

Severe trimming and enhanced competition of laterals as a tool to delay ripening in Tempranillo vineyards under semiarid conditions



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Sustainable grape and wine production
in the context of climate change

Bordeaux, April 10-13, 2016

Need to adapt grape growing to climate change

Sacharymetric and phenolic maturity are getting decoupled



Grape growing may not be feasible at some places



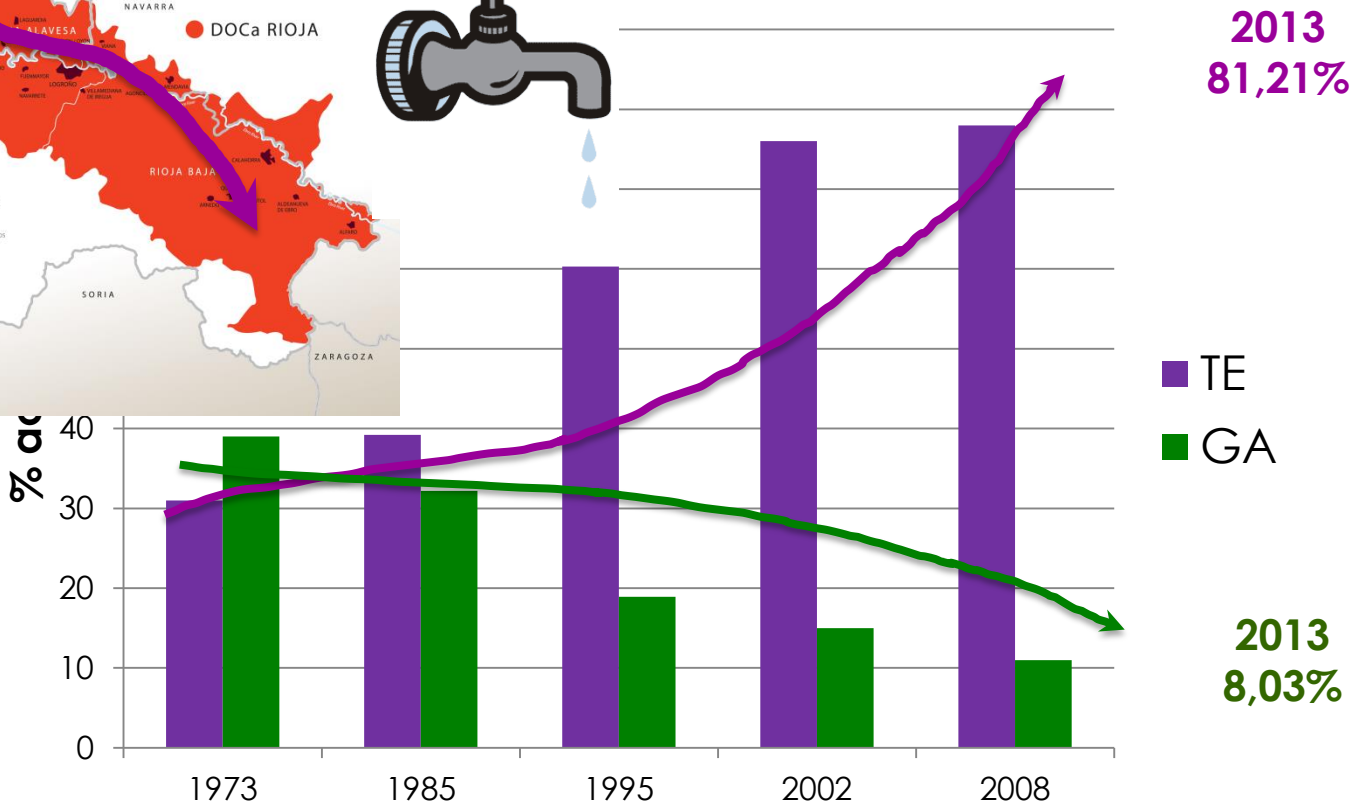
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- We changed varieties



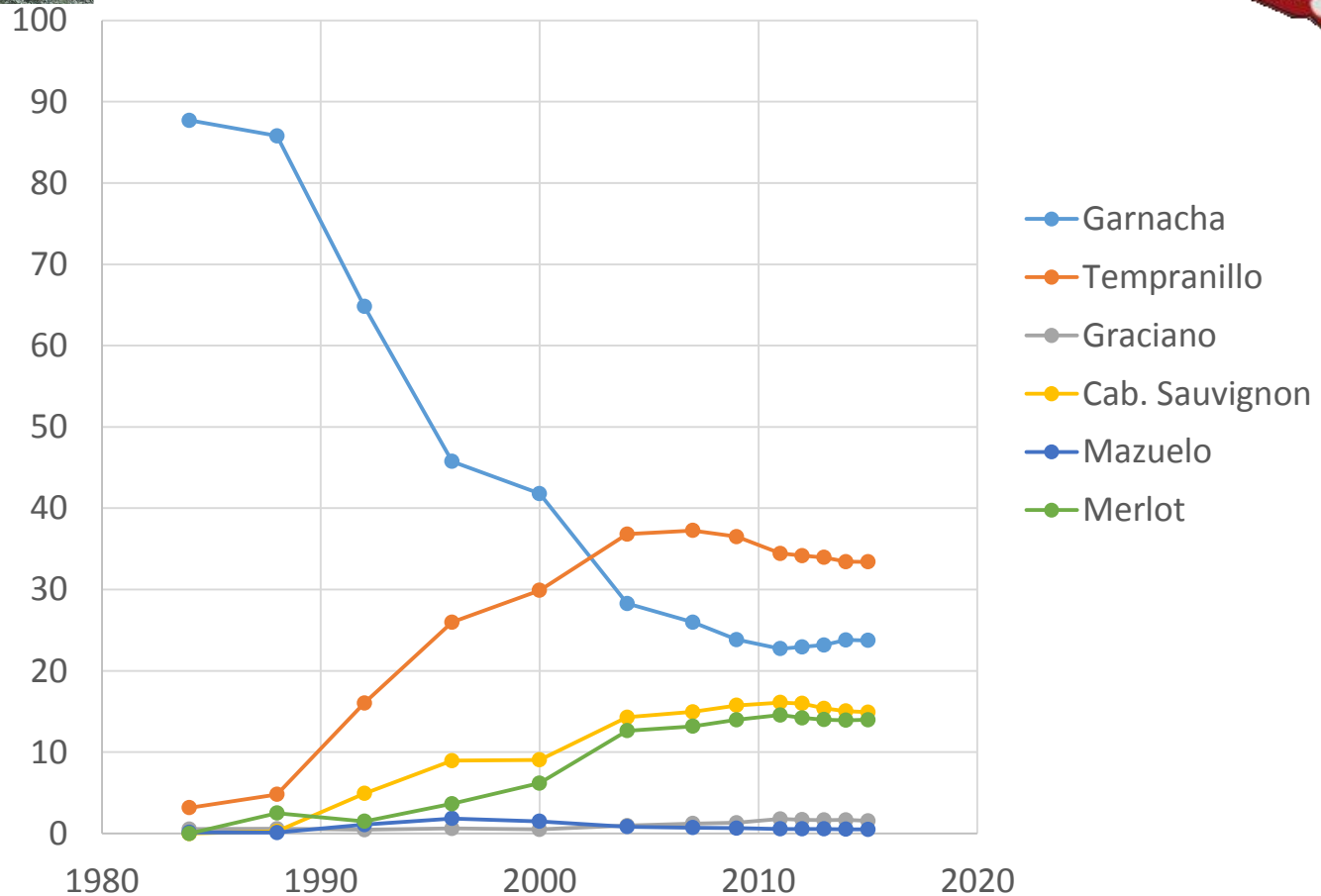


But... What did we do during the last years!??

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Evolution of acreage per variety in Navarra (1984-2015)





But... What did we do during the last years!??

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- We changed the training system

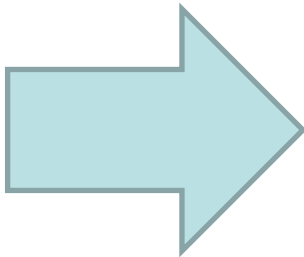




But... What did we do during the last years!??

- We changed varieties
- We changed the training system
- We changed the soil

Poor
Deep
gravely
soils



Richer
Shalower
more
clayish soils



But... What did we do during the last years!!??



