



Catalogue of certified clones of selected wine grape varieties in Castilla y León, Spain

November 2009

In 2009 Yalumba Nursery gained access to 8 clonal selections from ITACyL (Instituto de Castilla y León). At this stage Yalumba Nursery will only be making available those clones described in this publication. The information in this publication has been translated from *Rubio, J. et al. (2008) Clones certificados de las principales variedades tradicionales de vid en Castilla y León (Instituto de Castilla y León)* by Hector Acevedo.



TEMPRANILLO

Tinta del Pais CL- 98

Available from Yalumba Nursery in 2014

This clone was selected from a vineyard in Municipio of 'Valbuena de Duero' (Valladolid) which belongs to D.O. Ribera del Duero. In the block-of-origin, this clone, showed a yield medium to low with juice parameters common of the variety.

This certified clone, Tinta del Pais CL-98 , has been distributed by commercial nurseries in Spain since 2000, following agronomical and oenological evaluation and virus testing. It was released to Yalumba Nursery in 2009 and will be commercially available in 2014.

AGRONOMIC ATTRIBUTES

The clone CL-98 shows a tendency to **yield** close and slightly lower than the average of the variety. Among the yield components only bunches per shoot is higher than average of the variety, with berries per bunch and overall bunch weight significantly lower than average.

Budburst tends to occur later than the average of the variety. This aspect could be interesting in some places where frost is an issue. Despite the later budburst, **ripening** occurs no later than the average for the variety.

The relation between the yield and vegetative growth (Ravaz Index) is a little lower than the mean, thus vine **vigour** can be considered slightly higher than average.

This clone produces higher **sugar levels and total acidity** than the average for the variety. Both sugar and acidity are considered to be in optimum balance.

SENSORY ATTRIBUTES

Colour: It is red of high intensity with purple hue present in the middle-high layer. It has a bright aspect and according to parameters of method CIELab, presents a greater percentage of purple red hues.

Nose: High intensity of aromas when the glass is in the rest state. The aromas are rich, complex and fine; blackberries and forest fruits with subtle floral notes.

Palate: The alcohol degree is medium to high balanced with the high acidity. The wines are well structured and powerful, yet balanced, with notable and pleasant length on the palate.

In general, this wine has scored very well in the tasting for its power, structure and complexity. From this clone it is possible to obtain wine of great body and finesse corresponding to the finest examples of the variety.

Table 1. Average parameters of phenology, yield components, Vegetative development, and grape composition in the Tempranillo **Tinta del Pais** CL-98 compared to the average during the period 1996-2006.

TEMPRANILLO: Tinta del Pais CL-98			
		Tinta del Pais CL-98	Average of Tinta del Pais Selections
Phenology	Budburst	11 April	8 April
Yield Components	Fertility (bunches/shoot)	1.48	1.24
	Fertility (berries/bunch)	110	121
	Berry weight (g)	2.01	2.01
	Bunch weight (g)	191	212
	Yield (ton/ha)	9.17	9.38
Vegetative Development	Number of total shoots	15.9	16.5
	Number of count shoots	13.8	13.7
	Number of suckers	2.9	3
	Pruning weigh (Kg/vine)	1.14	1.08
	Ravaz Index	3.15	3.41
	Cane or shoot weigh (g)	72.7	66.1
Grape Composition	Sugar (°Brix)	22.6	21.7
	Probable Alcohol degree (%vol)	13.23	12.7
	pH	3.47	3.48
	Total acidity (g/l Tartaric acid)	5.21	5.12
	Malic acid (g/l)	2.74	2.67
	Tartaric acid (g/l)	5.42	5.49
	IPT (280 nm) ¹	14.1	14.9
K+ (ppm)	1309	1354	

¹Total Polyphenols Index

Table 2. Analytic parameters and sensory properties of the wine **Tinta del Pais** CL-98 in 1997.

Wine Characteristics	Degree of Alcohol (%vol)	13.7
	Total acidity (g/l Tartaric acid)	5.32
	Malic acid (g/l)	0.2
	Tartaric acid (g/l)	1.8
	pH	3.79
	Dry extract (g/l)	35.7
	Residual sugar (g/l)	9.4
	IPT (280 nm)	37
	K+ (ppm)	1160
Tasting	Classification	excellent
	Sensory quality	Well-balanced, structured

SUMMARY

The clone Tinta Del Pais CL-98 tends to produce:

- Moderate yield
- Medium bunch and berries size
- Moderate Vigour

The wine from this clone shows a notable aromatic potential accompanied by finesse and elegance. It also presents great structure, length, complexity and great harmony. In addition, it shows a good balance between alcohol and acidity

By its oenological properties (notable power and structure) it is a clone that would be well suited to blending with other clones.



