

MOURVEDRE

Clone 233

Use: Wine vine variety. Is a demanding an delicate vine variety. Mourvèdre N grape clusters are moderate to large size and the berries are moderate size.



MORE INFO









Features

- Mourvèdre N is a demanding an delicate vine variety.
- With its upright growth and acrotonic pattern, it must be short pruned.
- As such, it can be grown with cords with reduced training or in sufficiently open gobelet.
- Care must be taken to keep the leaves, which are few in number and are moderately effective.
- Trimming must be avoided to limit the presence of large size grapillons, which poses as bothersome competition.
- Production per vine trunk must be low to prevent risk of depletion.
- This variety sometimes demonstrates alternating fertility levels.
- The pedo-climatic requirements of Mourvèdre N are very demanding.
- This variety appears well adapted to deep limestone soils to enable a limited but regular supply of water.
- Potassium and magnesium supplies (K/Mg) must likewise be balanced in order to prevent arising deficiencies.
- Finally, the main limiting factor for growing this late cycle vine variety (bud burst and grape maturity), include the fact that temperatures at the moment of grape maturation must be very high (especially minimum temperatures) to enable proper ripening and a sufficient accumulation of sugar in the berries.
- This variety is thus reserved for the hottest southern areas and the best exposed.
- Mourvèdre N is sensitive to mites, leaf hoppers, esca and acid rot.
- On the other hand, it is generally not so sensitive to grey rot and it resists well against phomopsis.

Technological potential

- Mourvèdre N grape clusters are moderate to large size and the berries are moderate size.
- The color potential of this variety is moderate with sometimes a lack of acidity.
- Nevertheless, Mourvèdre N can produce very high quality wines, aromatic, tannic and structured, good for ageing and maturing in wood barrels provided that there is sufficient grape maturity (12 natural degrees minimum) and that the production per vine trunk is limited.

-  To make wine
-  Red grapevines
-  Seed
-  0 - 1000m
-  Late maturation
-  Half production