

EARLY BUDDING

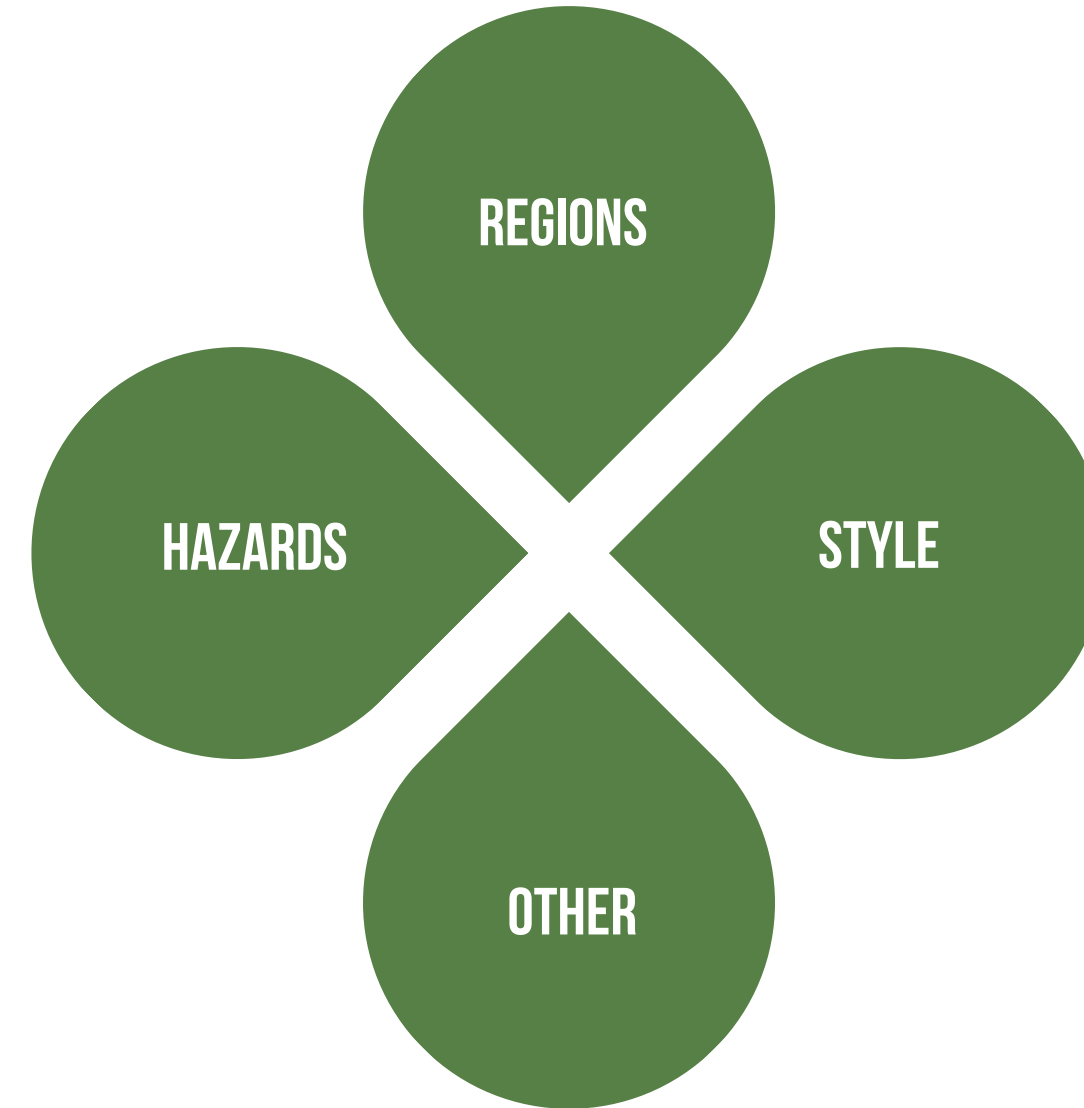
# MUSCAT BLANC À PETITS GRAINS

MID RIPENING



- Portugal / Douro: 'Moscatel Galego Branco'
- France: most widely planted Muscat variety
  - Rhône: Muscat de Beaumes-de-Venise AOC
  - Languedoc: 4 VDN appellations: Muscat de Frontignan AOC, Muscat de St-Jean-de-Minervois AOC, Muscat de Lunel AOC, Muscat de Mireval AOC
  - Roussillon: Muscat de Rivesaltes AOC, Rivesaltes AOC

- powdery mildew
- botrytis bunch rot
- mites
- drought tolerant



- aromatic grape
- often for unaged styles
- greater aroma & flavour intensity > Muscat of Alexandria
- delicately or pungently:
  - grapey
  - floral
  - spicy

- smaller grapes < Muscat of Alexandria
- tolerant of dry weather => suited to Mediterranean climates



Orange Blossum



Meyer Lemon



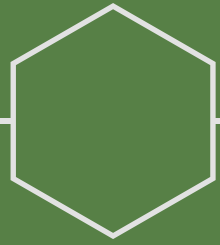
Mandarin Orange



Pear



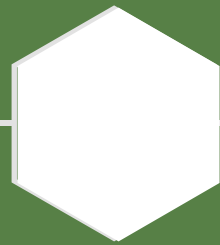
Honeysuckle



EARLY BUDDING

# SERCIAL

LATE RIPENING



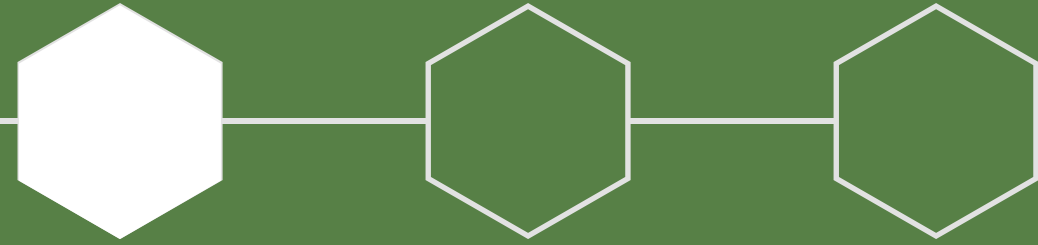
- Portugal: Madeira

- resistant to powdery mildew
- susceptible to botrytis bunch rot
- can experience poor fruit set



- high acidity
- used for driest styles of Madeira

- late ripening -> especially in cool sites it can be the latest variety to be picked (barely above min. pot. alc. level)
- small # of plantings



EARLY BUDDING

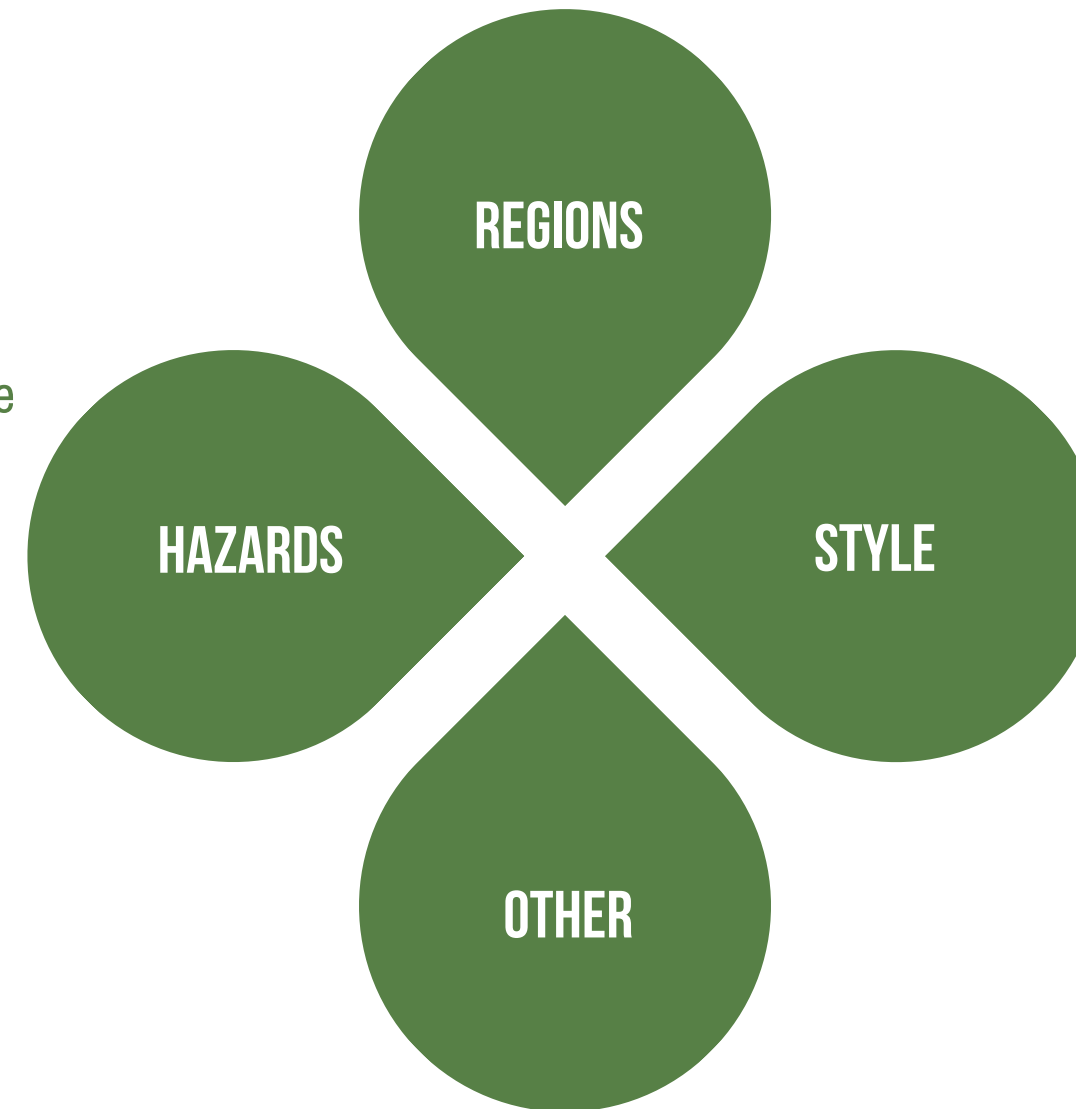
# MALVASIA (DE SÃO JORGE)

