Nouveauté

Opalor B

Wine grape variety.

Origin

Opalor was obtained by INRAE. This interspecific hybrid results from the crossbreeding of a descendant of *Muscadinia rotundifolia* and Bronner.

Use

Wine grape variety.

Name of the variety in France

Opalor

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, Opalor is officially listed in the "Catalogue of vine varieties" since 2022 on the A list and classified.

Description elements

The identification is based on:
- the tip of the young shoots with a medium density of prostrate hairs,
- the green young leaves with bronze spots,
- the shoots with indistinct or flattened nodes and reddish-purple-stripped internodes,
- the large, circular adult leaves, entire or with three or five lobes, with moderately deep, closed lateral sinuses, a not very open petiole sinus, medium-sized teeth, long compared to their width at the base, with straight sides, a low anthocyanin pigmentation of the veins, a slightly revolute, twisted, finely and strongly blistered leaf blade, and on the lower side of the blade, a low density of prostrate hairs,
- the round-shaped berries.

Genetic profile

Microsatellite	VVS2	VVMD5	VVMD7	VVMD27	VRZAG62	VRZAG79	VVMD25	VVMD28	VVMD32
Allele 1	135	225	239	186	188	246	238	235	249
Allele 2	143	236	239	186	188	260	240	243	271

Cultivation and agronomic skills

Opalor is very vigorous, not very productive and not very fertile, with a semi-erect to horizontal bearing.

Susceptibility to Diseases and Pests

Opalor is resistant to downy mildew and powdery mildew. It is also tolerant to black rot and grey rot.

Clonal selection in France

The only certified Opalor clone carries the number 1356.

Phenology

Bud burst: 4 days before Chasselas.
Grape maturity: early-season, 1 week and a half to 2 weeks after Chasselas.

Technological potential

Opalor's bunches are medium to large, not very compact, with medium-sized berries and a neutral flavour. It produces full-bodied white wines with fruity, well-balanced aromas.

Bibliographic references

- Documentary collections of the Centre de Ressources Biologiques de la Vigne de Vassal-Montpellier, INRAE - Institut Agro | Montpellier, Marseillan, France.