



Morrastel N



Name of the variety in France

Morrastel

Origin

This variety is of Spanish origin and where it is called Graciano.

Synonyms

In France, this variety can officially be called "Minustellu" regarding plant propagation material. In the European Union, Morrastel is officially called by other names: Cagnulari (Italy), Graciano (Spain, Malta) and Tinta Miuda (Portugal).

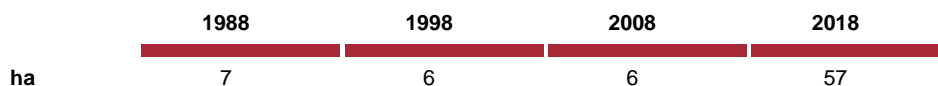
Legal information

In France, Morrastel 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: Italy, Malta, Portugal and Spain.

Use

Wine grape variety.

Evolution of cultivated areas in France



Descriptive elements

The identification is based on:

- the tip of the young shoot with a high density of prostate hairs,
- the reddish-orange or yellow young leaves with bronze spots,
- the shoots with red-striped internodes,
- the pentagonal or circular, dark green adult leaves, with three or five lobes, a petiole sinus with overlapping edges, short teeth with straight sides, a weak to moderate anthocyanin coloration of veins, a slightly revolute leaf blade, and on the lower side of the leaves, a medium density of erect hairs and a medium to high density of prostate hairs,
- the round-shaped berries.

Genetic profile

Microsatellite	VVS2	VVMD5	VVMD7	VVMD27	VRZAG62	VRZAG79	VVMD25	VVMD28	VVMD32
Allel 1	137	223	239	176	186	252	262	243	239
Allel 2	149	236	239	180	188	260	270	257	255

Phenology

Bud burst: 12 days after Chasselas.

Grape maturity: late-season, 4 weeks after Chasselas.

Suitability for cultivation and agronomic production

This variety with a semi-erect to erect bearing is well suited for limestone soils, hillsides terroirs and drought conditions. It can be pruned in gobelet. Given its long growing cycle, it must be planted in sufficiently warm areas.

Susceptibility to diseases and pests

Morrastel is sensitive to vine leafhoppers and sometimes to grey rot.

Technological potentiality

The grape clusters are moderate to large and the berries are small. Morrastel produces tannic, slightly astringent, full-bodied (peppery flavor) and well colored wines. The sugar accumulation potential for this variety remains nevertheless low or moderate.

Clonal selection in France

The three certified Morrastel clones carry the numbers 824, 949 and 950.

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 - Montpellier SupAgro, Marseillan, France.
- Dictionnaire encyclopédique des cépages et de leurs synonymes. P. Galet, 2015, Ed. Libre&Solidaire, France, (under the name "Graciano").
- Traité général de viticulture, Ampélographie. P. Viala and V. Vermorel, 1901-1909, Ed. Masson, Paris, France.

Description of clones certified in France

Clone no.	Identity and availability		Agronomic data		Technological data	
	Origin	Selection	Fertility	Production level	Sugar level	Color potential
	Year of certification	Agronomic references	Bunch weight	Vigor	Titration acidity	Tannic structure
	Surface area used for propagation (year)		Berry size	Susceptibility to grey rot	Aromatic intensity	Oenological suitability
824	Haute-Garonne	ENTAV				
	1985	Languedoc				
ENTAV INRA® Clone not widely distributed.						
949	Espagne (Rioja)	ENTAV	medium	medium to high	medium	
	1990	Domaine de l'Espiguette Languedoc	medium to high		medium	
	0.18 ha		medium			representative wines of the variety
ENTAV INRA®						
950	Espagne (Rioja)	ENTAV	medium	low to medium	medium	
	1990	Domaine de l'Espiguette Languedoc	low to medium		medium	
			medium			representative wines of the variety
ENTAV INRA®						

Clone no.	Identity and availability		Agronomic data		Technological data	
	<i>Origin</i>	<i>Selection</i>	<i>Fertility</i>	<i>Production level</i>	<i>Sugar level</i>	<i>Color potential</i>
	<i>Year of certification</i>	<i>Agronomic references</i>	<i>Bunch weight</i>	<i>Vigor</i>	<i>Titration acidity</i>	<i>Tannic structure</i>
	<i>Surface area used for propagation (year)</i>		<i>Berry size</i>	<i>Susceptibility to grey rot</i>	<i>Aromatic intensity</i>	<i>Oenological suitability</i>



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