

Xarello B

Wine grape variety.



Origin

Xarello is originally Spanish (Catalonia). Based on published genetic analyses, it would be the result of a crossbreeding between Gibi and Brustiano faux.

Use

Wine grape variety.

Name of the variety in France

Xarello

Synonymy

In Spain, Xarello is officially designated as "Cartoixa", "Pansa Blanca", "Pansa!" and "Xarel-lo". These synonyms are officially recognized in France regarding plant propagation material.

Regulatory data

In France, Xarello 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.

Description elements

The identification is based on:

- the tip of the young shoot with a high density of prostrate hairs,
- the yellow or green young leaves,
- the large, circular adult leaves, entire or with five lobes, with shallow lateral sinuses, a slightly open or closed V-shaped petiole sinus or with parallel edges, small to medium teeth with straight sides, no or a weak anthocyanin coloration of veins, a folded leaf blade near the petiole sinus, and on the lower side of the leaves, a low to medium density of erect and prostrate hairs,
- the round-shaped berries.

Evolution of cultivated areas in France

Year 2018

ha 0.1

Genetic profile

Microsatellite	VVS2	VMD5	VMD7	VMD27	VRZAG62	VRZAG79	VMD25	VMD28	VMD32
Allele 1	131	234	239	178	186	244	238	235	249
Allele 2	141	238	243	186	188	248	254	257	255

Cultivation and agronomic skills

Xarello is a fairly vigorous variety, fertile, productive and requires short pruning. It is well adapted to southern areas and drought.

Susceptibility to Diseases and Pests

Xarello is not very sensitive to grey rot.

Clonal selection in France

The only certified Xarello clone carries the number 6007.

Bibliographic references

- 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.

Phenology

Bud burst: 4 days after Chasselas.
Grape maturity: mid-season, 2 weeks and a half after Chasselas.

Technological potential

Xarello's bunches are medium to large in size and the berries are medium. The sugar potential is average. Xarello can be used to produce sparkling wines and still white wines, that are mostly blended.



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