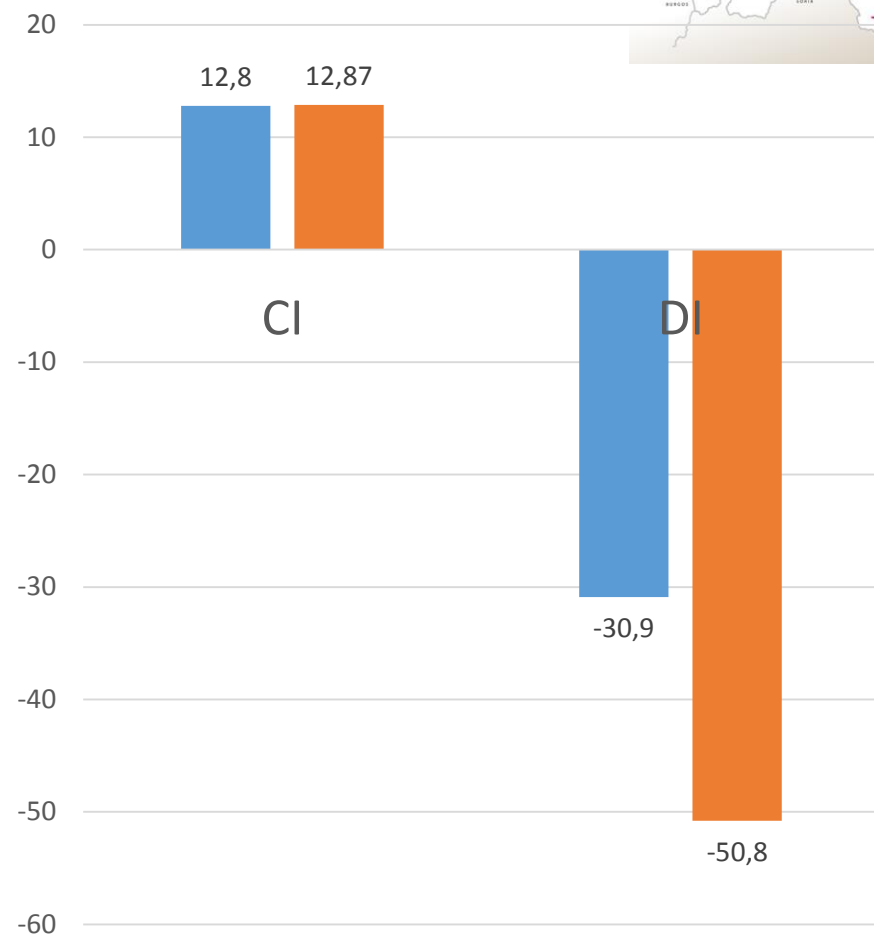
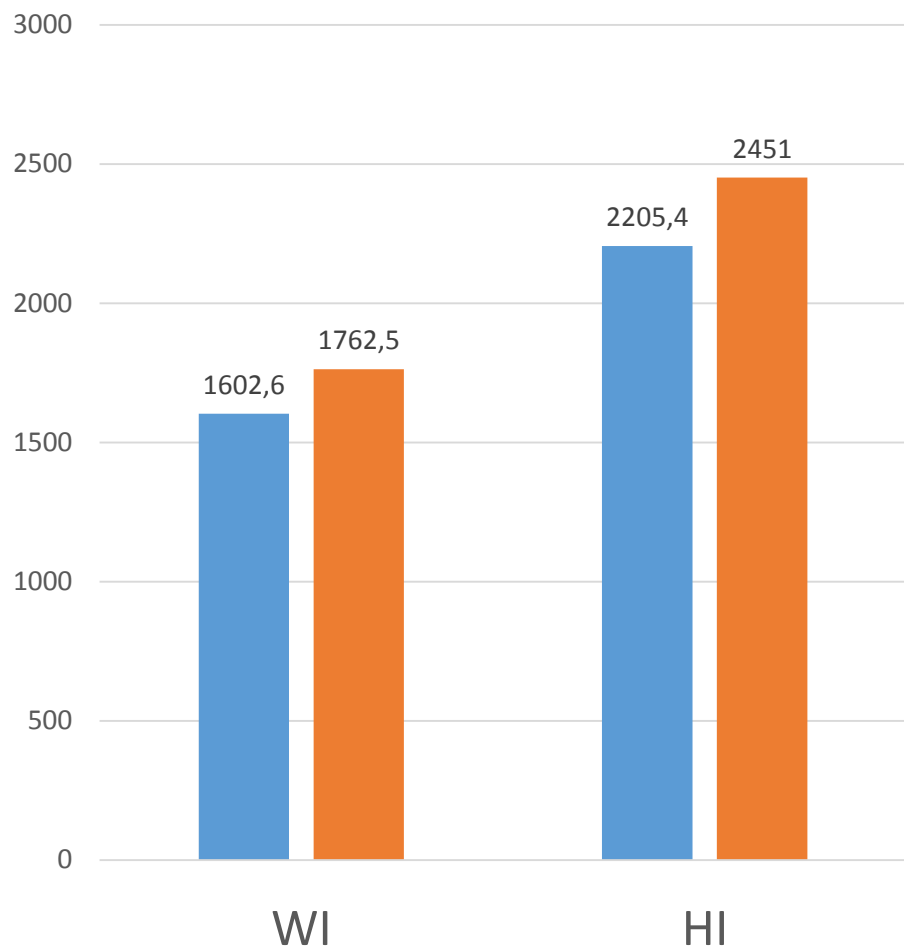
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- We changed the training system
- We changed the soil

We made our vineyards more vulnerable to current and to future climate



D.O.Ca. Rioja

Agoncillo weather station





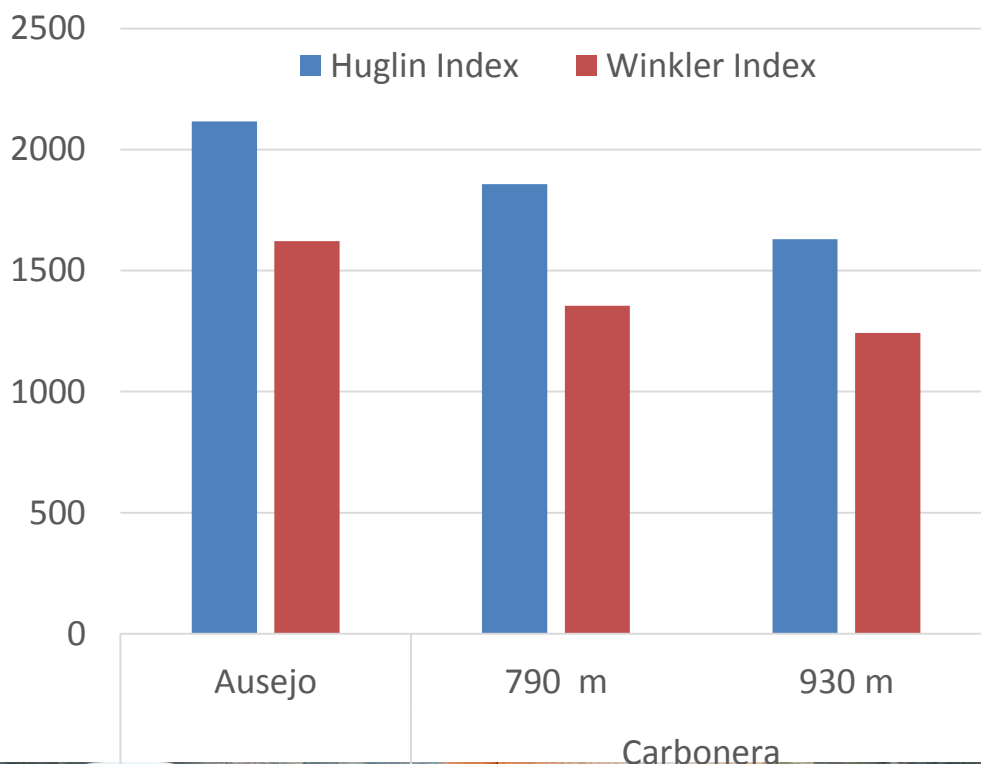
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- Certain shift to traditional and autochthonous varieties
- Wider use of Graciano (high acidity) in the blends
- Moving the vineyards into higher altitudes



Carbonera





And now... What are you doing?

- Certain shift to traditional and autochthonous varieties
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- Moving the vineyards to higher altitudes
- Canopy management



