensitive to millerandage.

#### Susceptibility to Diseases and Pests

Mavrud is a little sensitive to powdery and downy mildew. However, it is quite tolerant to grey rot.

#### **Clonal selection in France**

There is no certified clone for this variety yet.

#### Phenology

Bud burst: 3 days after Chasselas. Grape maturity: mid-season, 3 weeks after Chasselas.

#### **Technological potential**

Mavrud's bunches are medium in size and compact. The berries also are medium in size, simple-flavored, with a thick skin and an juicy pulp. If the yields are manages, Mavrud gives structured, tannic and colored quality wines that are suited to barrel ageing, with quite complex aromas, particularly plum aromas. Mavrud wines are sensitive to oxidation. This variety can also be used for the production of rosé wines.

#### **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.

- Wine Grapes. J. Robinson et al., 2012, Ed. Penguin, England.



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