



Parellada B



Name of the variety in France

Parellada

Origin

Parellada is originally from Spain (Catalonia).

Synonyms

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

Legal information

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.

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 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 twisted 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.

Genetic profile

| Microsatellite | VVS2 | VVMD5 | VVMD7 | VVMD27 | VRZAG62 | VRZAG79 | VVMD25 | VVMD28 | VVMD32 |
|----------------|------|-------|-------|--------|---------|---------|--------|--------|--------|
| Allel 1 | 131 | 225 | 243 | 176 | 188 | 248 | 238 | 257 | 239 |
| Allel 2 | 141 | 232 | 249 | 178 | 204 | 248 | 240 | 257 | 271 |

Phenology

Bud burst: 10 days after Chasselas.

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

Suitability for cultivation and agronomic production

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.

Technological potentiality

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.

Clonal selection in France

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

Bibliographic references

- 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.

Description of clones certified in France

| 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>Titrate 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> |
| 6003 | Espagne | IFV | low to medium | medium | medium | |
| | 2006 | Languedoc | medium | | medium | |
| | | | medium | | | representative wines of the variety |
| 6004 | Espagne | IFV | low | low to medium | medium | |
| | 2006 | Languedoc | medium to high | | medium | |
| | | | medium to high | | | representative wines of the variety |

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