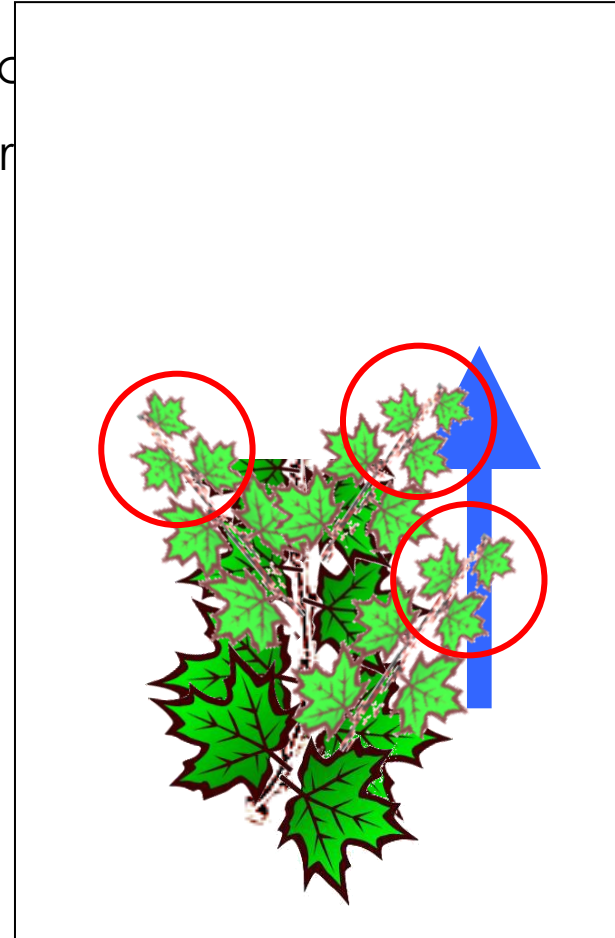


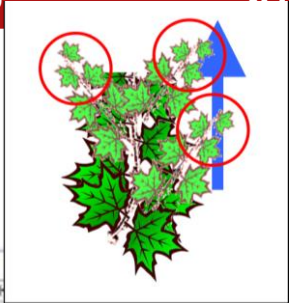
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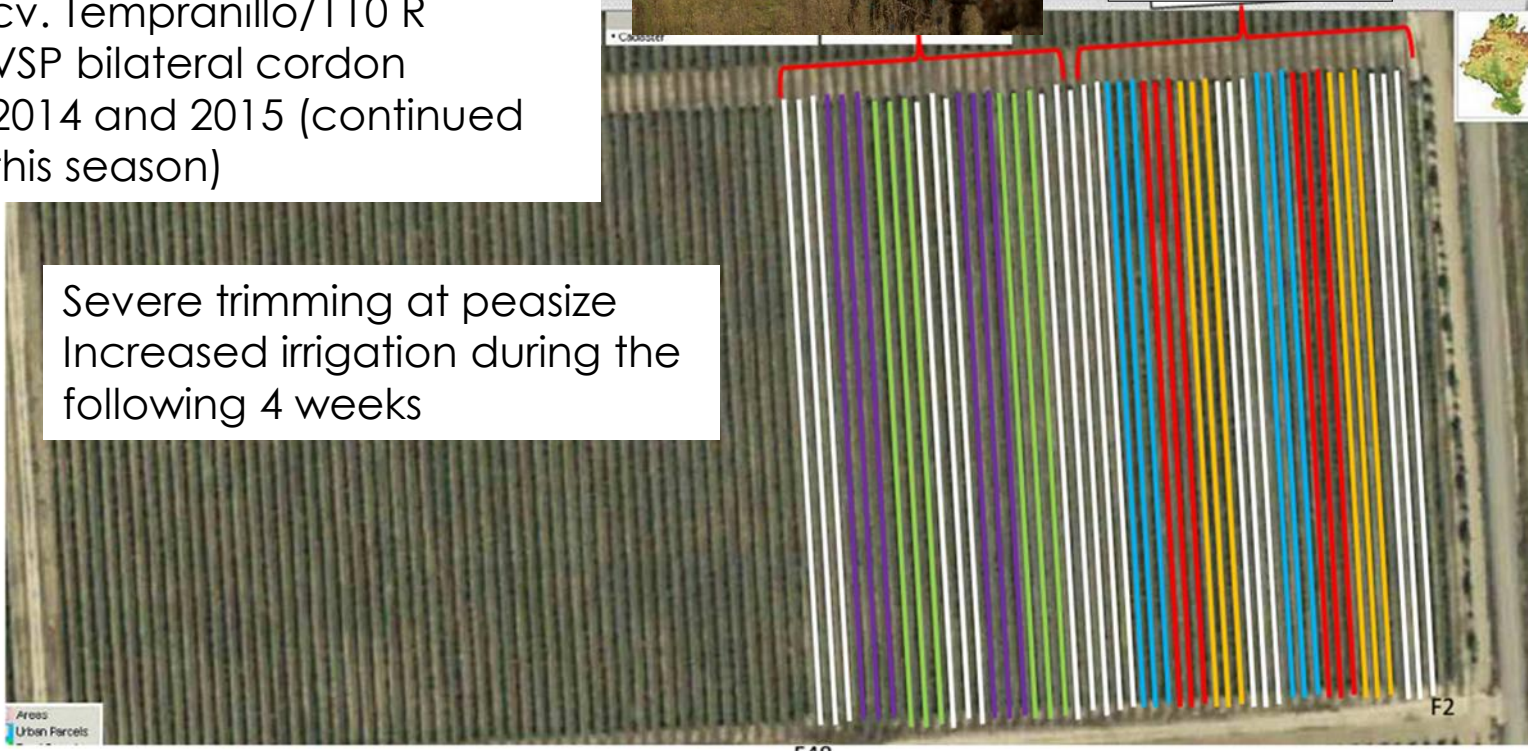
Severe trimming and enhanced competition of laterals





- cv. Tempranillo/110 R
- VSP bilateral cordon
- 2014 and 2015 (continued this season)

Severe trimming at peasize
Increased irrigation during the following 4 weeks



- Testigo (Filas 2-4; 14-16; 26-30; 37-39; 46-48)
- Despunte + R1 (Filas 5-7; 17-19)
- Despunte + R2 (Filas 8-10; 20-22)
- Despunte + R3 (Filas 11-13; 23-25)
- NO recoger cara Oeste (Filas 31-33; 40-42)
- Espaldera inclinada (Filas 34-36; 43-45)



in the context of climate change

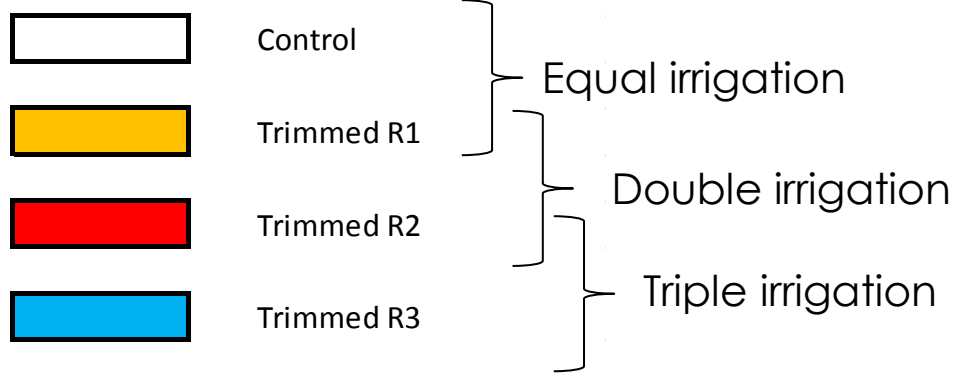
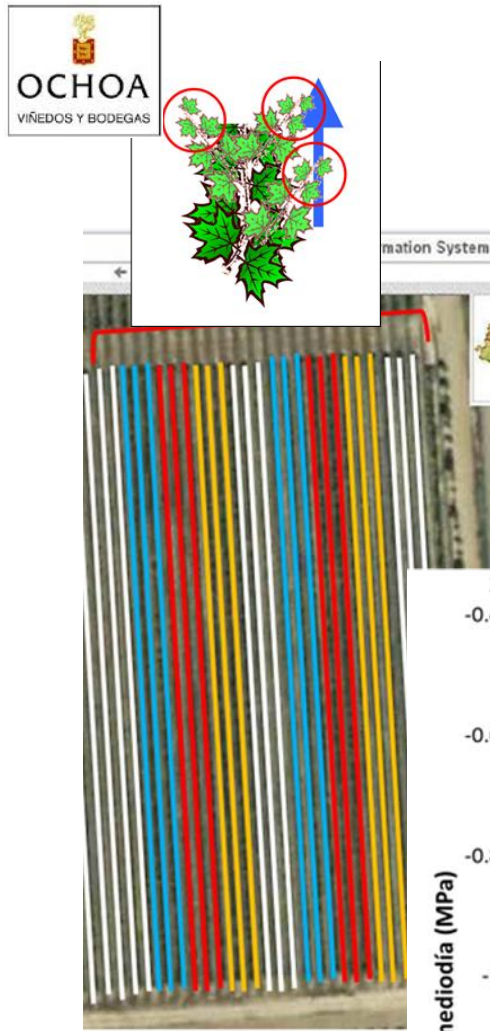
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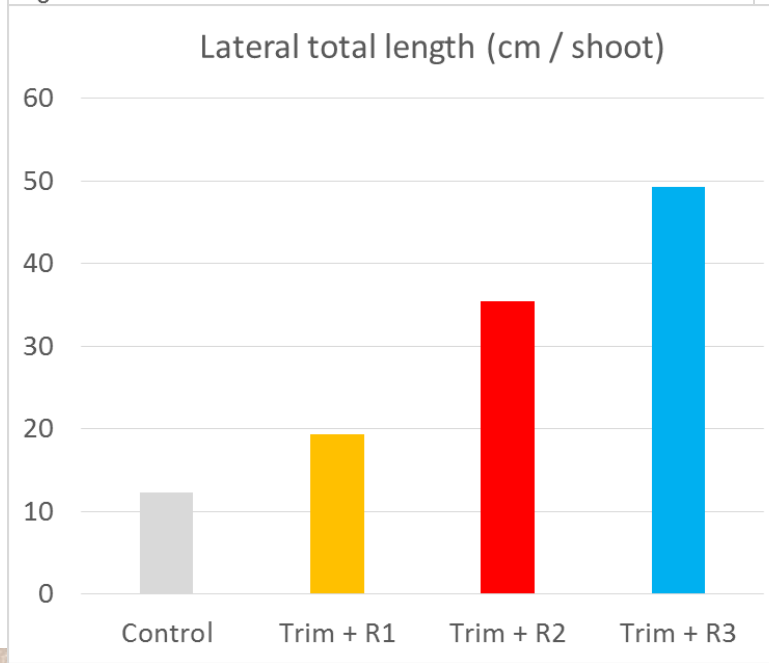
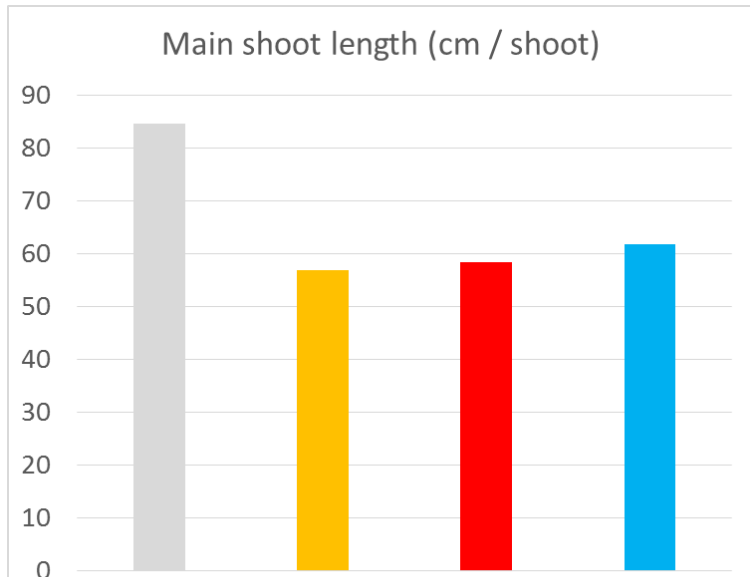
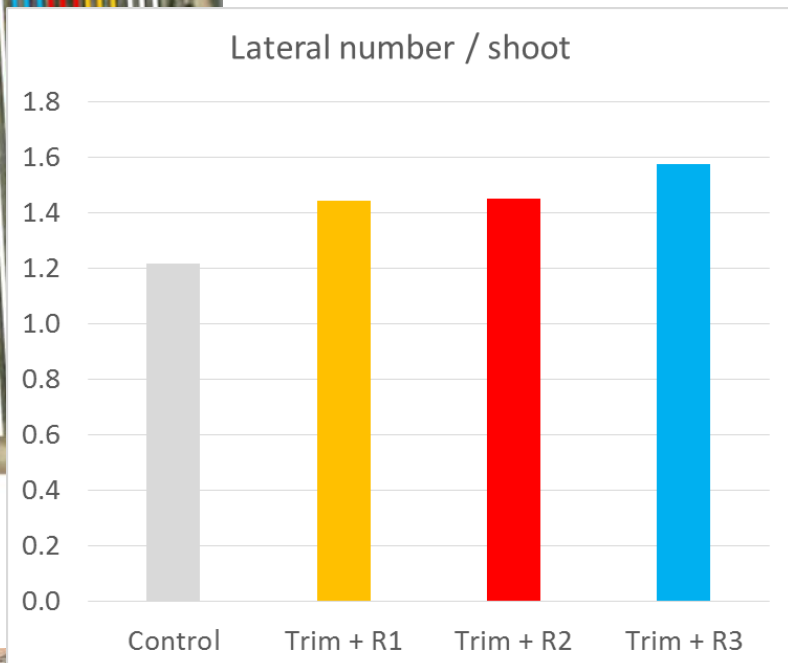
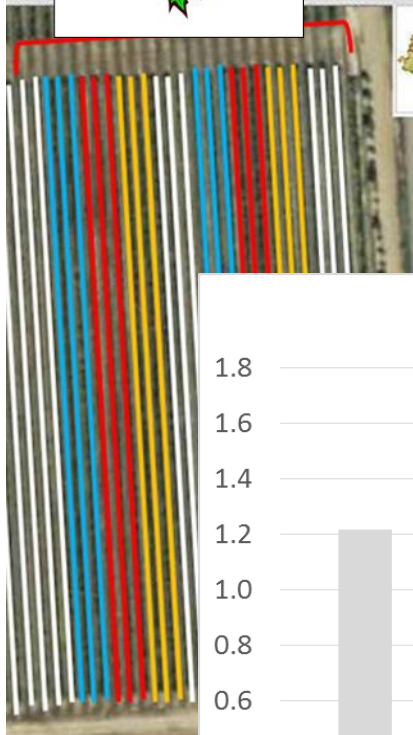
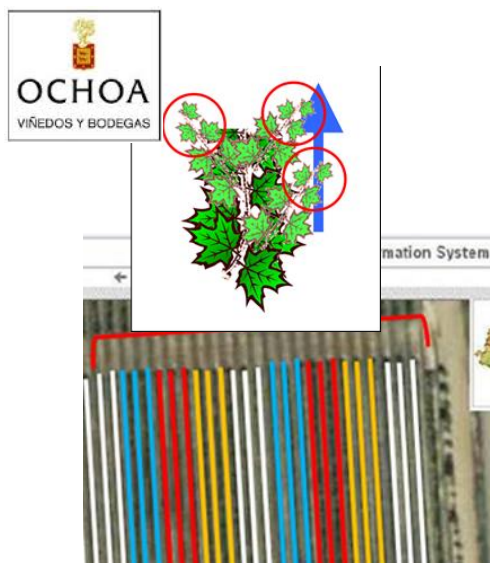


