

TEMPRANILLO



Variety native to La Rioja and cultivated in several experimental vineyards around the world. The name derives allegedly from the term "temprano", that means early, or precocious, due to its tendency to ripen early. It is a very widespread variety, grown also in Portugal (1,800 ha in 2000), in the south of France, Argentina, USA, Australia, Morocco, Brazil, Venezuela, Uruguay, Mexico, USA, Thailand. It is known with different names: Tinta del Pais, Tinto de Toro, Tinta Fina, Cencibel (in the Spanish region of La Mancha), Tinto de Madrid, Ull de Llebre (in Catalonia), Ojo de Liebre. In addition, it is called Aragonez and Tinta Roriz in Portugal.

Ampelographic characters: the bud has an open, cottony, white, slightly carminate apex. The large five-lobed leaf has an extended central lobe and a U-shaped petiolar sinus with slightly overlapping and tending-to-close edges, upper lateral sinuses with overlapping edges and deep lower sinuses, a tomentose, wavy edge and medium-to-large teeth with straight sides. The cluster is medium-large, cylindrical, elongated, compact and with a wing; it has an average weight of 300 grams. The berry is medium-sized and rounded.

Cultural aptitude: vine of good vigour and upright growth habit. Well adaptable to all types of soils and climates, preferring well-oriented soils and dry climates. In addition, it adapts well to tropical growing conditions, where it produces good and constant yields (Thailand, Venezuela and northeast Brazil). It can sometimes suffer leaf burns and blockage of ripening due to intense insolation, with negative effects on the quality of the musts.

Training systems and pruning: adaptable to different training systems and pruning, both in gobelets with short spurs and to espalier with long Guyot pruning.

Bud-burst period: average-early.

Ripening period: average-early.

Yield: average.

Susceptibility to diseases and adverse conditions: susceptible to botrytis, downy mildew and powdery mildew. Not susceptible to spring frosts, susceptible to millerandage. Susceptible to warm winds.

Enological potential: it produces wines of intense and stable colour, suitable for aging in barrels, of high alcoholic content, with medium or slightly low acidity, well-balanced with the typical aroma of tobacco leaves and spices. It is often used in blends with other varieties of red varieties, such as Cabernet Sauvignon, Cariñena, Merlot or Monastrell.

Clones in propagation: Tempranillo VCR224, VCR379, VCR472, VCR478; French clones: Inra-Entav 770, 776; Spanish clones: RJ26, RJ43, RJ51, RJ75, RJ78, RJ79; FIP1; Tinta del Pais C.L.271, 280, 292, 306, 311; Tinto de Toro 16, 32, 98, 117, 179, 261, 271, 326.

Clones undergoing homologation procedure: Tempranillo VCR158, VCR159, VCR454, VCR455.

CULTIVATED AREA IN SPAIN

YEAR	1990	1999	2009
HECTARES	45,941	79,487	214,341

CULTIVATED AREA IN PORTUGAL

YEAR	1990	1999	2011
HECTARES	5,286	23,500	11,466

CULTIVATED AREA IN FRANCE

YEAR	1979	1988	1998	2006
HECTARES	551	2,341	1,556	1,127

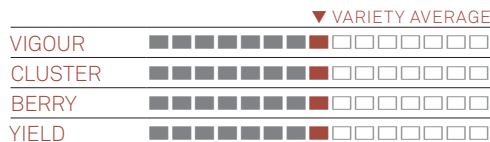
TEMPRANILLO

VCR379

Origin: Rioja



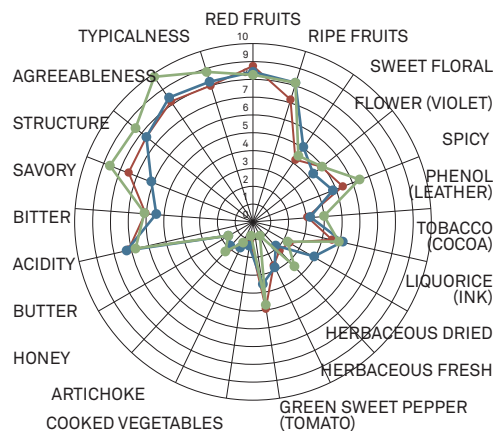
Registration year: 2011



Enological potential: it produces wines with hints of red fruits (cherry and raspberry) and notes of dried fruit (almond) and flowers (rose) rose. Slightly tannic, with good structure and acidity, balanced with phenolic and cocoa hints. Suitable for long aging.

SENSORY ANALYSIS

● Variety average ● VCR379 ● VCR224



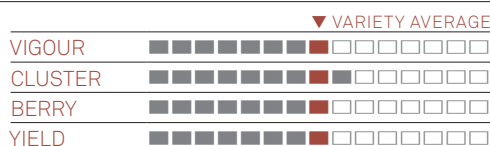
TEMPRANILLO

VCR224

Origin: Toro



Registration year: 2014



Enological potential: it produces wines characterized by intense hints of ripe fruit (plum). Spicy on the palate, with medium structure. Suitable for young or medium-aged wines.