LATE RIPENING



- Portugal:
  - Madeira: 'Malvasia' = umbrella term for # grape varieties
    - historically most important: Malvasia Cândida (= Malvasia di Lipari, Malvasia di Sardegna, ... -> cultivated all round the western Mediterranean)
    - most planted now: Malvasia de São Jorge

- Malvasia Cândida: very susceptible to powdery mildew => limits yields => only small plantings left
- Malvasia de São Jorge: susceptible to botrytis bunch rot



- Malvasia de São Jorge:
  - high acidity
  - high levels of sugar
  - main variety for Malmsey / Malvasia: sweetest style of Madeira

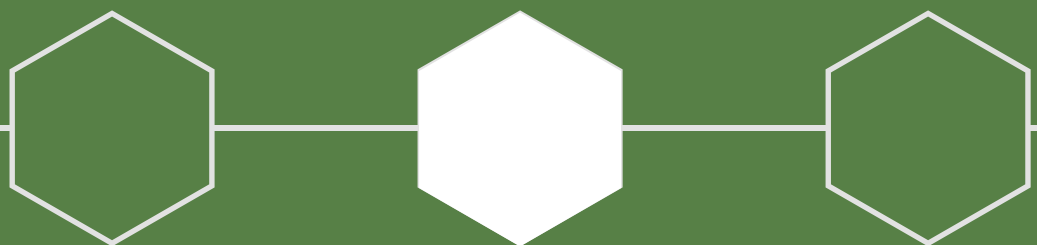
- Malvasia Cândida: early-budding, late-ripening.
- Malvasia de São Jorge:
  - most common Malvasia grown on Madeira
  - can produce relatively high yields



EARLY TO MID BUDDING

# GRENACHE BLANC

MID RIPENING



- mainly in S. Rhône
- South of France, e.g. IGP Pays d'Oc, Corbières AOC, La Clape AOC
- Spain / Catalunya: Priorat, Montsant, Costers del Segre
- South Africa (Swartland)

- good wind resistance



- dry white blends and some VDN
- contributes:
  - low intensity ripe green fruit
  - some floral notes
  - high alcohol
  - low acidity



- tendency to reach high alcohol levels => well suited for VDNs



MID BUDDING

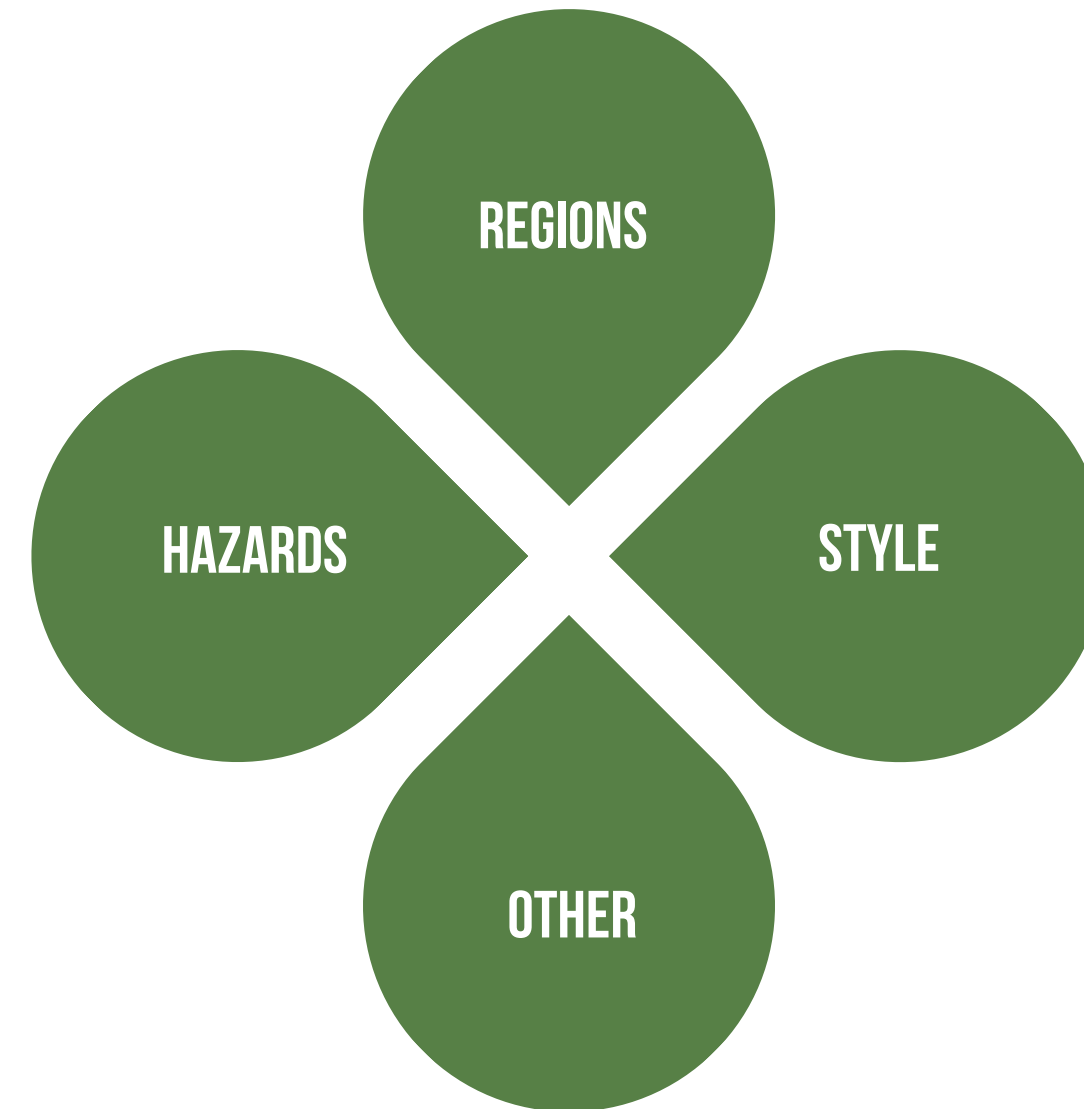
# VERDELHO

EARLY RIPENING



- downy & powdery mildew
- botrytis bunch rot
- coulure

- Portugal: Madeira



- high acidity (slightly < Sercial)

- low yields -> small, compact bunches with few berries
- very early ripening
- second most planted *V. vinifera* in Madeira (after Tinta Negra)



MID BUDDING

# PEDRO XIMÉNEZ / PX

MID RIPENING



- Spain: Jerez
  - permitted to be grown in Montilla district (Córdoba)
  - then shipped into the Zona de Producción as fresh or raisined grapes or (more common) as young wine

- botrytis bunch rot
- downy mildew



- neutral variety
  - => flavours mainly from drying and maturation processes



- used for production of sweet fortified wines and as a sweetening agent
- small, thin-skinned grapes (WSET)
  - BUT: "large bunches of thick-skinned berries" (Wine Grapes book)
- accumulate high levels of sugar -> then traditionally sun-dried ('asoleo')



MID BUDDING

# PALOMINO

MID TO LATE RIPENING



- Spain: Jerez (= Palomino Fino / Listán)
  - principal variety for all dry and sweetened styles of sherry

- fairly susceptible to downy mildew
- fairly resistant to powdery mildew
- resistant to rot
- tendency to oxidise



- neutral variety -> doesn't add much primary aromas to sherry wines
- varietal wines: typically low in alcohol
  - low lvls of fermentable sugars
  - usually picked early
- low acidity

- well-suited to hot, dry, sunny sites / weather
- capable of producing large yields
- loses acidity quickly when it nears maturity





MID BUDDING

# MOSCATEL/ MUSCAT OF ALEXANDRIA

LATE RIPENING



- heat and drought resistant
- powdery mildew
- botrytis bunch rot

- Spain (Moscatel de Alejandría)
  - Jerez: sometimes called 'Moscatel de Chipiona'
- France: especially Roussillon
  - Muscat de Rivesaltes AOC
  - Rivesaltes AOC



- less subtle, stickier sweet wines than small-berried Muscat
- pronounced intensity
- cooked orange, apricot, orange flowers, honey (linalol, geraniol)
- sweet, with high alcohol

- Jerez: coastal town of Chipiona: generally on sandy 'arena' soils
  - well adapted to heat and drought
  - usually for 'Moscatel' wines and some VDNs
  - bigger grapes than Muscat Blanc & achieves higher sugar levels
  - wines often considered less refined than Muscat Blanc
- => plantings are declining







LATE BUDDING

# MALVASIA FINA / BOAL

EARLY RIPENING



- generally easy to grow
- moderately susceptible to fungal diseases
- susceptible to drought: severe water stress may interfere with ripening

- Portugal:
  - Douro: 'Malvasia Fina'
  - Madeira: 'Boal':
    - umbrella term for # grape varieties
    - in Madeira: Boal Cachudo



- neutral wines:
  - medium acidity
  - full body
  - slightly honeyed characteristic
- Madeira: usually for semi-sweet wines



- quite vigorous, generally easy to grow
- in Madeira: grows best in warm, low-altitude sites in S of island
  - susceptible to drought => needs adequate irrigation



