



CAIÑO TINTO

Variety of Galician and northern Portugal origin. Authorized in the D.O. Ribeiro and in the D.O. Rías Baixas. Many varieties called Caiño are used in Portugal and Spain in the production of Caiño Tinto wine. DNA analysis has shown that Caiño Gordo, Caiño Redondo, Caiño Longo and Caiño Bravo are different varieties. The Caiño Tinto (Gordo) corresponds to the Portuguese varieties Borraçal and Olho de Sapo (119 ha in 2011). Caiño Redondo corresponds to the variety Espadeiro (Padeiro in Portugal). It remains to identify the correct varietal correspondence between the other varieties used in the production of Caiño Tinto wine, such as Amaral (P: 212 HA), Azal Tinto, Cachón and Cainho Miudo, which seem to correspond to Caiño Bravo. Ferrón or Ferról corresponds to Caiño Do Freixo. The cluster is small-sized, cylindrical and of medium compactness. The medium shaped, spherical berry tends to easily separate from the stem. It is medium-high in vigour, with an average-early bud-burst period. Also susceptible to downy mildew and botrytis. Due to its low fertility, it prefers long pruning. This moderately productive vine has a late ripening period. It produces wines with an intense ruby red colour, excellent acidity and herbaceous-vegetable nuances, sometimes astringent due to its high tannin content.

CULTIVATED AREA IN SPAIN

YEAR	1990	1999	2009
HECTARES	181	180	371