TEMPRANILLO

VCR472

Origin:
Valbuena de Duero

Registration year: 2013

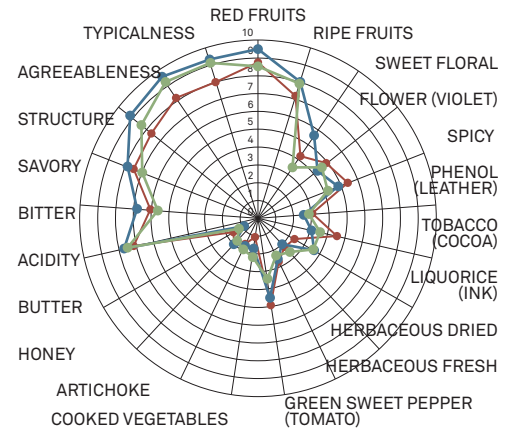


	▼ VARIETY AVERAGE									
VIGOUR	■	■	■	■	■	■	■	■	■	□
CLUSTER	■	■	■	■	■	■	■	■	■	□
BERRY	■	■	■	■	■	■	■	■	■	□
YIELD	■	■	■	■	■	■	■	■	■	□

Enological potential: it produces wines with hints of red and ripe fruit, with floral notes of violet. On the palate, it offers a medium aromatic development, slightly tannic with good structure and acidity, balanced with phenolic cocoa hints. Suitable for medium or long aging wines.

SENSORY ANALYSIS

— Variety average — VCR472 — VCR478



TEMPRANILLO

VCR478

Origin: Haro, Rioja

Registration year: 2013



	▼ VARIETY AVERAGE									
VIGOUR	■	■	■	■	■	■	■	■	■	□
CLUSTER	■	■	■	■	■	■	■	■	■	□
BERRY	■	■	■	■	■	■	■	■	■	□
YIELD	■	■	■	■	■	■	■	■	■	□

Enological potential: it produces wines with hints of red (cherry and raspberry) and ripe fruit, with sweet floral notes. On the palate, it offers intense aromatic developments, slightly tannic with excellent structure and acidity, with phenolic and vanilla hints. Suitable for long aging.

TINTA DEL PAÍS

CL-16

Origin:
Castille and Leon

Registration year: 2001

	▼ VARIETY AVERAGE									
VIGOUR	■	■	■	■	■	■	■	■	■	□
CLUSTER	■	■	■	■	■	■	■	■	■	□
BERRY	■	■	■	■	■	■	■	■	■	□
YIELD	■	■	■	■	■	■	■	■	■	□

Enological potential: clone of excellent sugar content and superior aromatic complexity.

TINTA DEL PAÍS

CL-32

Origin:
Castille and Leon

Registration year: 2001

	▼ VARIETY AVERAGE									
VIGOUR	■	■	■	■	■	■	■	■	■	□
CLUSTER	■	■	■	■	■	■	■	■	■	□
BERRY	■	■	■	■	■	■	■	■	■	□
YIELD	■	■	■	■	■	■	■	■	■	□

Enological potential: it produces wines with superior acidity.

TINTA DEL PAÍS

CL-98

Origin:
Castille and Leon

Registration year: 2001

	▼ VARIETY AVERAGE									
VIGOUR	■	■	■	■	■	■	■	■	■	□
CLUSTER	■	■	■	■	■	■	■	■	■	□
BERRY	■	■	■	■	■	■	■	■	■	□
YIELD	■	■	■	■	■	■	■	■	■	□

Enological potential: it produces wines of excellent alcohol content.

TINTA DEL PAÍS

CL-117

Origin:
Castille and Leon

Registration year: 2001

	▼ VARIETY AVERAGE									
VIGOUR	■	■	■	■	■	■	■	■	■	□
CLUSTER	■	■	■	■	■	■	■	■	■	□
BERRY	■	■	■	■	■	■	■	■	■	□
YIELD	■	■	■	■	■	■	■	■	■	□

Enological potential: it produces wines of excellent alcohol content.

TEMPRANILLO

CL-179

Origin:
Castille and Leon

Registration year: 2001

	▼ VARIETY AVERAGE									
VIGOUR	■	■	■	■	■	■	■	■	■	□
CLUSTER	■	■	■	■	■	■	■	■	■	□
BERRY	■	■	■	■	■	■	■	■	■	□
YIELD	■	■	■	■	■	■	■	■	■	□

Enological potential: it produces wines of excellent alcohol content and very balanced.

