

Morrastel N

Wine grape variety.



Origin

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

Use

Wine grape variety.

Name of the variety in France

Morrastel

Synonymy

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).

Regulatory data

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.

Description elements

The identification is based on:

- the tip of the young shoot with a high density of prostrate 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 prostrate hairs,
- the round-shaped berries.

Evolution of cultivated areas in France

Year	1988	1998	2008	2018
ha	7	6	6	57

Genetic profile

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

Cultivation and agronomic skills

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

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

Clonal selection in France

The three certified Morristel 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 - Institut Agro Montpellier, 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.

Phenology

Bud burst: 12 days after Chasselas.
Grape maturity: late-season, 4 weeks after Chasselas.

Technological potential

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



