

# Caralicante N

Grape variety intended for the production of fruit juices.



## Origin

Caralicante has been obtained by A. Bonnet (Richter nurseries) in the 1925's. This variety is the result of the crossbreeding of Carignan and Alicante Henri Bouschet. This relation has been confirmed by genetic analyses carried out in Montpellier.

## Use

Grape variety intended for the production of fruit juices.

## Name of the variety in France

Caralicante

## 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, Caralicante is officially listed in the "Catalogue of vine varieties" since 2017 on the A list.

## Description elements

The identification is based on:

- the white tip of the young shoot with a high density of prostrate hairs,
- the white young leaves with bronze spots and a high density of prostrate hairs,
- the red-striped shoots on the dorsal side,
- the large, dark green adult leaves, with three or five lobes, an open or slightly open U- or V-shaped petiole sinus, medium to long teeth compared to their width at the base with straight or convex sides, a weak anthocyanin coloration of veins, a finely blistered, slightly goffered, shiny, revolute umbrella-like leaf blade, and on the lower side of the leaves, a low density of erect and prostrate hairs,
- the round-shaped berries with a colored pulp.

# Evolution of cultivated areas in France

Year ha

20180

## Genetic profile

Microsatellite	VVS2	VVMD5	VVMD7	VVMD27	VRZAG62	VRZAG79	VVMD25	VVMD28	VVMD32
Allele 1	131	225	239	178	186	244	240	243	251
Allele 2	143	236	239	182	188	252	240	247	271

### Cultivation and agronomic skills

Caralicante is vigorous, fertile and has an erect bearing.

### Susceptibility to Diseases and Pests

This variety is sensitive to downy mildew. It is however not very sensitive to phomopsis and bud mite disease.

### Clonal selection in France

The only certified Caralicante clone carries the number 1244.

### Phenology

Bud burst: 5 days after Chasselas.  
Grape maturity: early-season, 1 week and a half to 2 weeks after Chasselas.

### Technological potential

Caralicante's bunches are medium in size and moderately compact. The berries are also medium, simple-flavored, with a moderately thick skin and a soft pulp. Caralicante juices are well colored. This variety produces very astringent and flat 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.