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Bordeaux





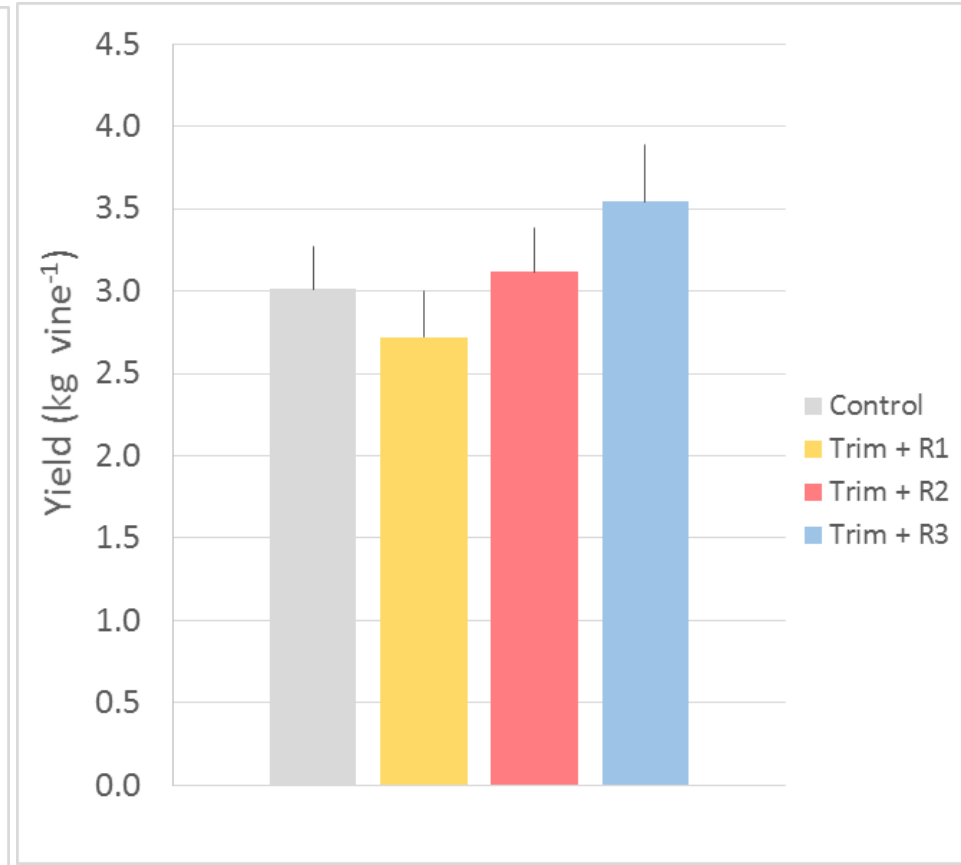
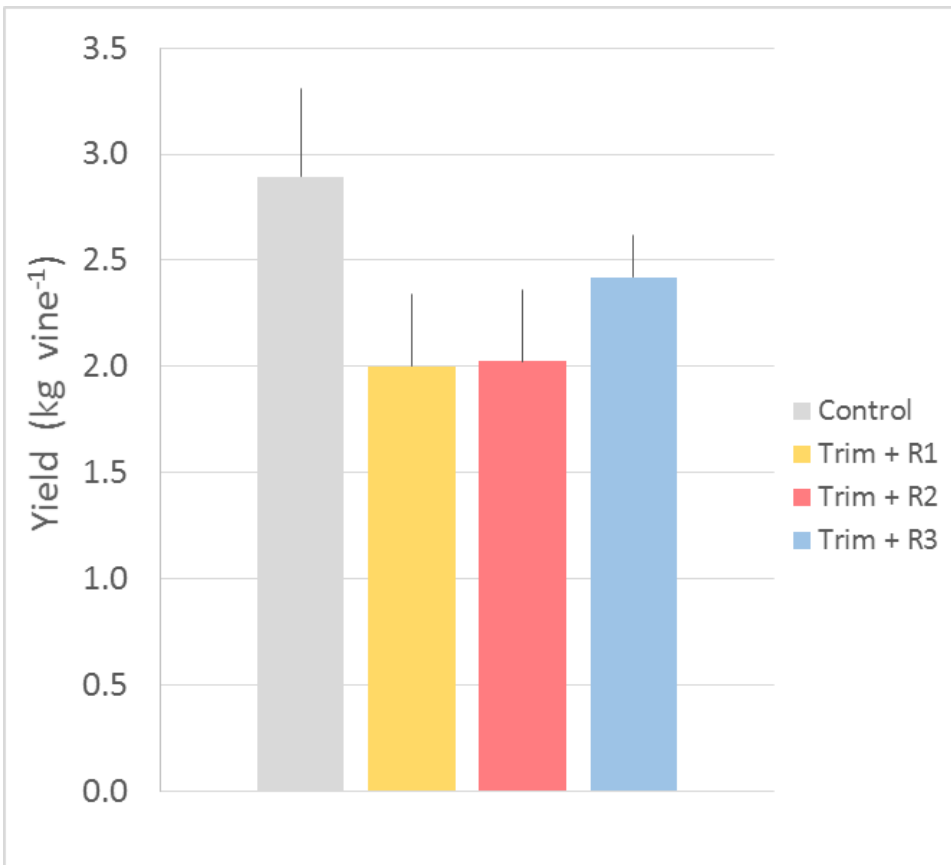