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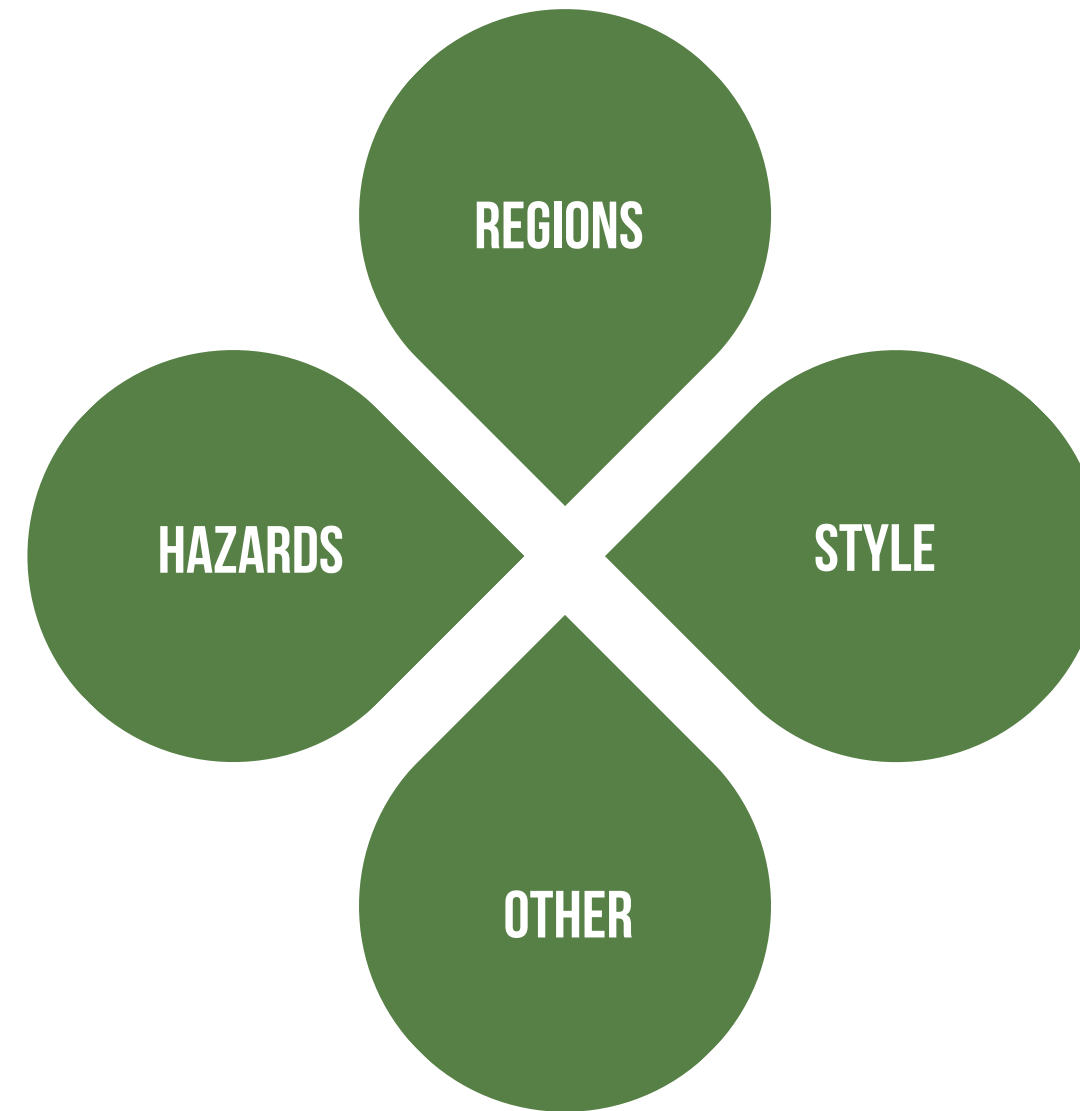
# TERRANTEZ

LATE RIPENING



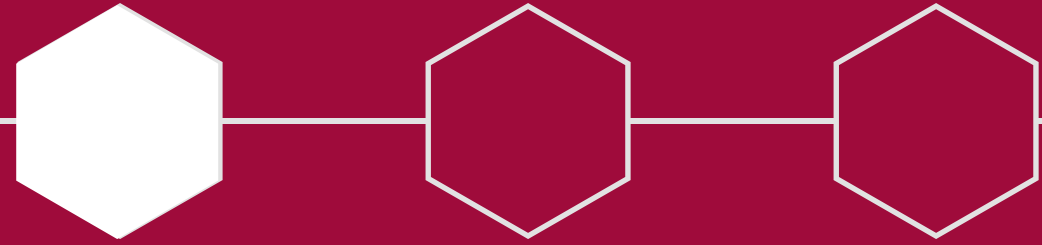
- thin-skinned, extremely fragile grapes
- powdery mildew
- botrytis bunch rot
- berry splitting

- Portugal: Madeira



- once highly regarded
- rare, aromatic, full-bodied wines

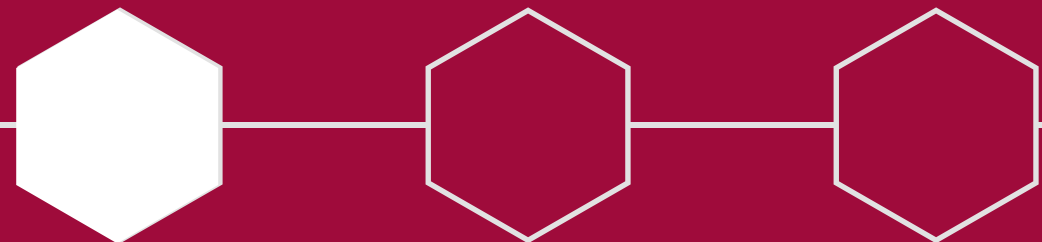
- susceptible to powdery mildew & botrytis bunch rot => picked soon after reaching 9% abv potential alcohol
- very low yields (zero in some years) => now almost extinct



EARLY BUDDING

# TINTA RORIZ

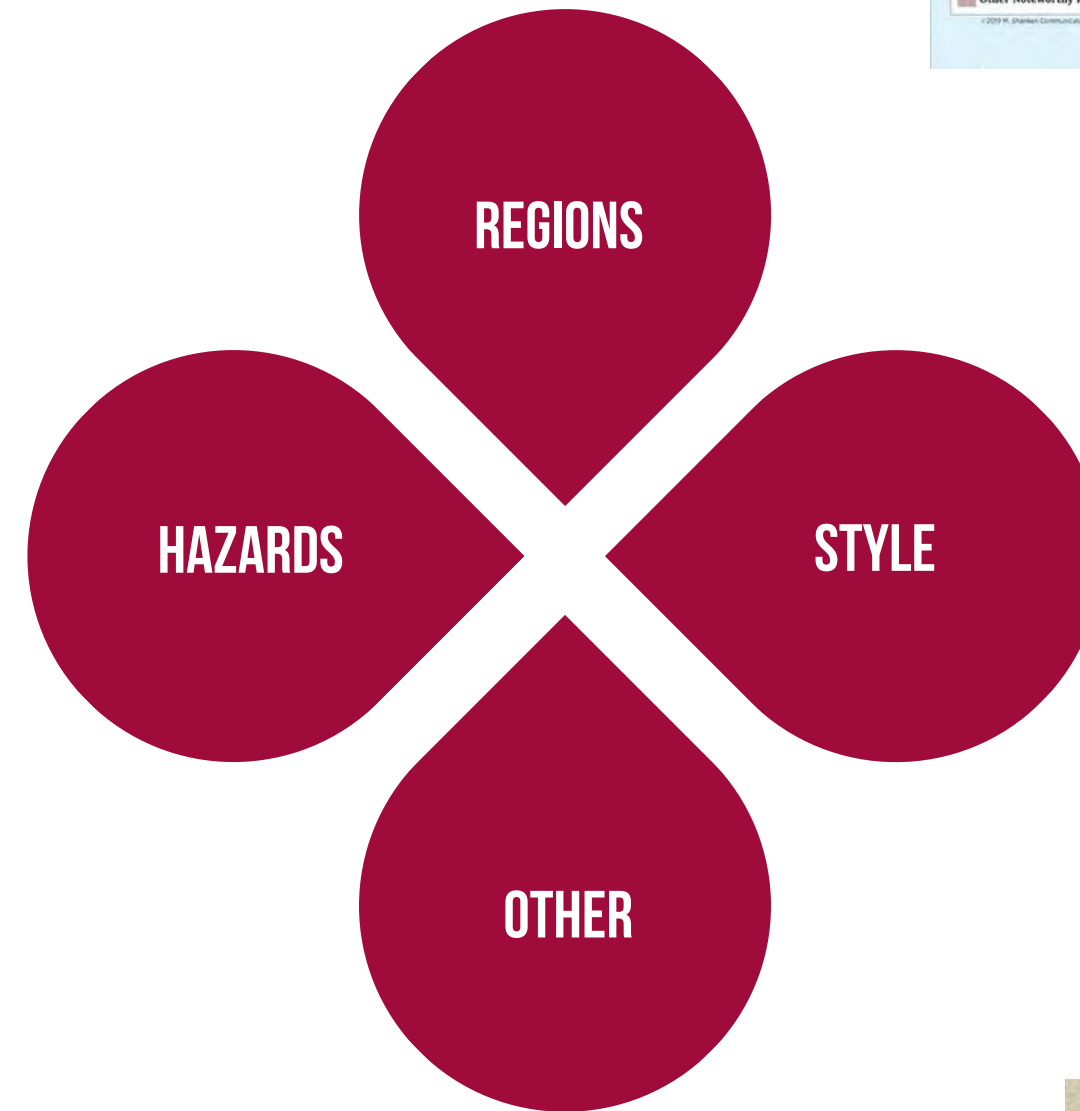
EARLY RIPENING



- PT: Douro ('Tinta Roriz'), other areas: 'Aragonez'
- = Tempranillo in Spain



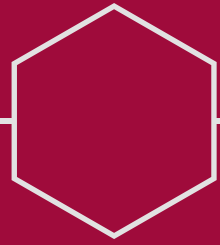
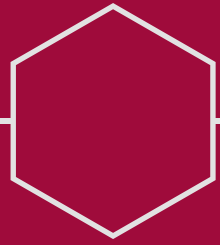
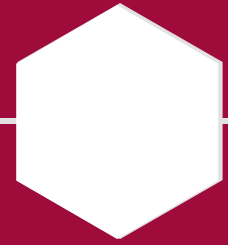
- powdery mildew
- eutypa dieback
- fairly resistant to botrytis bunch rot



- raspberry and black plum fruit
- M to M+ acidity
- M to M+ tannins
- lends body and deep colour to port blends

- best grown in relatively cool sites (otherwise: suffers from water stress)
- capable of producing high yields -> needs to be limited or wines can lack concentration