TEMPRANILLO

Tinta de Toro CL- 306

Available from Yalumba Nursery in 2014

This clone was selected from a vineyard in the Municipio of 'El Pego' (Zamora) which belongs to D.O. Toro.

This certified clone, Tinta del Toro CL-30, has been distributed by commercial nurseries in Spain since 1999, following agronomical and oenological evaluation and virus testing. It was released to Yalumba Nursery in 2009 and will be commercially available in 2014.

AGRONOMIC ATTRIBUTES

The clone CL-306 has tended toward a lower **yield** (13% lower) than the average of the variety. It is the clone with lowest yield among the six certified clones of Tinta de Toro.

Although the number of bunches per shoot is slightly greater than the average of the variety, its yield is lower. This is because to its **low bunch weight** (both number berries per bunch and berry weight are lower).

The **budburst** tends to occur later than the average of the variety.

The vegetative development (**vigour**) is high, with high values of pruning weight. Thus the Ravaz Index is lower than the mean variety; therefore, this clone requires appropriate viticultural management.

This clone reaches high **sugar lever but the total acidity is below** average for the variety. Finally, it produces a higher polyphenols index.

SENSORY ATTRIBUTES

Colour: It is very intense red with purple shades. According to parameters of method CIELab, the colour is red with violet shades.

Nose: High intensity of aromas when the glass is in state of rest. Aromas of red fruit and ripe black fruit such as blackberry, cherry, and plum. Also slight floral notes can be distinguished.

Palate: Very good structure with a powerful body that combines unctuousity, softness, and vibrancy resulting in excellent harmony. The finish is long, vibrant and intense.

As a whole, this wine has been evaluated as excellent based on its balance and the high scores for all assessed qualitative characteristics. It is a wine that shows the best expression of the variety Tinta de Toro.

Table 3. Average parameters of phenology, yield components, Vegetative development, and grape composition in the Tempranillo **Tinta de Toro CL-306** compared to the average during the period 1996-2006.

Tempranillo: Tinta de Toro CL-306			
		Tinta de Toro CL-306	Average of Tinta de Toro selections
Phenology	Budburst	8 April	4 April
Yield Components	Fertility (bunches/shoot)	1.37	1.33
	Fertility (berries/bunch)	96	111
	Berry weight (g)	1.87	1.98
	Bunch weight (g)	154	190
	Yield (tonnes/ha)	7.89	9.12
Vegetative Development	Number of total shoots	17	17.2
	Number of count shoots	14.6	13.8
	Number of suckers	3.4	3.7
	Pruning weigh (Kg/vine)	1.36	1.23
	Ravaz Index	2.27	2.91
Grape Composition	Cane weight (g)	80.3	72.4
	Sugar (°Brix)	22.9	22.2
	Probable Alcohol degree (%vol)	13.5	13
	pH	3.5	3.46
	Total acidity (g/l Tartaric acid)	5.22	5.41
	Malic acid (g/l)	2.83	2.89
	Tartaric acid (g/l)	5.73	5.79
IPT (280 nm) ¹	15.1	14.2	
K+ (ppm)	1389	1392	

¹Total Polyphenols Index

Table 4. Analytic parameters and sensory properties of wine Tempranillo **Tinta de Toro** CL-306 in 1997.

Wine's Characteristics	Alcohol degree (%vol)	14.4
	Total acidity (g/l Tartaric acid)	4.7
	Malic acid (g/l)	0.2
	Tartaric acid (g/l)	0.94
	pH	3.92
	Dry extract (g/l)	40.4
	Residual sugar (g/l)	14.8
	IPT (280 nm)	55
	K+ (ppm)	1380
Tasting	Classification	excellent
	Sensory quality	Balanced, powerful

SUMMARY

The clone CL-306 Tempranillo tends to produce:

- Moderate to low yields
- Small bunches and berries.
- High vigour

The wine has a high potential. It stands out with its structure, high intensity and complexity of aromas, great balance, and a perfect combination of unctuousness, vibrancy, and persistence.