Yield

2014

2015

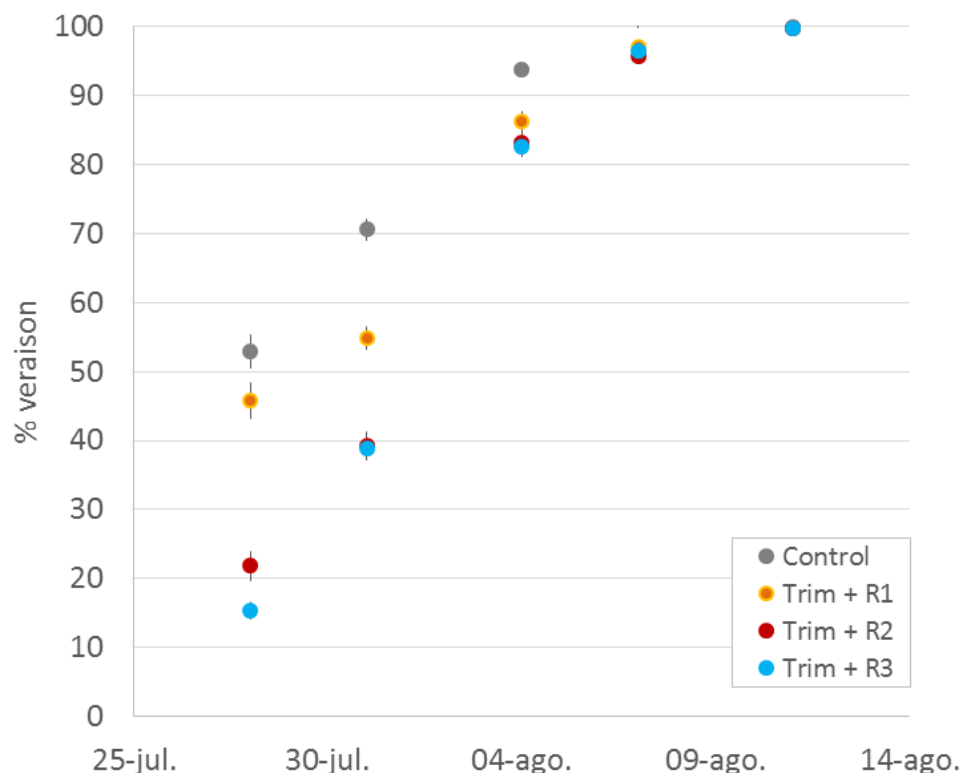
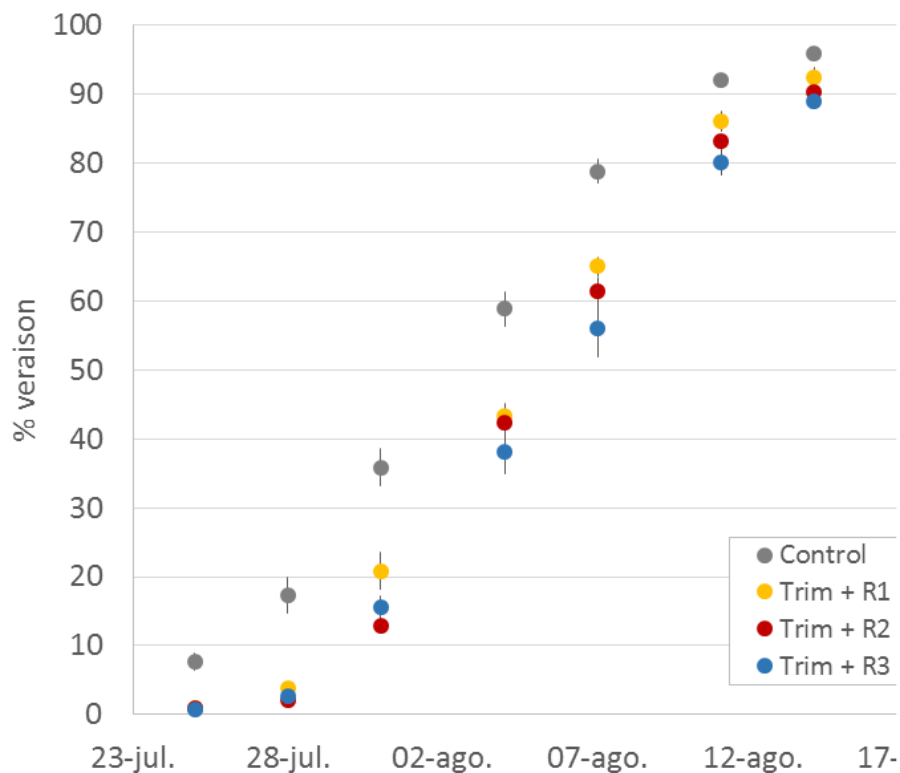




Veraison

2014

2015



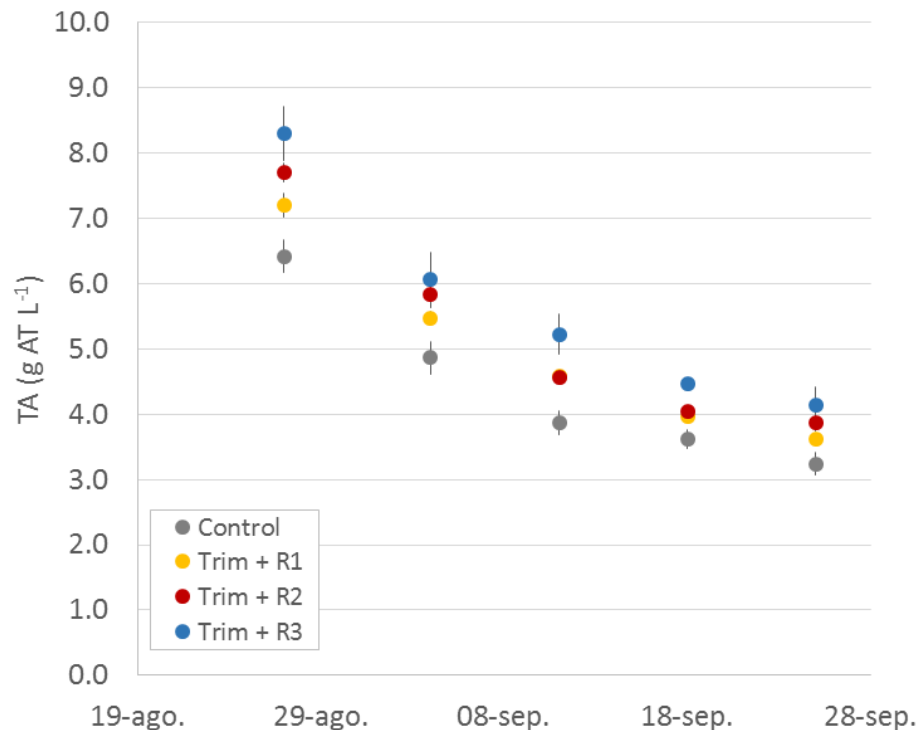
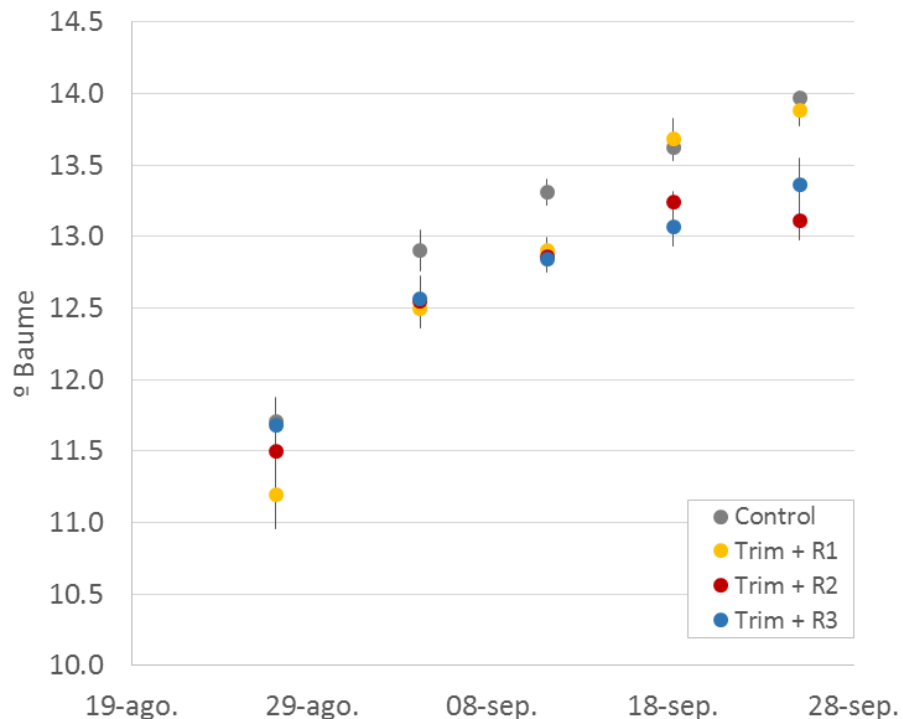


