# Characterization of native vine varieties in Catalonia as a base for organic production Mar Vall-llosera Juanola

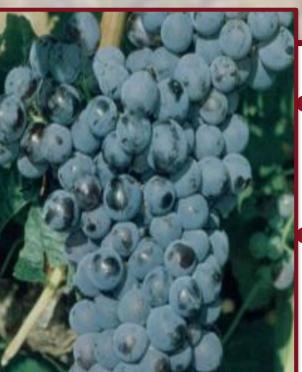
## Objectives

The objective of this work is try to describe the native varieties in two provinces, Lleida and Tarragona. The other finality is discover which are used for organic production, and how are related with their climate and diseases senstivity characteristics.

## Methodology

The proceed I follow is to search and synthesize the information. Then I complete the description about the varieties, next step was tie in with organic production.

#### Results



- Location: This variety is from South Catalonia and Empordà.
- Descritption: Could resistance a adversity climate conditions, for example cold and drought. Have the ability to adapt very easy. Has middle time maturation.
- <u>Descriptions of the berry</u>: Has a dark violet colour, with spherical from.
- Type of wine and its characteristics: Us very used in rose wines and Young red wine. It provide the colour red . have a fruit, marmalade and raisin bouquet.
- Its used for organic production: Yes.

PALLARS ALT URGELL PALLARS JUSSÀ NOGUERA SEGRIÀ GARRIGUES PENEDES BAIX. ERRA ALTA TARRAGONES CAMP BAIX EBRE D.O TERRA ALTA D.O TARRAGONA D.O COSTERS DEL SEGRE MONTSIA D.O PENEDĖS D.O PRIORAT D.O CONCA DE BARBARÀ D.O MONTSANT

Figure I. Map of the D.O in Catalonia, in the two provinces

Figure II. Technical details for Garnatxa Negre

Table I. The native varieties with the number of wineries who use them and their characteristics

Variety	Nº Organic Wineries	Resistance and Sensibility of the variety
Garnatxa negre	34	Resistance to drought and cold.  Very adaptive to climate
Carinyena	24	Resistance to drought and botrytis.
Garnatxa Banca	21	Resistance to drought.  Sensible to frost and moisture.
Macabeu	21	Sensible botrytis.
Ull de llebre	14	Fungal resistance. Sensible to drought.
Xarel·lo	12	Resistance to drought and diseases.
Parellada	8	Sensible to drought and diseases.
Trepat	5	Fungal Resistance. Sensible to frost.
Monestrell	4	Resistance to frost.  Sensible drought and mites.
Sumoll	3	Sensible to frost and fungal.
Malvasia	1	Fungal Sensible and mites.

#### Conclusions

- We found eleven native varieties
- All the native varieties are used for organic production.
- Macabeu, the most popular in conventional production. It's the base for cava elaboration.
- Garnatxa Negre the most popular in organic production. It's very adaptable to the worst climate conditions.
- Malvasia, the less popular in both type of production. It's very sensible to mites and fungal
- Some varieties like Trepat and Sumoll, have low production, this could be because the existence of similar varieties.