TEMPRANILLO

CL-261

Origin:
Castille and Leon

Registration year: 2001

	▼ VARIETY AVERAGE									
VIGOUR	■	■	■	■	■	■	■	■	■	□
CLUSTER	■	■	■	■	■	■	■	■	■	□
BERRY	■	■	■	■	■	■	■	■	■	□
YIELD	■	■	■	■	■	■	■	■	■	□

Enological potential: it produces wines with superior polyphenolic content and excellent aromatic complexity.

TINTO DE TORO

CL-271

Origin:
Castille and Leon

Registration year: 2001

	▼ VARIETY AVERAGE									
VIGOUR	■	■	■	■	■	■	■	■	■	□
CLUSTER	■	■	■	■	■	■	■	■	■	□
BERRY	■	■	■	■	■	■	■	■	■	□
YIELD	■	■	■	■	■	■	■	■	■	□

Enological potential: it produces wines with distinctive flavours.

TINTO DE TORO

CL-280

Origin:
Castille and Leon

Registration year: 2001

	▼ VARIETY AVERAGE									
VIGOUR	■	■	■	■	■	■	■	■	■	□
CLUSTER	■	■	■	■	■	■	■	■	■	□
BERRY	■	■	■	■	■	■	■	■	■	□
YIELD	■	■	■	■	■	■	■	■	■	□

Enological potential: it produces wines within the varietal average.

TINTO DE TORO
CL-292

Origin: Castille and Leon

Registration year: 2001

▼ VARIETY AVERAGE

VIGOUR	■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■
CLUSTER	■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■
BERRY	■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■
YIELD	■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■

Enological potential: it produces wines with lower-than-average acidity and polyphenol content. Interesting for its particularly aromatic hints.

TINTO DE TORO
CL-306

Origin: Castille and Leon

Registration year: 2001

▼ VARIETY AVERAGE

VIGOUR	■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■
CLUSTER	■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■
BERRY	■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■
YIELD	■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■

Enological potential: clone with excellent alcohol content thanks to its lower productivity.

TINTO DE TORO
CL-311

Origin: Castille and Leon

Registration year: 2001

▼ VARIETY AVERAGE

VIGOUR	■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■
CLUSTER	■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■
BERRY	■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■
YIELD	■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■

TINTO DE TORO
CL-326

Origin: Castille and Leon

Registration year: 2001

▼ VARIETY AVERAGE

VIGOUR	■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■
CLUSTER	■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■
BERRY	■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■
YIELD	■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■

TEMPRANILLO
RJ26

Origin: Rioja

Registration year: n.d.

▼ VARIETY AVERAGE

VIGOUR	■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■
CLUSTER	■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■
BERRY	■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■
YIELD	■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■

Enological potential: it produces typical wines of good alcohol content.

TEMPRANILLO
RJ43

Origin: Rioja

Año de homologación: n.d.

▼ VARIETY AVERAGE

VIGOUR	■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■
CLUSTER	■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■
BERRY	■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■
YIELD	■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■

Enological potential: it produces wines of superior colouring intensity.

TEMPRANILLO
RJ51

Origin: Rioja

Registration year: n.d.

▼ VARIETY AVERAGE

VIGOUR	■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■
CLUSTER	■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■
BERRY	■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■
YIELD	■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■

Enological potential: it produces wines of excellent acidity.

TEMPRANILLO
RJ75

Origin: Rioja

Registration year: n.d.

▼ VARIETY AVERAGE

VIGOUR	■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■
CLUSTER	■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■
BERRY	■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■
YIELD	■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■

Enological potential: it produces wines of superior colouring intensity.

TEMPRANILLO
RJ78

Origin: Rioja

Registration year: n.d.

▼ VARIETY AVERAGE

VIGOUR	■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■
CLUSTER	■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■
BERRY	■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■
YIELD	■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■

Enological potential: it produces wines with an excellent anthocyanin content and higher tannin content.

TEMPRANILLO
RJ79

Origin: Rioja

Registration year: n.d.

▼ VARIETY AVERAGE

VIGOUR	■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■
CLUSTER	■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■
BERRY	■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■
YIELD	■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■

Enological potential: it produces distinctive wines of good alcohol content.

TEMPRANILLO
INRA-ENTAV 770

Origin: Rioja

Registration year: 1982

▼ VARIETY AVERAGE

VIGOUR	■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■
CLUSTER	■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■
BERRY	■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■
YIELD	■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■

Enological potential: it produces wines with lower alcohol content and distinctive savouriness.

TEMPRANILLO
INRA-ENTAV 776

Origin: Rioja

Registration year: 1982

▼ VARIETY AVERAGE

VIGOUR	■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■
CLUSTER	■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■
BERRY	■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■
YIELD	■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■

Enological potential: it produces distinctive wines of excellent alcohol content.