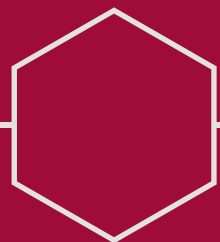
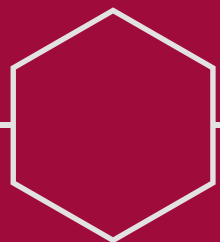
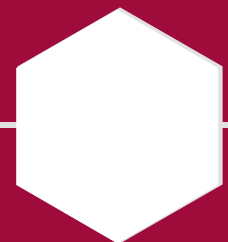




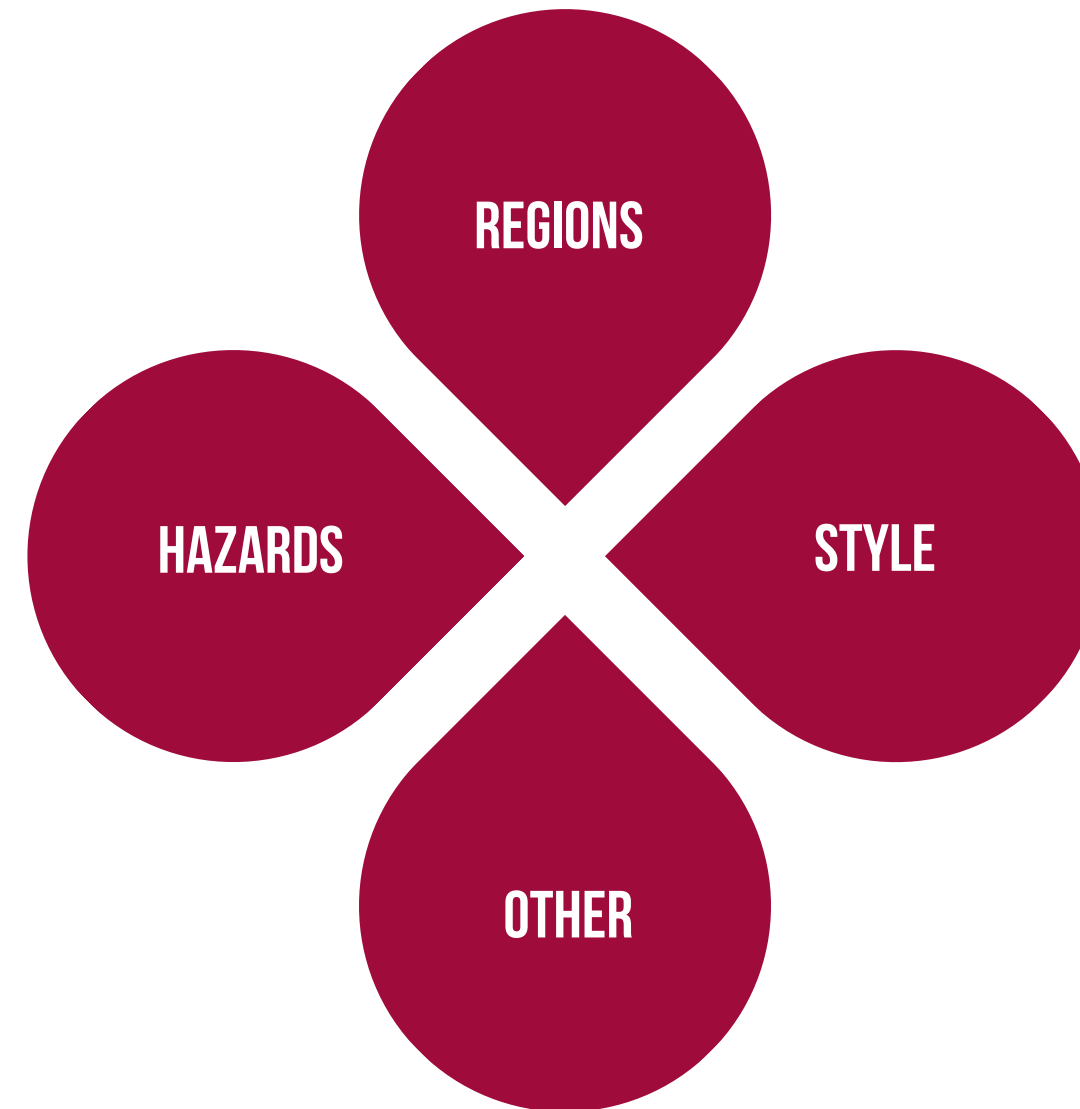
EARLY BUDDING

# TINTA BARROCA

EARLY RIPENING



- PT: Douro

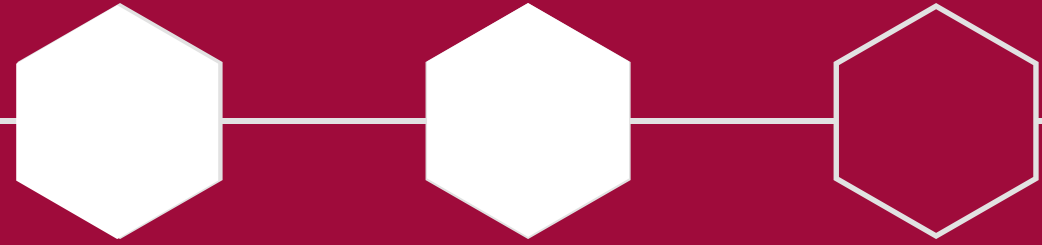


- prone to heat damage and grape shrivelling

- less floral, more earthy flavours
- soft, full-bodied, cherry and blackberry
- can lack acidity unless in coolest sites
- colour tends to fade quickly

- best grown in relatively cool sites: high altitude or north-facing slopes, usually in Baixo Corgo / Cima Corgo
- capable of producing high yields

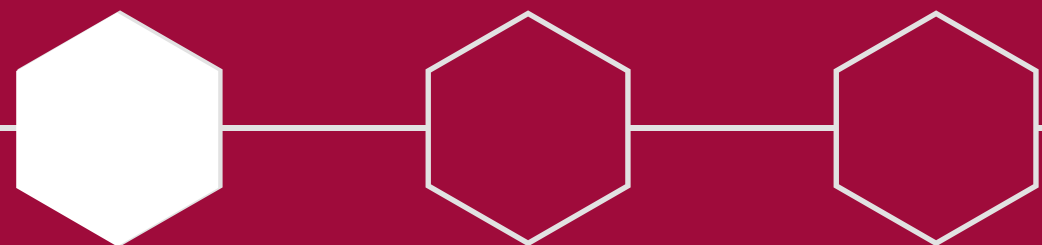




EARLY TO MID BUDDING

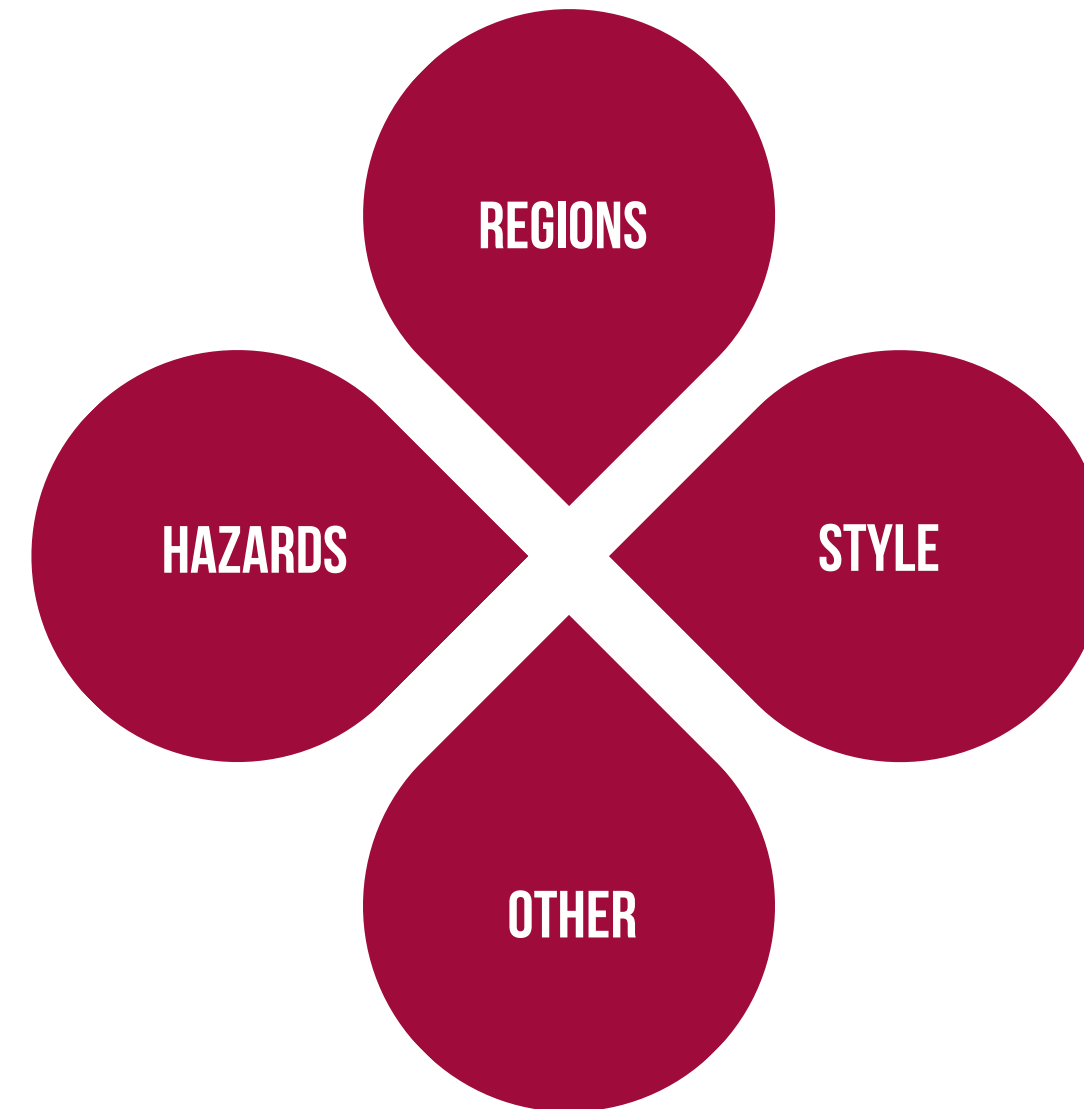
# TINTA AMARELA / TRINCADEIRO

EARLY RIPENING



- PT:
  - 'Tinta Amarela' in Douro
  - 'Trincadeira' in other parts of Portugal

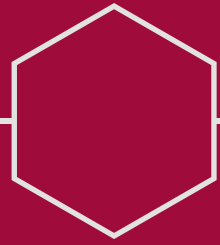
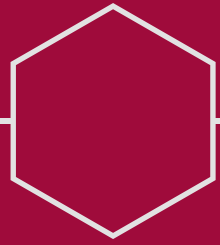
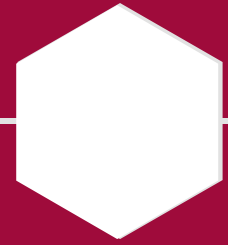
- fungal diseases (tight bunches)