Ripening

2014

TSS

Total acidity

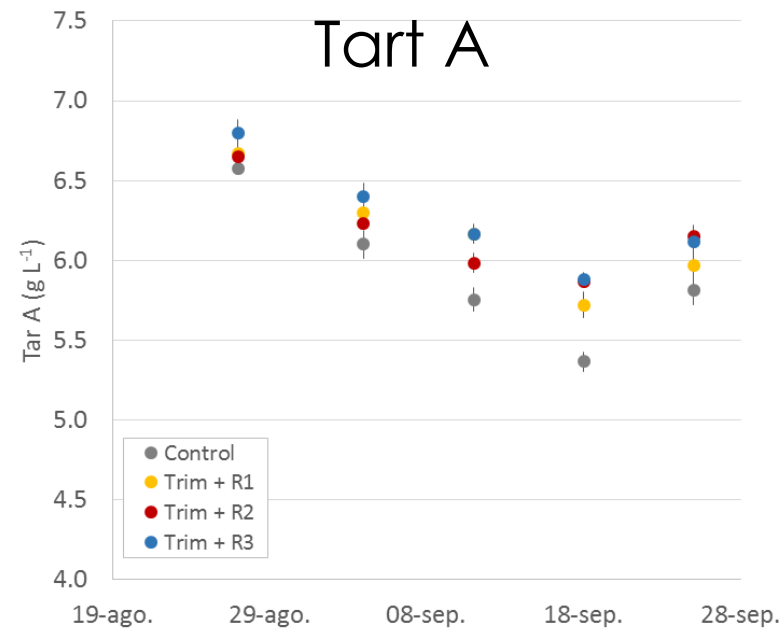
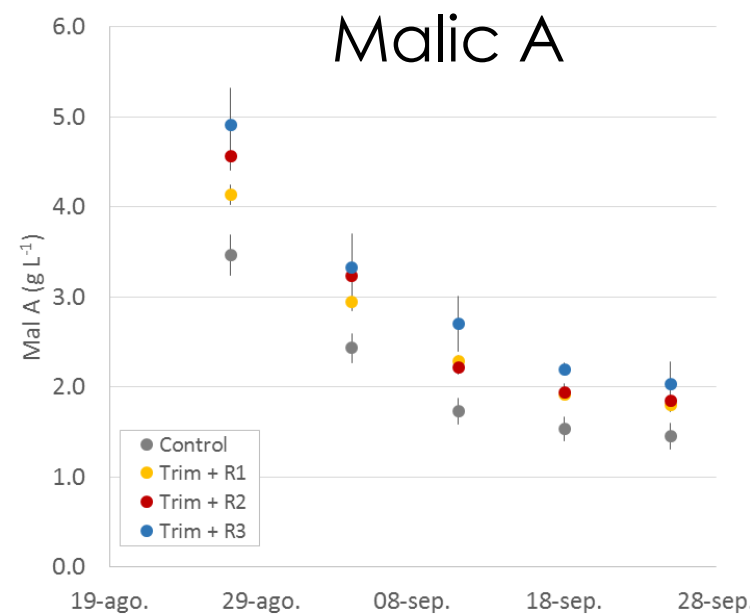
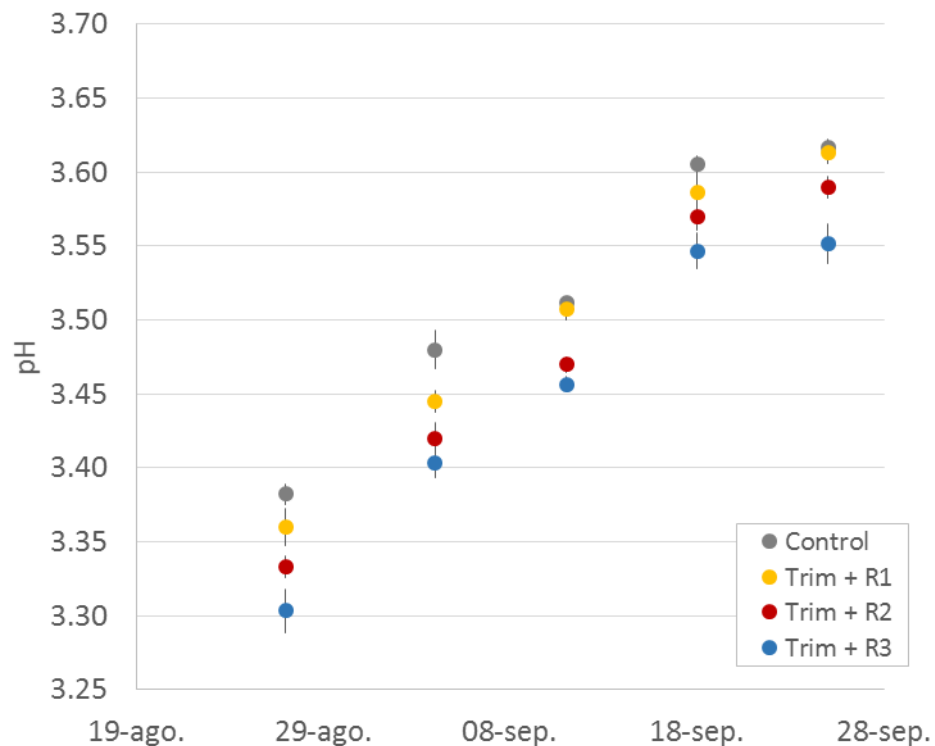




Ripening

2014

pH



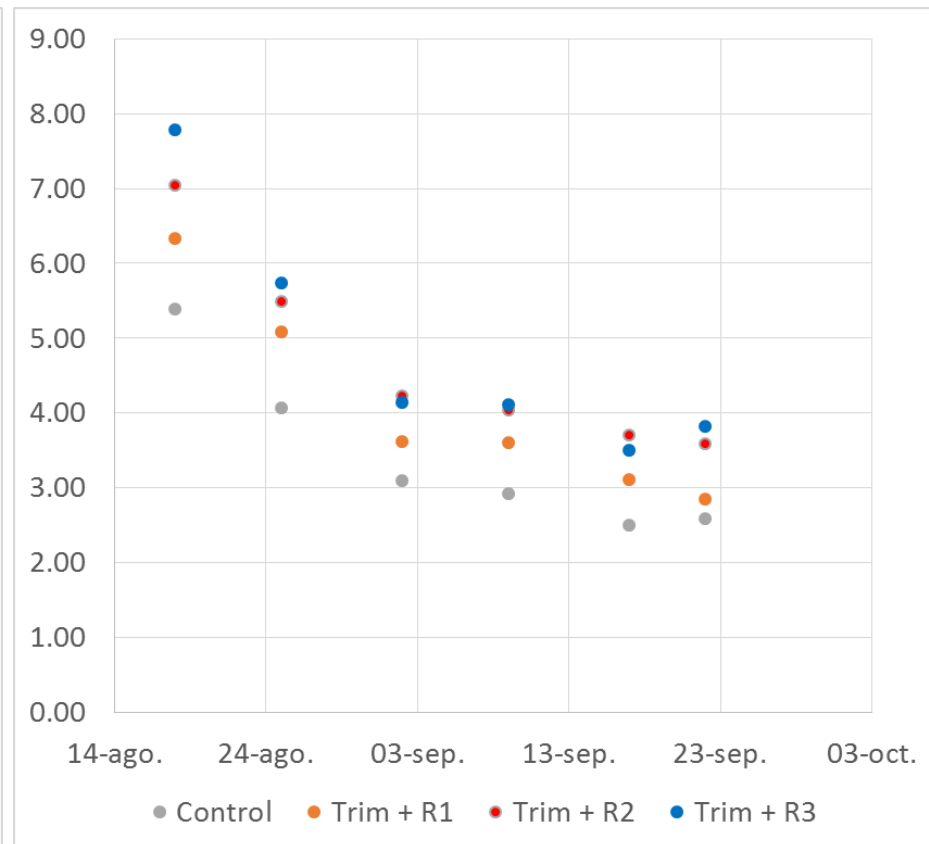
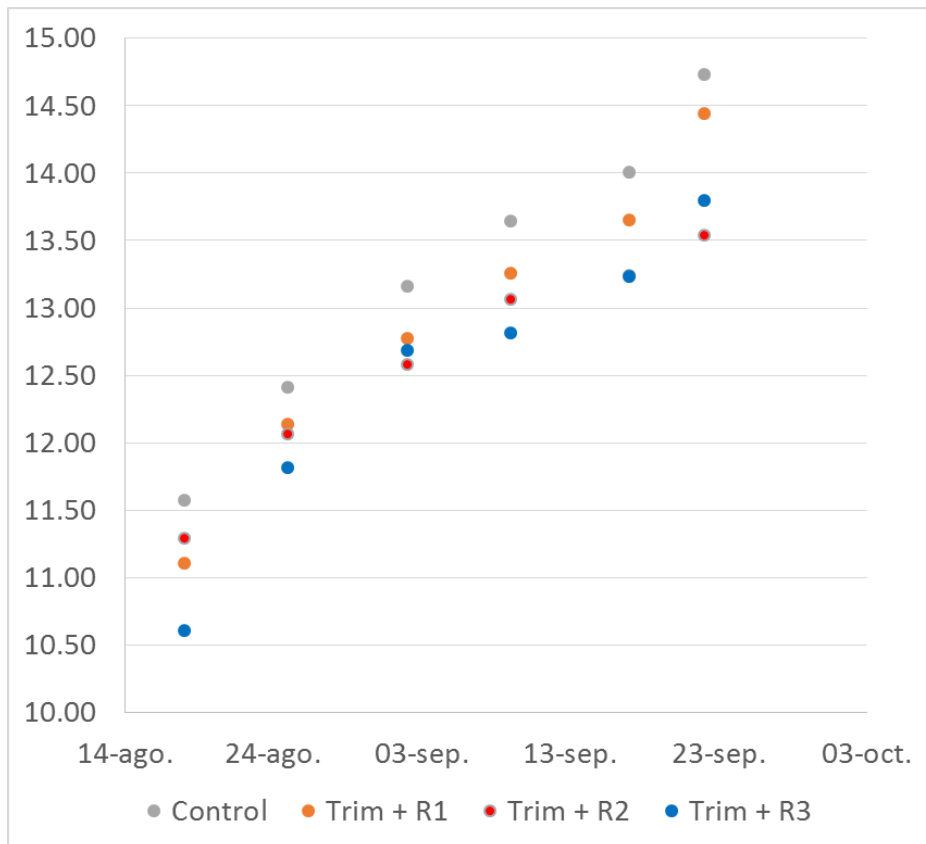