The combination of high vigour and low yields means that this clone requires appropriate viticultural management to achieve vine balance and to optimize qualitative expression.

By its oenological characteristics such as power, softness, and vibrancy it is recommended for monoclonal winemaking or as the base of a blend with other clones.



VERDEJO

CL- 77

Available from Yalumba Nursery in 2014

This clone was selected from a vineyard in Municipio of 'Hornillos' (Zamora) which belongs to D.O. Ruedas.

This certified clone, has been distributed by commercial nurseries in Spain since 1999, following agronomical and oenological evaluation and virus testing. It was released to Yalumba Nursery in 2009 and will be commercially available in 2014.

AGRONOMIC ATTRIBUTES

The clone CL-77 produces an above average **yield** for the variety, driven by a higher bunch size and number. Only the **berry size** is smaller than the variety.

The **budburst** is earlier than the average of variety.

The vegetative development (**vigour**) is slightly higher. The Ravaz Index is average for the variety but both components (yield and pruning weight) show a value higher than the average.

This clone produces lower **sugar levels** but it is adequate for the variety.

This wine reaches a good level of acidity that it is interesting by the impact on aromatic components. Although the pH is similar to mean of variety, both tartaric and malic acid are higher. The K level is also close to average.

SENSORY ATTRIBUTES

This wine reaches a medium alcohol degree and good acidity. This gives the wine vibrancy and freshness. This coupled with its structure and aromatic intensity has led to the wine produced from this clone being evaluated as excellent.

Colour: According to CIELab the colour is straw yellow – greenish yellow.

Nose: A high aromatic intensity with herbaceous and herbal characters, with shades to green and tropical fruits.

Palate: This wine has a great structure with a well balanced softness and subtle notes due to the acidity, resulting in a wine of good length. The wine produced from the clone constitutes an excellent example of the varietal expression of Verdejo.

As a whole, this wine has been evaluated as excellent. It shows well balanced alcohol/acidity and excellent length with a great finesse of aromas. By its liveliness, ripeness, and complexity; this clone is well suited to blending with other clones.

Table 5. Average of parameters: phenology, yield components, vegetative development, and grape composition of **Verdejo CL-77** and the average variety during the period 1996-2006.

Verdejo: CL-77			
		Verdejo CL-77	Average of the variety
Phenology	budburst	26 March	30 March
Yield Components	Fertility (bunches/shoot)	1.36	1.28
	Fertility (berries/bunch)	104	94.8
	Bunch weigh (g)	161	155
	Yield (ton/ha)	8.38	7.64
Vegetative Development	Number of total shoots	18.8	18.7
	Number of count shoots	15	13.8
	Number of suckers	5.2	5
	Pruning weigh (Kg/vine)	1.14	1.05
	Ravaz Index	2.88	2.85
	Cane weigh (g)	61.5	57.4
Grape Composition	Berry weigh (g)	1.73	1.8
	Sugar (°Brix)	22.3	22.6
	Probable Alcohol degree (%vol)	13	13.2
	pH	3.43	3.45
	Total acidity (g/l Tartaric acid)	5.53	5.13
	Malic acid (g/l)	2.2	1.98
	Tartaric acid (g/l)	6.86	6.71
	K+ (ppm)	1373	1405

Table 6. Analytic parameters and sensory properties of wine **Verdejo CL-77** in 1997.

Wine Composition	Alcohol degree (%vol)	13.2
	Total acidity (g/l Tartaric acid)	6.3
	Malic acid (g/l)	2.43
	Tartaric acid (g/l)	3.43
	pH	3.05
	Dry extract (g/l)	26.3
	Residual sugar (g/l)	5.06
	K+ (ppm)	500
Tasting	Punctuation	Excellent
	Sensory quality	Structured, complex

SUMMARY

- Yield moderate to high
 - Medium bunch size.
 - Medium bunch compactness
 - Medium to small berry size

- Medium vigour

- The grape composition:
 - Medium sugar level
 - Medium to high acidity
 - Good balance between sugar/acidity

- The wine
 - Interesting aromatic potential
 - Notable structure
 - Good harmony
 - Interesting in plantings as one clone or in combination with other clones.