- full-bodied
- concentrated black fruits
- spicy notes
- approachable in youth + capable of ageing

- tight bunches of grapes

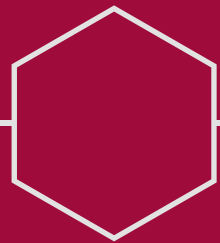
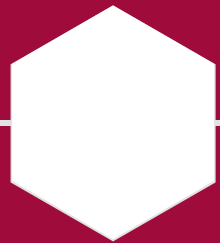
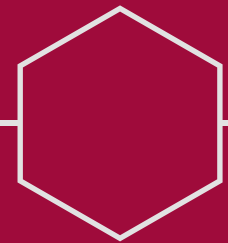




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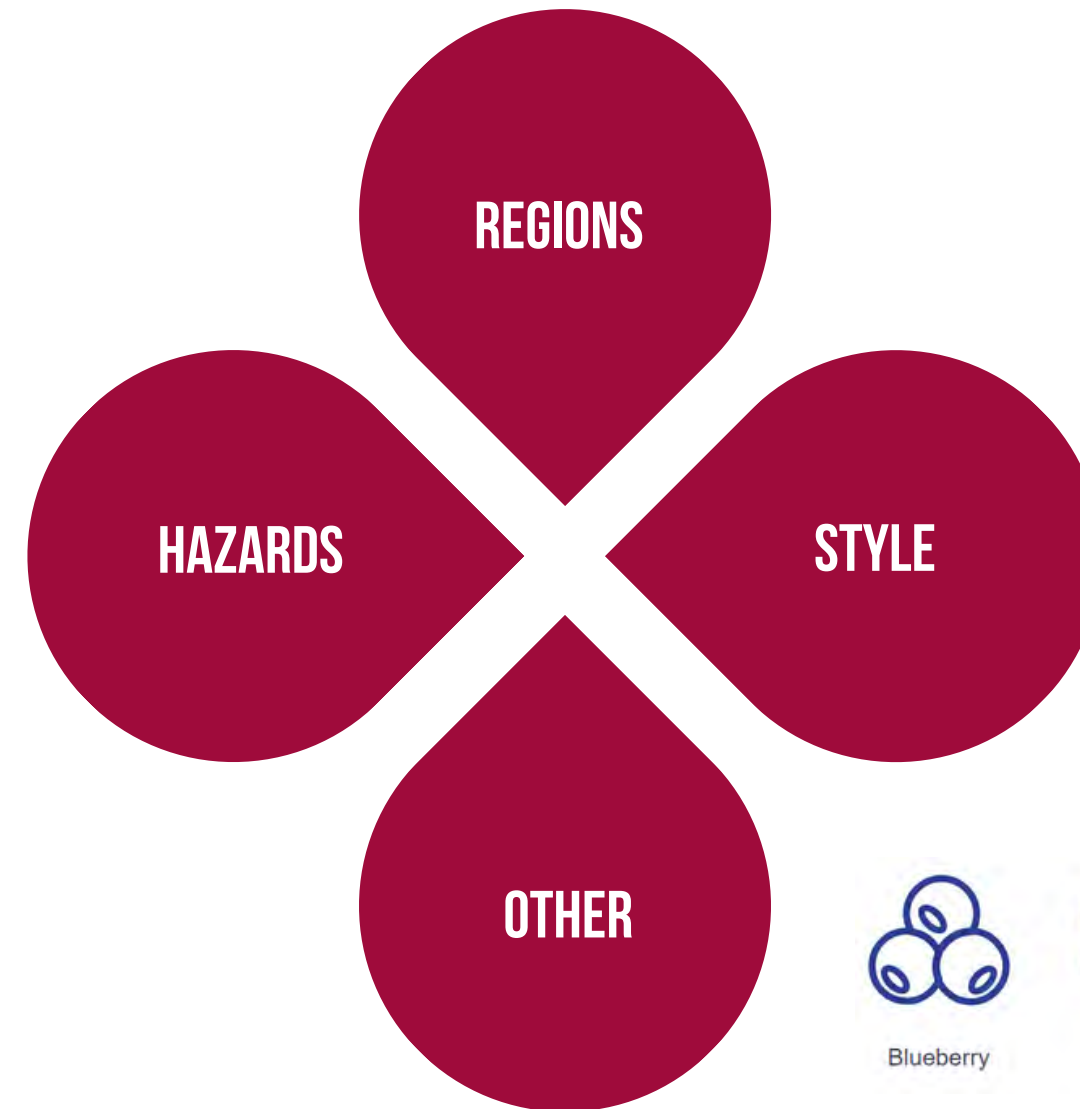
# TOURIGA NACIONAL

MID RIPENING



- Portugal: Douro

- coulure => can lower yields substantially & cause vine imbalance



- deep colour
- high acidity
- high tannins
- concentrated black fruit flavours
- floral: violet, rose, orange blossom
- herbal notes



Blueberry



Violet



Plum

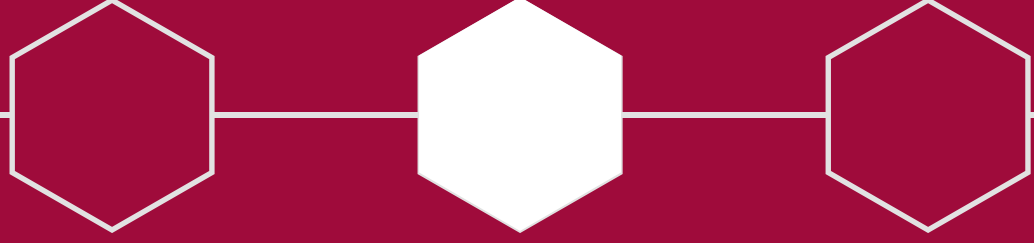


Mint



Wet Slate

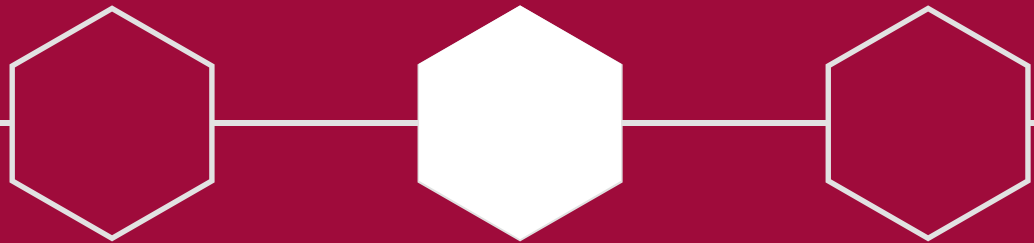
- retains acidity well
- high vigour -> managed through summer pruning
- wines are said to have long ageing potential => often component in premium, long-matured port wines