Ripening

2015

TSS

Total acidity

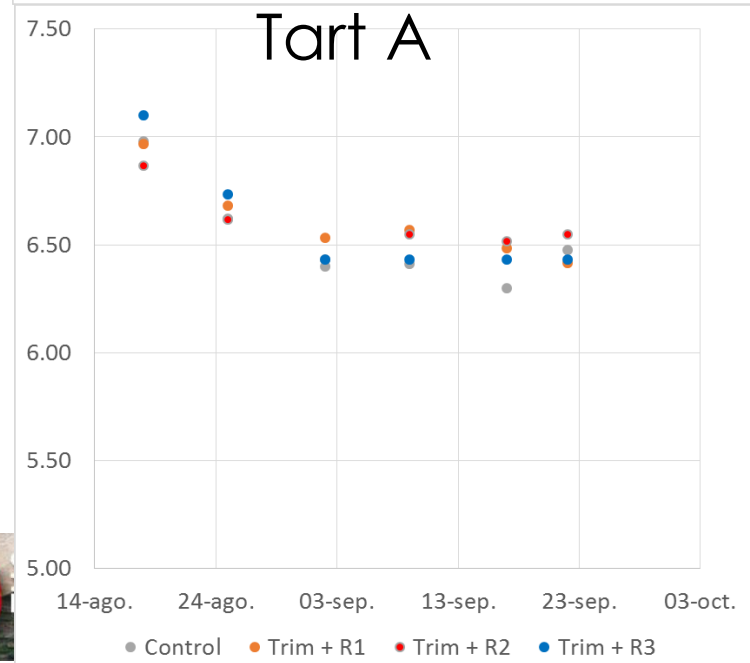
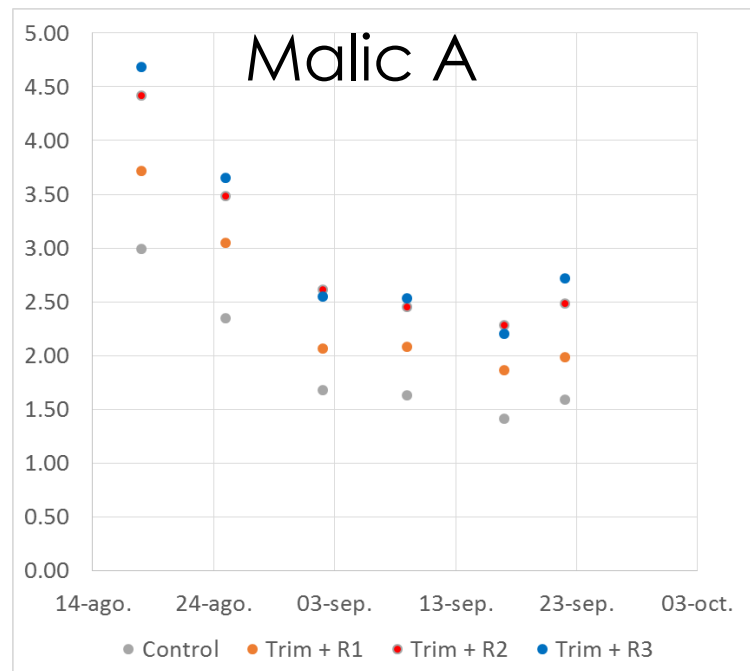
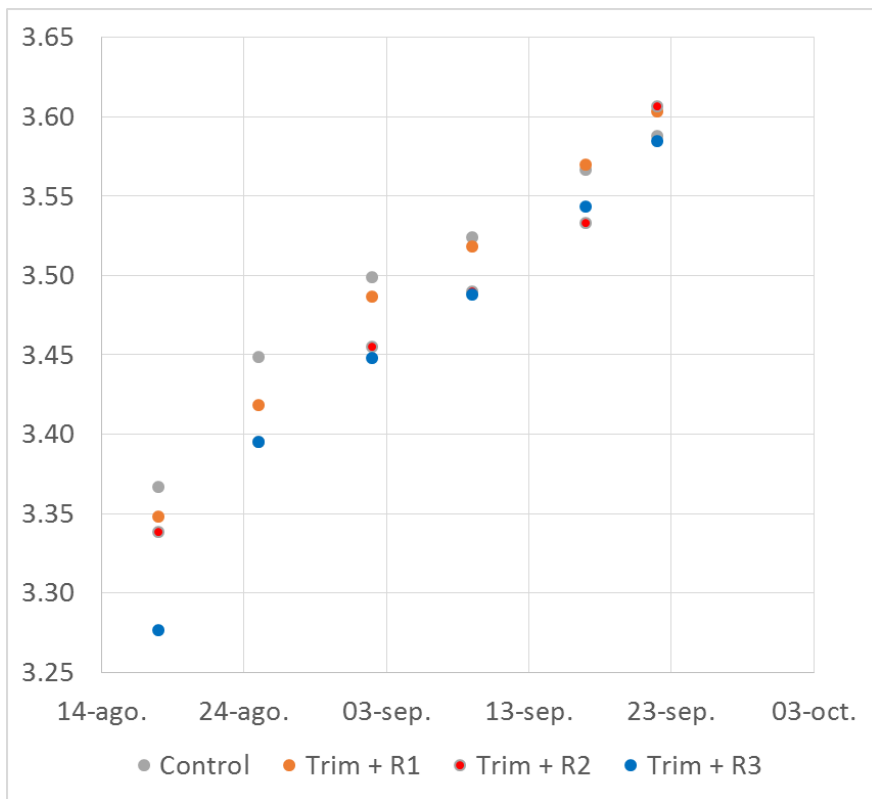




