

PALAVA

This vine variety was created in 1950s in the Czech Republic by Josef Veverka by crossing Traminer with Müller Thurgau, and entered in the local Register of Vine Varieties in 1977. Well established in Moravia, it is currently undergoing agronomical and enological testing at Vivai Cooperativi Rauscedo's Experimental Centre.



Ampelographic characters: the bud has an expanded apex, light green in colour with white shades due to the presence of a slight tomentum. The leaves are medium-large, pentagonal, three-lobed, with shallow sinuses and a closed, U-shaped petiolar sinus. The dark green, blistered leaf blade is cottony on the underside, and the medium-sized, pyramidal, semi-sparse cluster has two short wings. The berry is medium-sized and spheroid in shape; it has a pruinose, thick, orange-grey skin with golden shades, the flesh has an intense scented flavour.

Cultural aptitude: vine of medium-high vigour and semi-upright growth habit. It has long and strong shoots with medium-short internodes. It thrives in cool climates, better if ventilated and not too heavy soils on the plains or well exposed hillsides.

Training system and pruning: it can be trained with the espalier or spurred cordon systems for its basal fertility, or on Guyot. Managing the vegetation with green pruning and leaf removal is essential to improve the quality of the grapes.

Bud-burst period: averagely early.

Ripening period: early.

Yield: abundant and constant.

Susceptibility to diseases and adverse conditions: generally good. It is not very susceptible to botrytis and rot. Good resistance to winter cold.

Enological potential: it gives wines of considerable enological potential that are fresh, with an intense, Traminer-reminiscent scent and with excellent acidity and body.

Clone in propagation: Palava VCR197.

Clones undergoing homologation procedure: Palava VCR174.



AGRONOMICAL AND ENOLOGICAL PERFORMANCES OF PALAVA VCR197

VARIETY	CLONE	ORIGIN	HARVEST	TRAINING SYSTEM	NUMBER OF VINES/ha	AVERAGE PLANT WEIGHT Kg	YIELD t/ha	BRUX DEGREE	TOT. AC. IN TART. AC. (g/l)	MUST ph
Palava	VCR197*	VCR Experimental Centre	2008	Guyot	2,900	3.0	8.7	23	6.9	3.44
Palava	VCR197*	VCR Experimental Centre	2009	Guyot	2,900	3.20	9.28	21.8	7.6	3.36
Palava	VCR197*	VCR Experimental Centre	2010	Guyot	2,900	3.20	9.28	22.3	7.3	3.34
AVERAGE DATA					2,900	3.13	9.09	22.37	7.27	3.38

	TOTAL WINE ACIDITY(g/l)	TARTARIC ACID (g/l)	MALIC ACID(g/l)	WINE ph	NET DRY EXTRACT(g/l)	ALCOHOL (% vol.)	REDUCING SUGARS(g/l)	VOLATILE ACIDITY(g/l)
	6.1	2.25	3.17	3.18	20.4	14.02	0.7	0.26
	6.5	1.99	2.96	3.22	20.2	13.29	1.5	0.16
	6.04	2.29	2.42	3.48	21.5	13.58	0.72	0.37
AVERAGE DATA	6.21	2.18	2.85	3.29	20.7	13.63	0.97	0.26