MID BUDDING

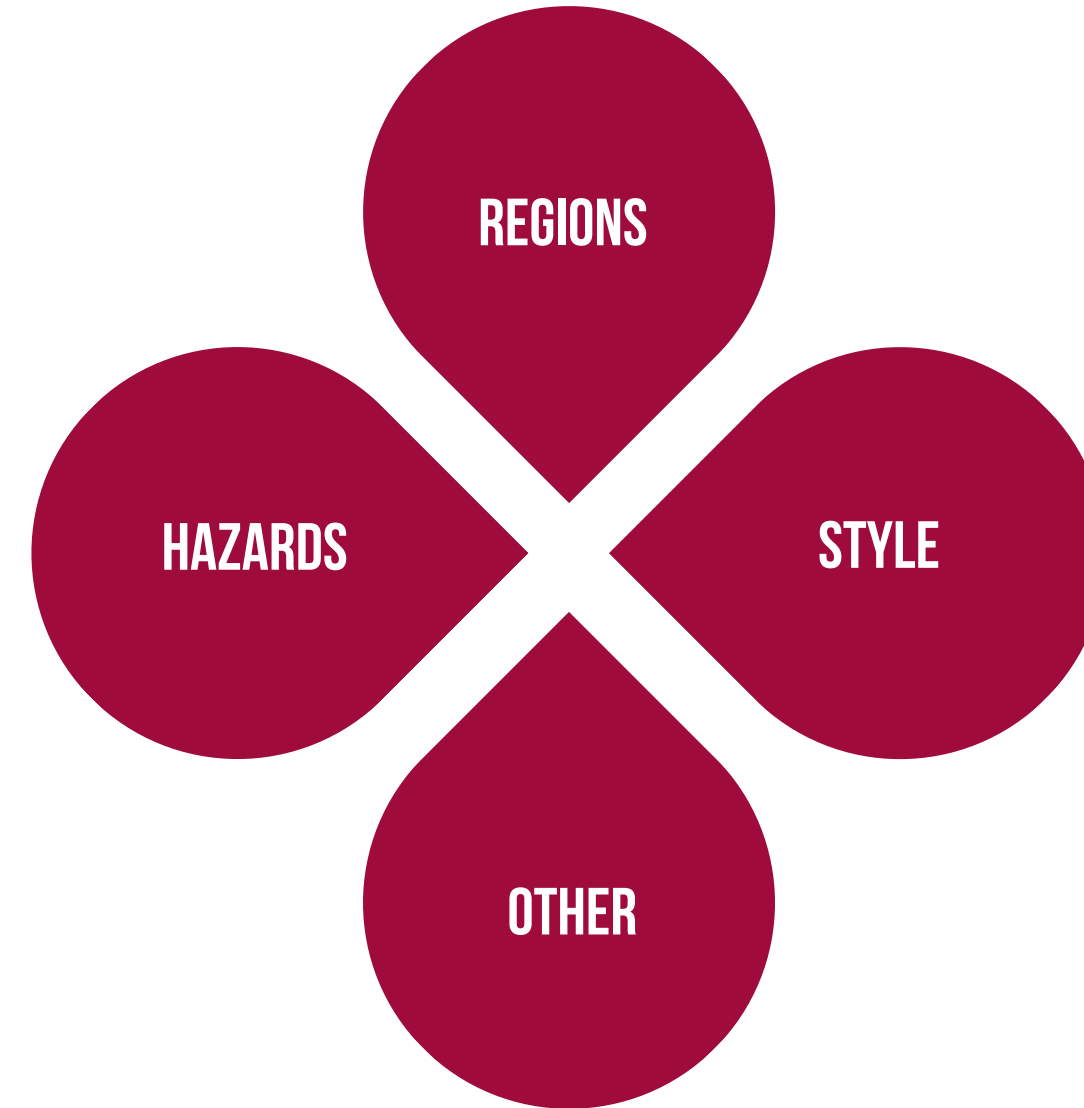
# TINTA NEGRA

MID RIPENING



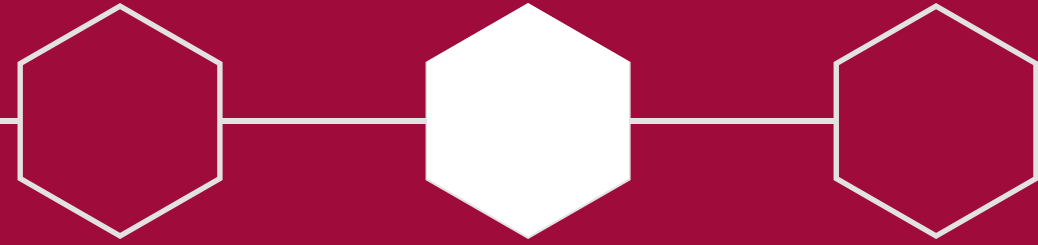
- Portugal: Madeira
- Spain: 'Negramoll' in Tenerife

- sensitive to abrupt temperature changes



- used to produce Madeira wines of all sweetness levels

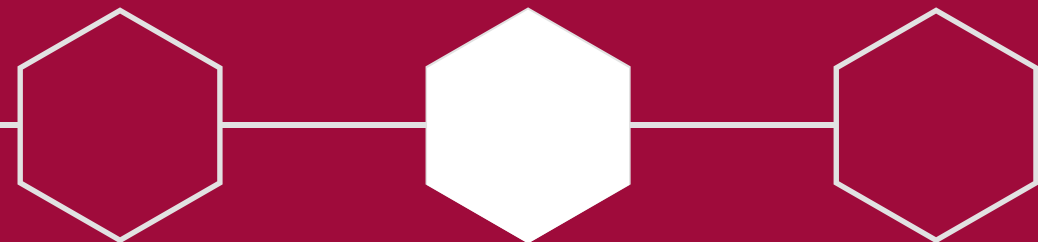
- most planted variety on Madeira
- high yielding, easy to grow



MID BUDDING

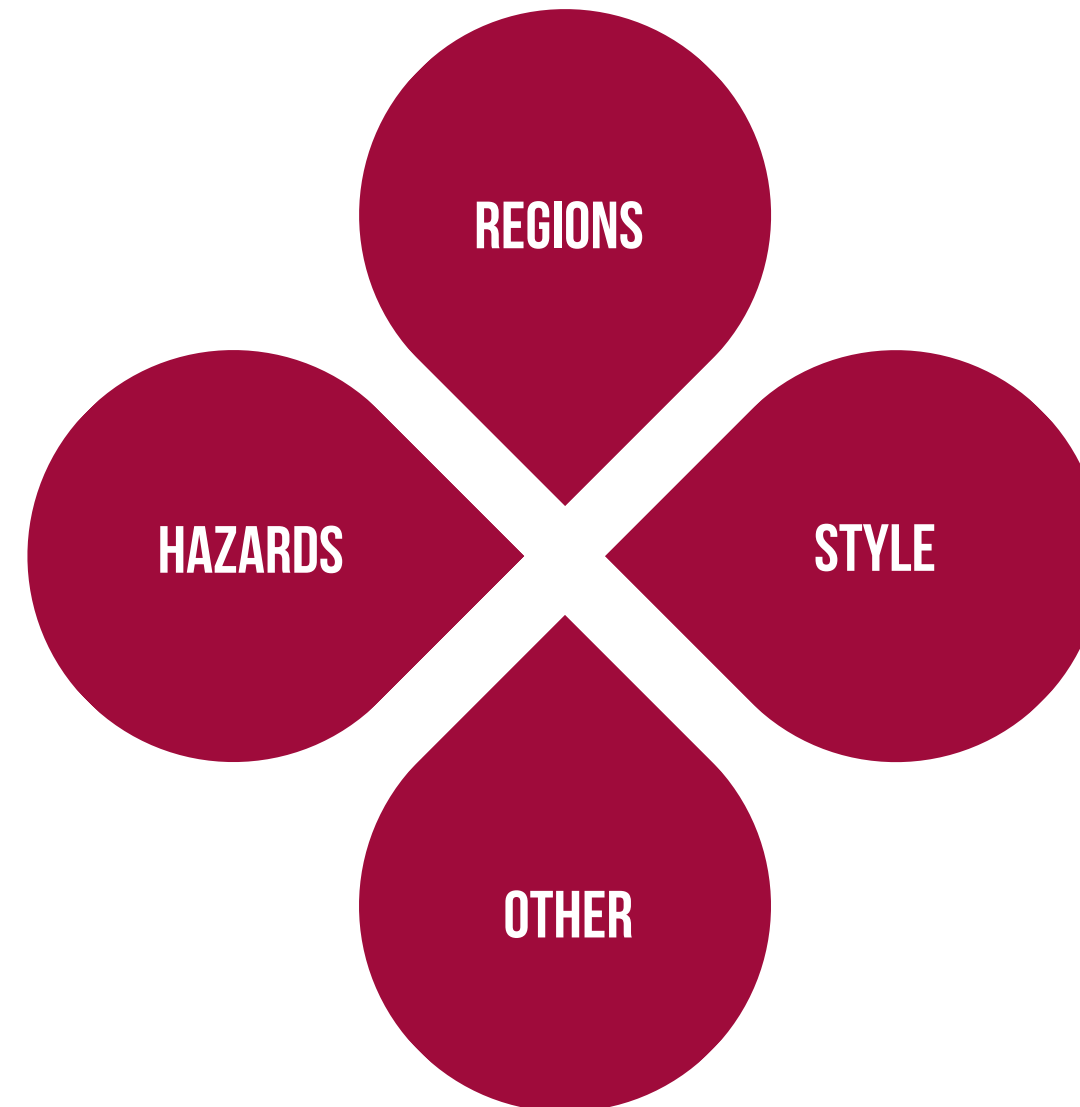
# MUSCAT À PETITS GRAINS ROUGES

MID RIPENING



- powdery mildew
- botrytis bunch rot
- mites
- drought tolerant

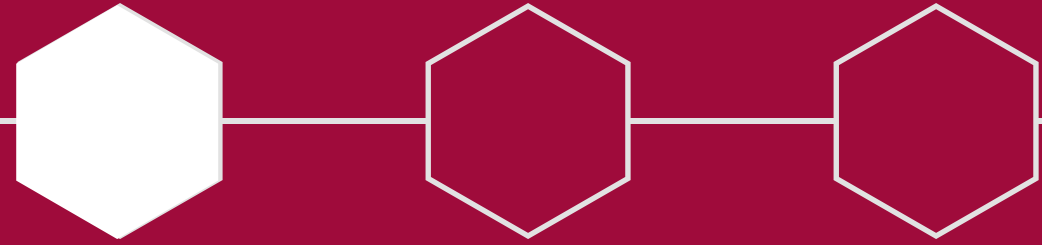
- Australia: Rutherglen (VIC)
  - = 'Rutherglen Brown Muscat'
- France: Rhône: for red and rosé VDN in Muscat de Beaumes-de-Venise AOC



- red-skinned mutation of Muscat Blanc à Petits Grains
- GS: warm days and long, dry autumns => high sugar accumulation
- grapes: often left on the vine to shrivel => dried fruit characteristics & potential alcohol of up to 20% abv
- if old vines: deeper coloured, more concentrated wines

- 4 styles:
  - Rutherglen Muscat
    - avg. age 3-5y
    - RS 180-240 g/L
  - Classic Rutherglen Muscat
    - avg. age 6 - 10y
    - RS 200 - 280 g/L
  - Grand Rutherglen Muscat
    - avg. age 11-19y
    - RS 270 - 400 g/L
  - Rare Rutherglen Muscat
    - avg. age min. 20y
    - RS 270 - 400 g/L
- usually (increasing with style):
  - medium amber or tawny
  - pronounced raisins, figs, dates, sweet spices
  - full body; M alcohol
  - M+ acidity

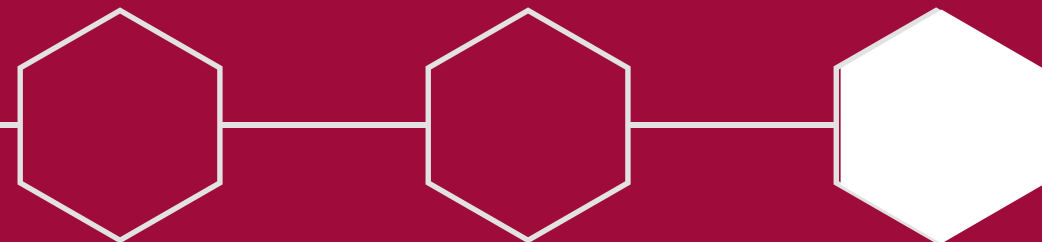




EARLY BUDDING

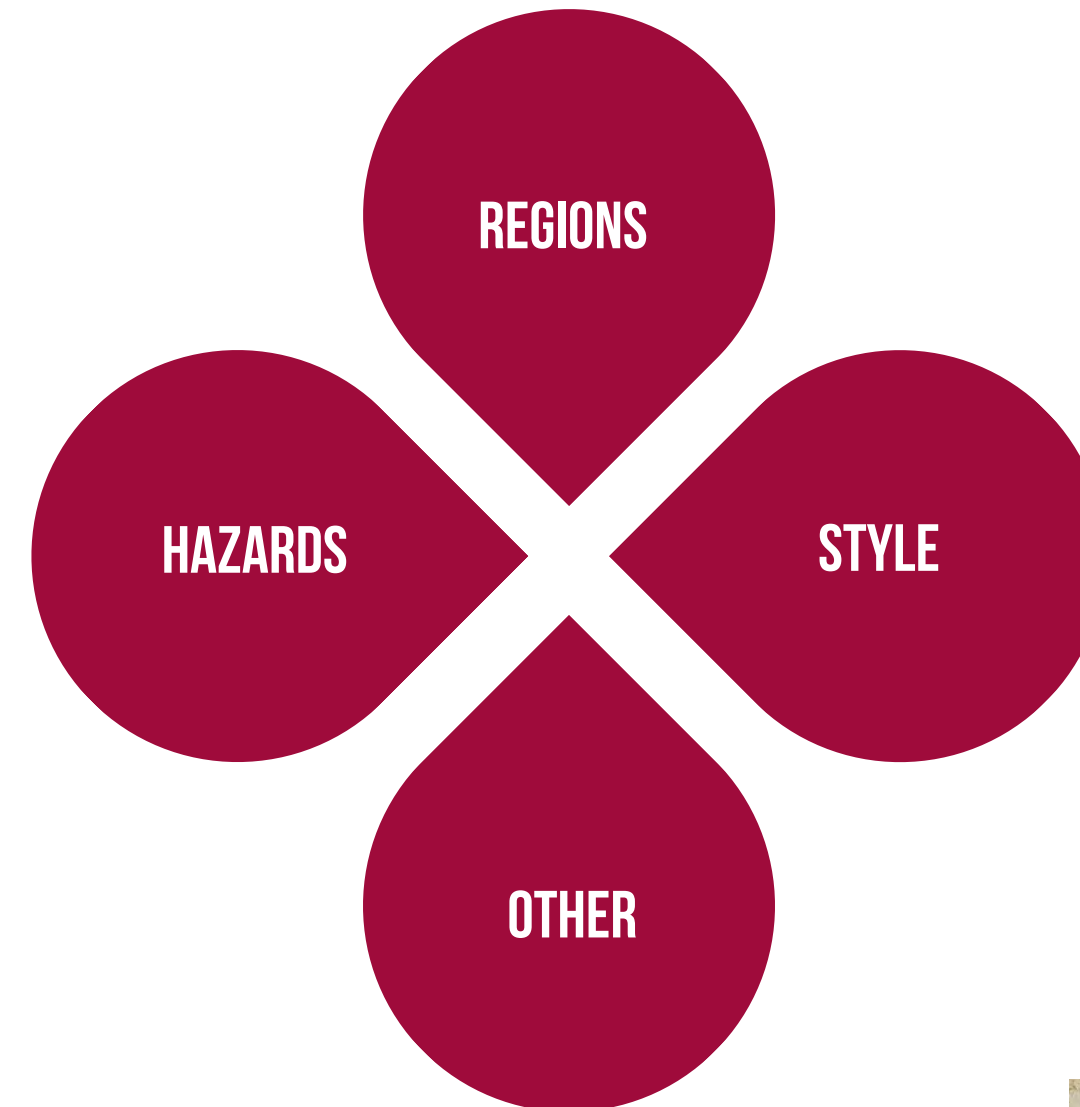
# GRENACHE NOIR

LATE RIPENING



- good drought resistance
- yield can be reduced by:
  - coulure
  - downy mildew
  - phomopsis
  - botrytis bunch rot

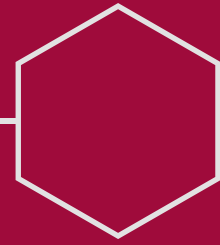
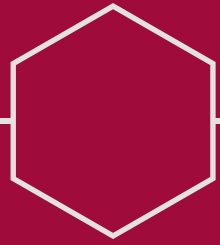
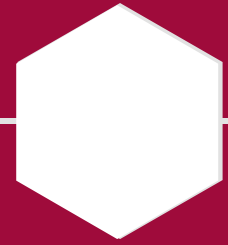
- for fortified wines: mainly VDNs in Southern France:
  - Rhône: Vin Doux Naturel Rasteau AOC: min 75% Gren N
  - Roussillon:
    - Banyuls AOC: min 50% Gren N
    - Banyuls Grand Cru AOC / Maury AOC: min 75% Gren N
    - Rivesaltes AOC: reds: mainly Gren N



- unaged fortified wines:
  - cherries, plums
- oxidative styles:
  - dried fruit
  - nuts
- usually low to medium alcohol (16-18%)

- drought tolerant -> good in Mediterranean climates
- needs warm climate to ripen
- high-yielding grape variety
- upright growth -> very suitable as bush vine
- can accumulate high sugar lvls quickly => very suitable for VDNs

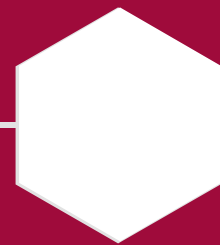
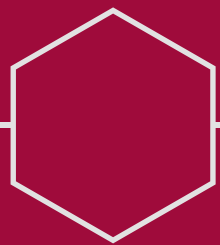
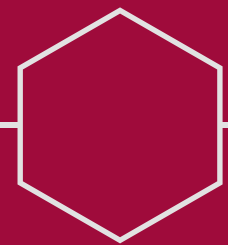




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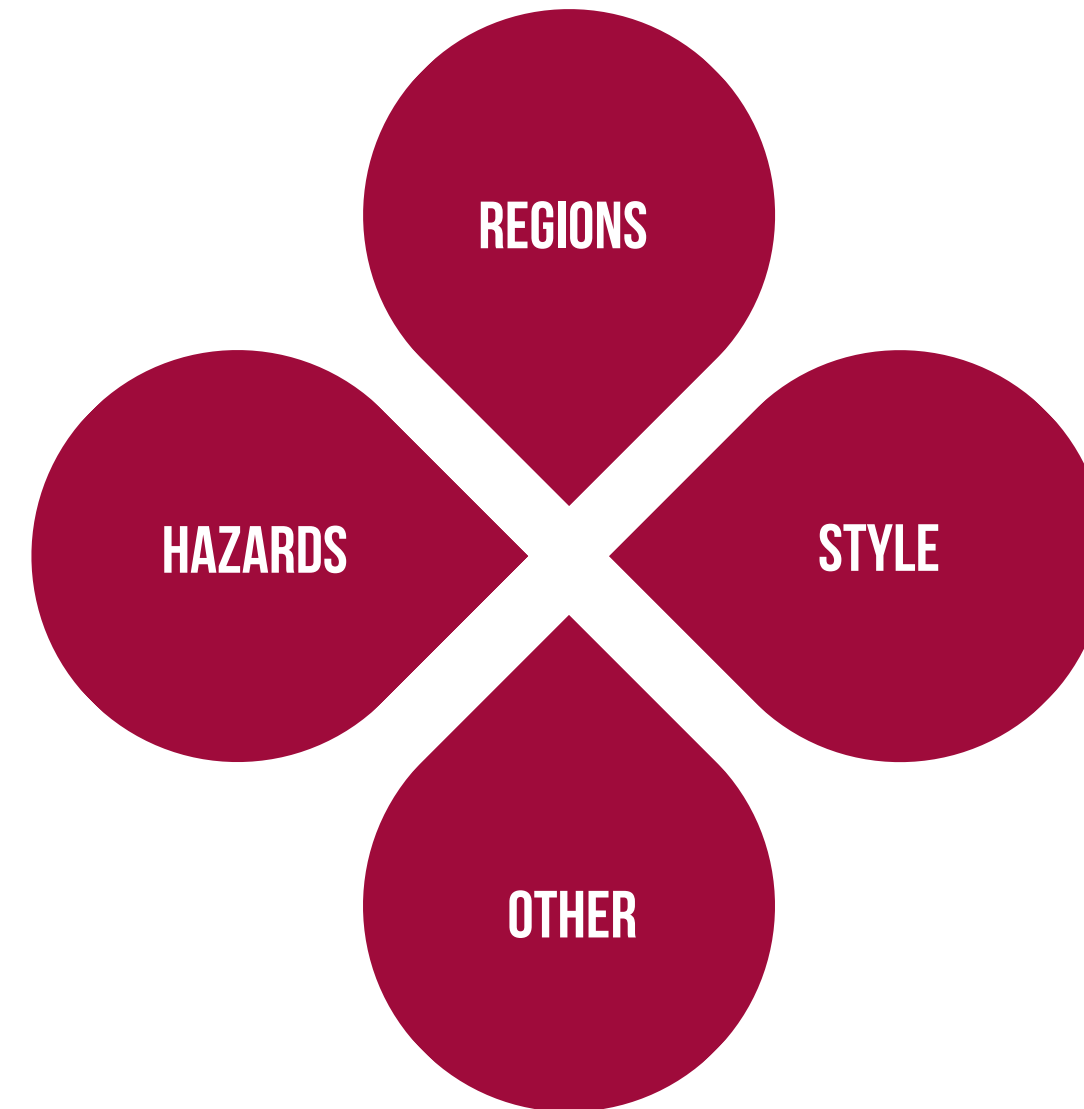
# TINTO CÃO

LATE RIPENING



wine & words

- Portugal: Douro



- thick-skinned
  - relatively resistant to fungal diseases
- very heat tolerant

- concentrated wines
- high acidity
- capacity to age well

- low-yielding variety
- ripens late
- very heat tolerant

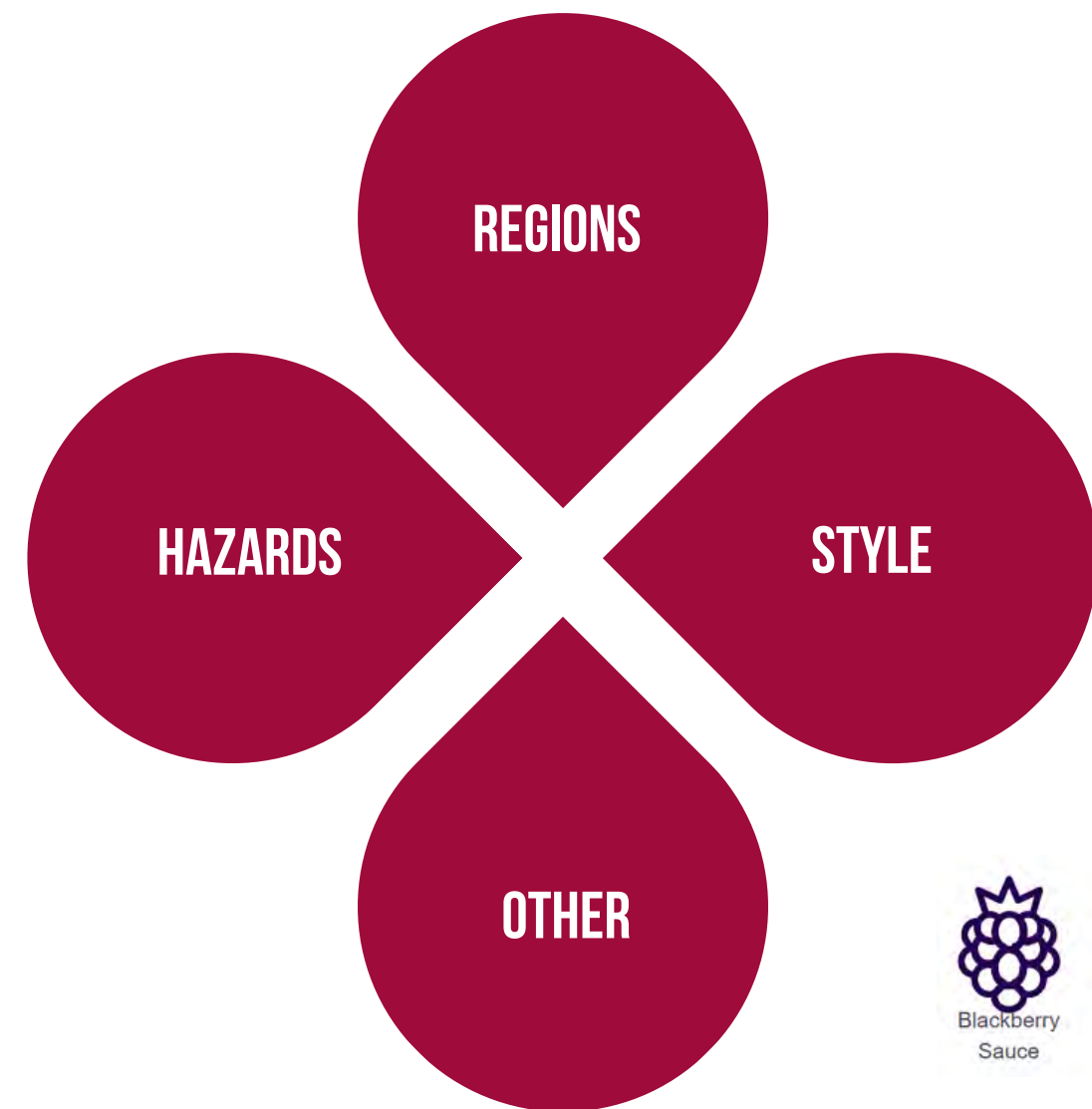
EARLY TO MID BUDDING

# TOURIGA FRANCA

LATE RIPENING

- Portugal: Douro

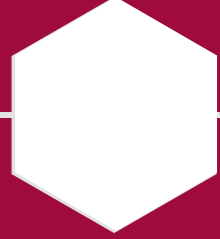
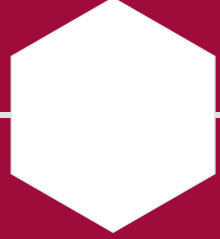
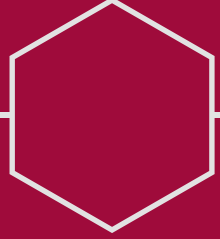
- thick-skinned
  - relatively resistant to fungal diseases



- red & black fruits
- floral character
- M body
- M alcohol
- contributes colour, tannin and acidity



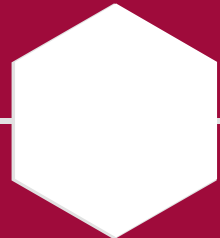
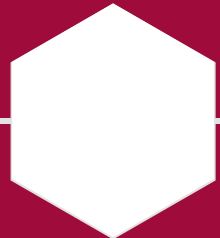
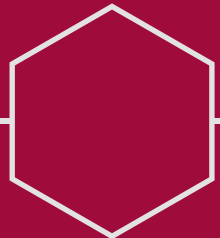
- WSET: late-ripening (vs. mid to late ripening: Wine Grapes book)
- tight bunches of thick-skinned grapes
- can be vigorous => needs to be managed e.g. summer pruning)
- popular with growers => most grown variety by far



MID TO LATE BUDDING

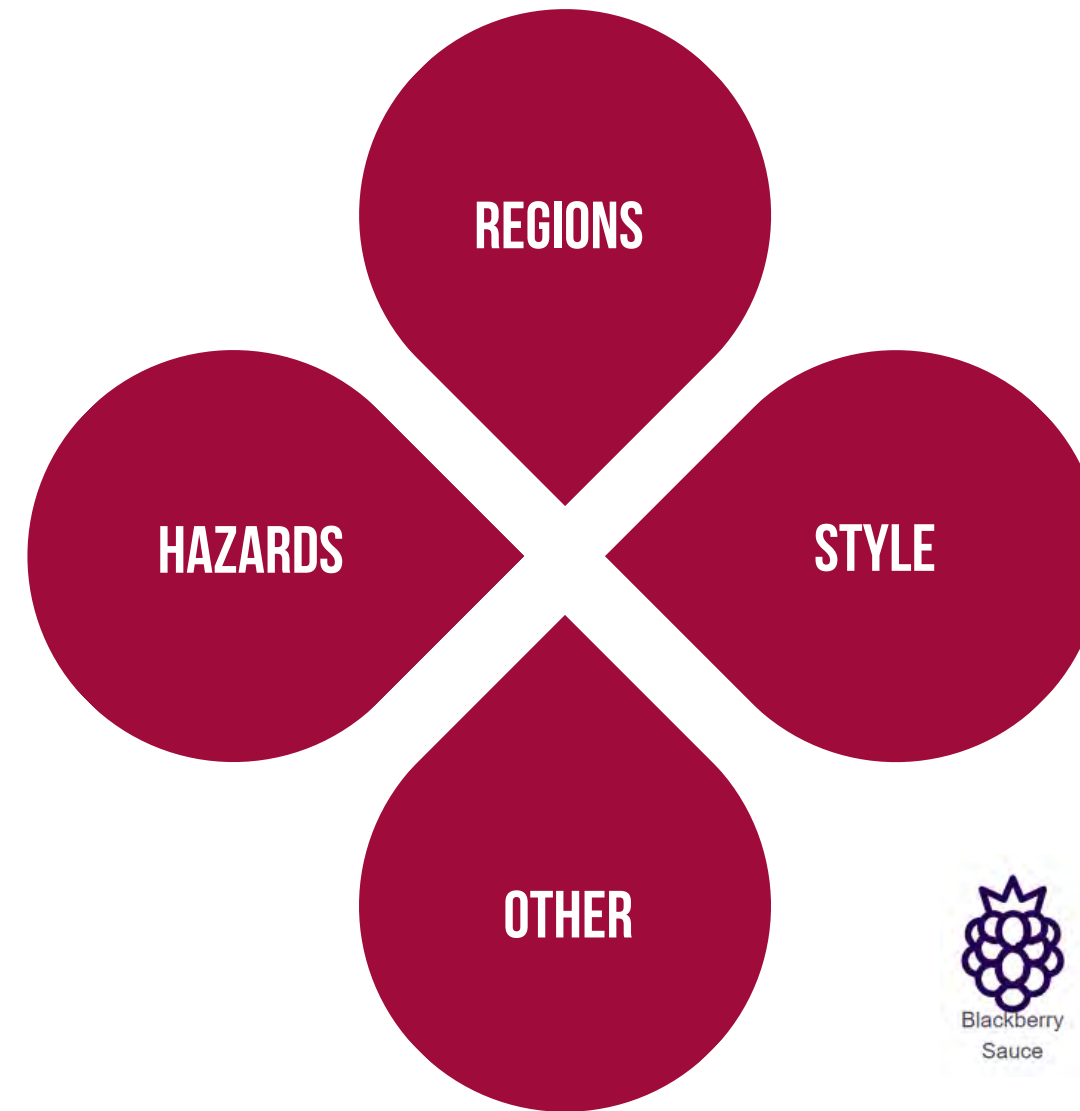
# SOUSÃO

MID TO LATE RIPENING



- Portugal:
  - Douro: 'Sousão'
  - = 'Vinhão' in other regions

- thick-skinned



- deep colour
- high acidity



- in Douro: found mainly in the old mixed vineyards
  - e.g. in ungrafted Nacional vineyard of Quinta do Noval
- increasingly popular for deep colour intensity (often used for colour) and ability to retain high levels of acidity
  - e.g. by Symington: appreciated for acidity / freshness

# *Information and image sources*

[HTTPS://WWW.WSETGLOBAL.COM/](https://www.wsetglobal.com/)

[HTTPS://WWW.WINESPECTATOR.COM/WINE-IQ/KNOW-YOUR-GRAPES](https://www.winespectator.com/wine-iq/known-your-grapes)

[HTTPS://WWW.VINDEFRANCE.COM/WINES/GRAPE-VARIETIES-OF-FRANCE](https://www.vindefrance.com/wines/grape-varieties-of-france)

[HTTPS://WWW.REBSORTENLEXIKON.DE/REBSORTEN](https://www.rebsortenlexikon.de/rebsorten)

[HTTPS://THEGRAPEGRIND.COM/VARIETALS-CATEGORY-PAGE/](https://thegrapegrind.com/varietals-category-page/)

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