Ripening

2015

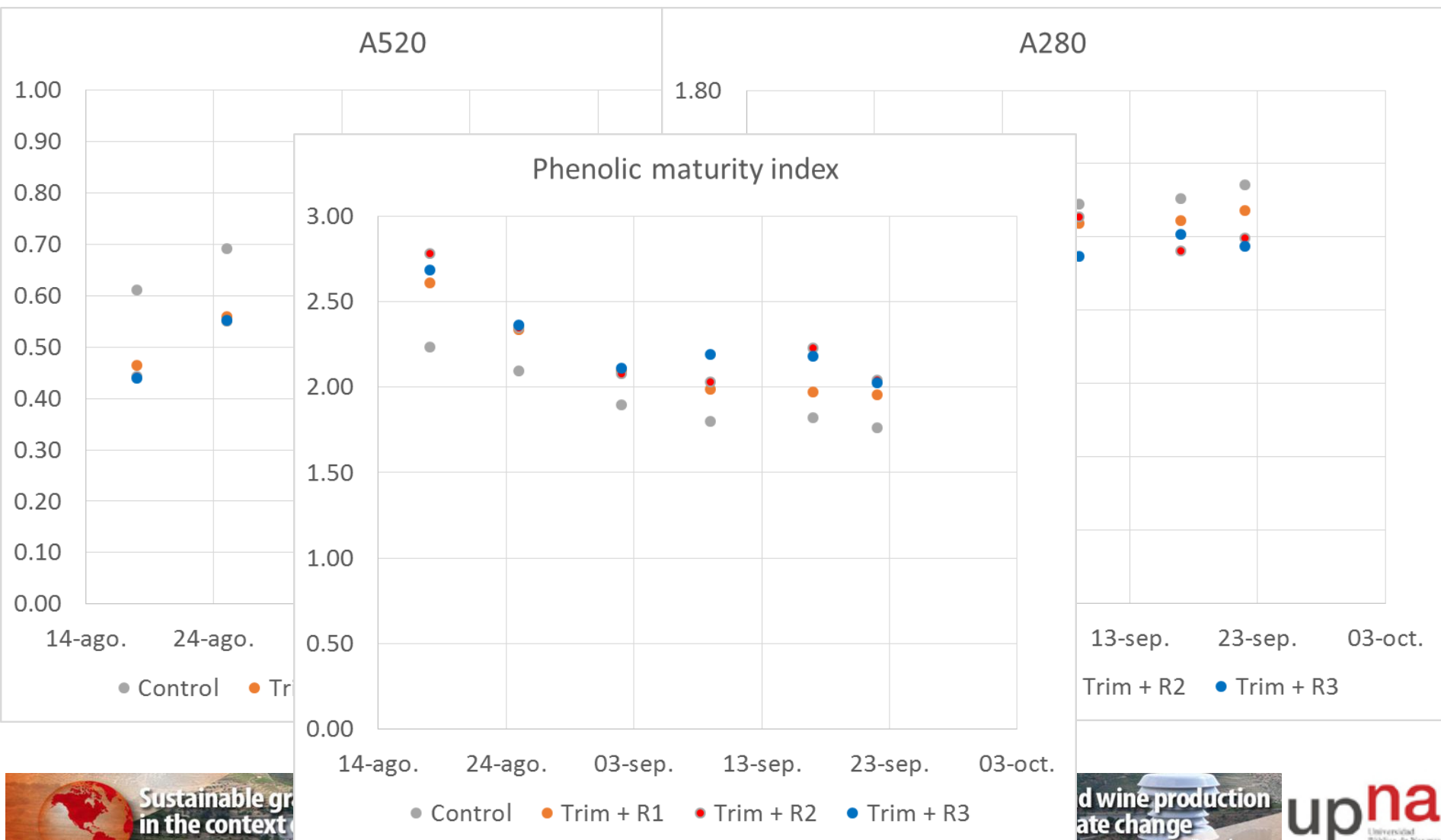
pH



2015



Anthocyanins and phenolics



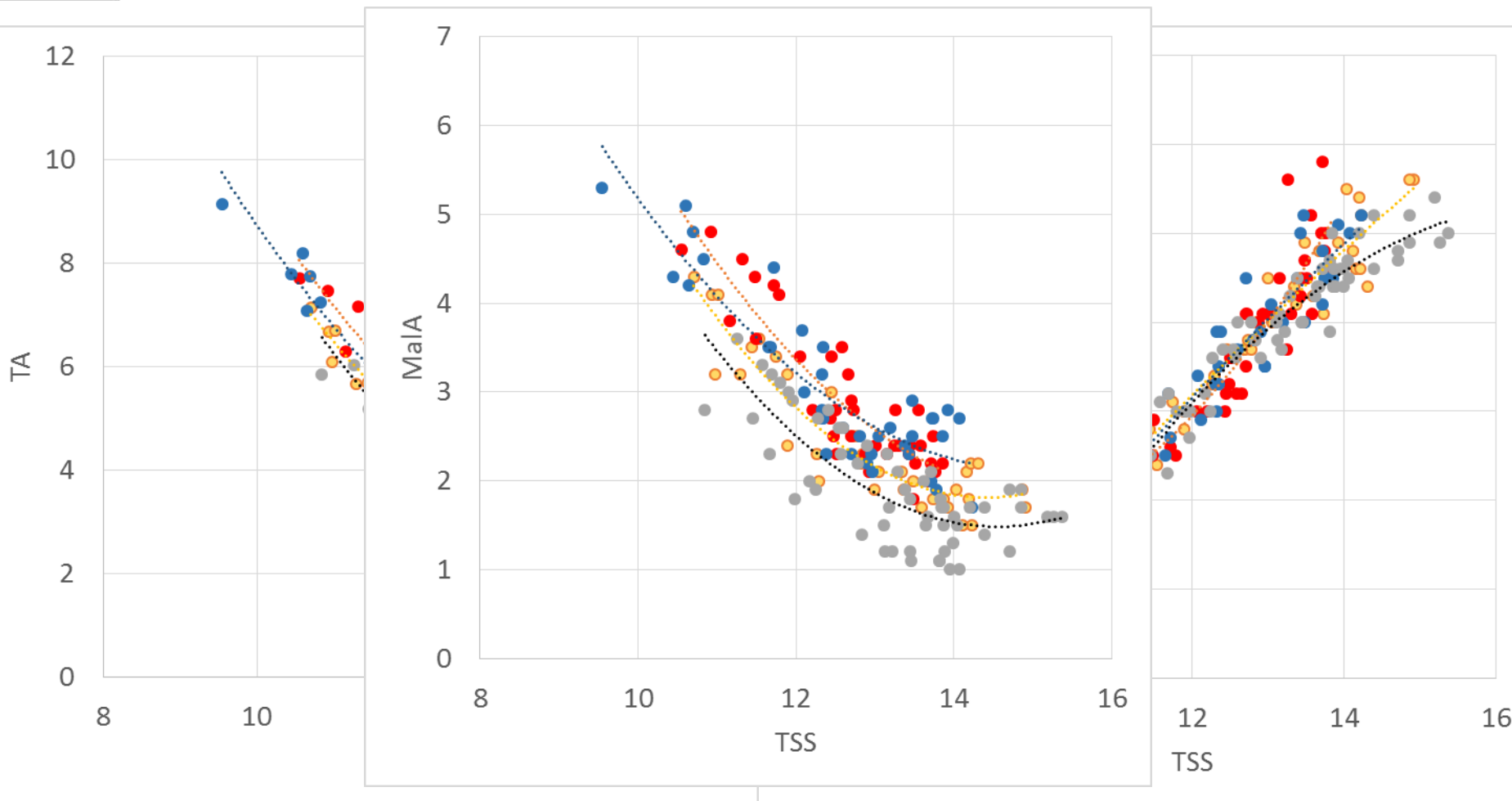
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What's going on?

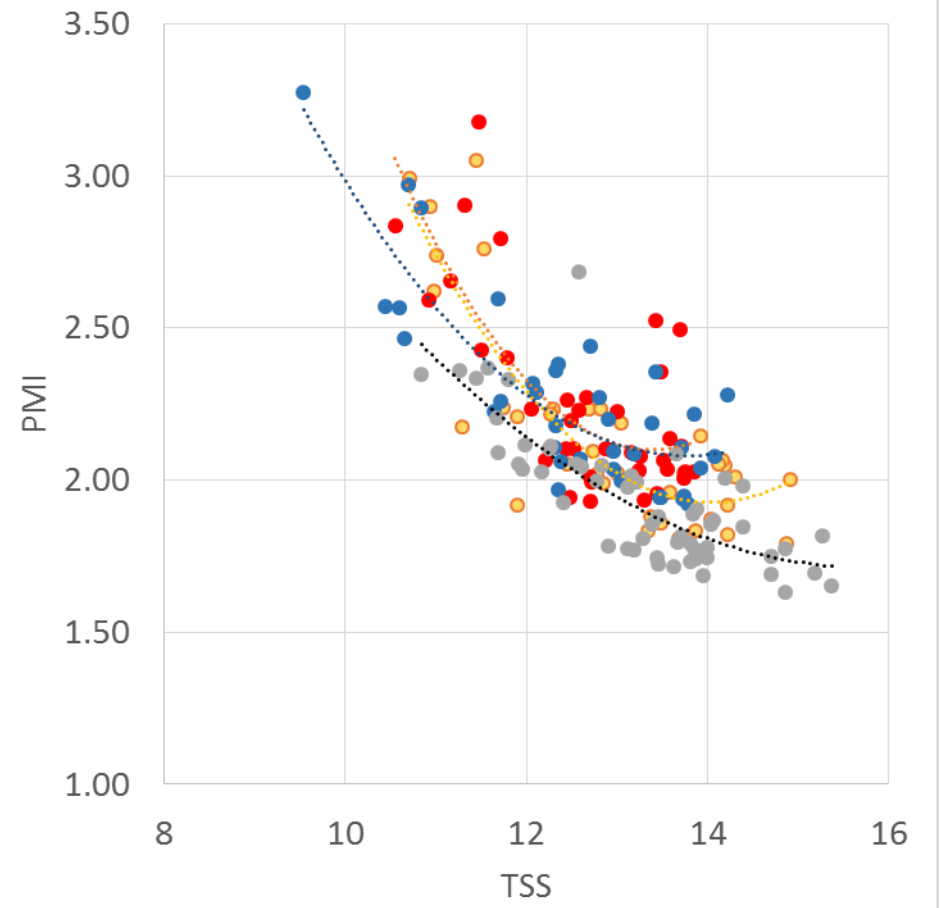
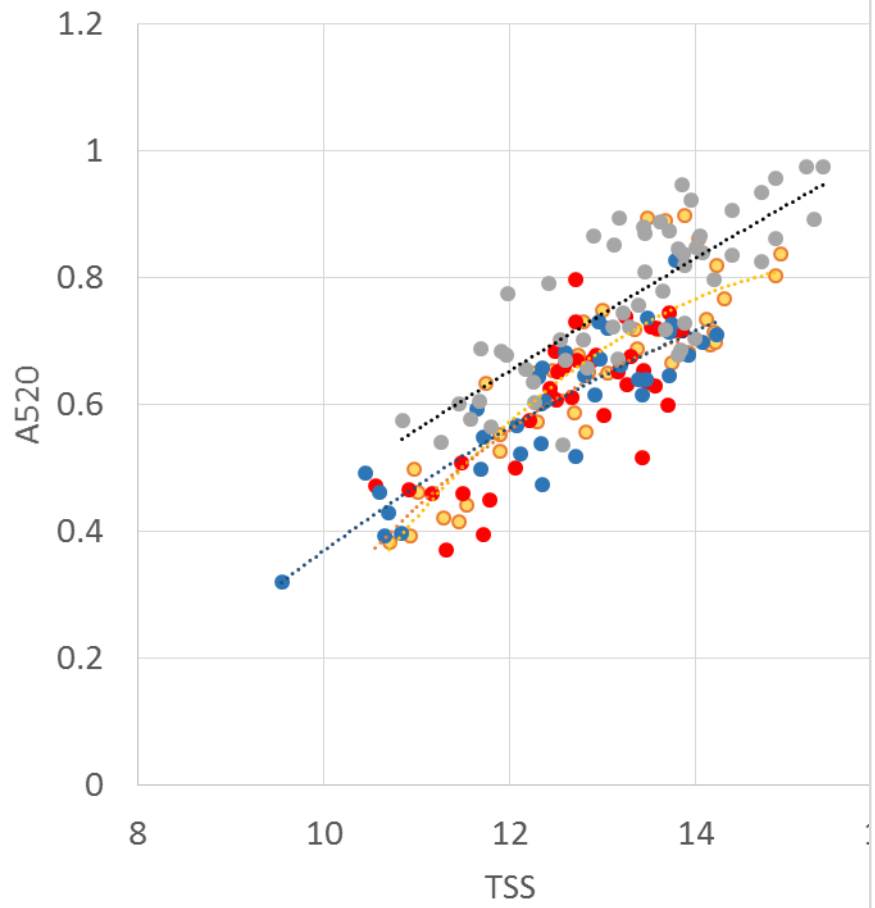
2015





What's going on?

2015





What's going on?

2015

- + We managed to delay ripening for 7-10 days
- + The delay in ripening implied additionally higher acidity
- + The delay in ripening did not result in improved anthocyanin synthesis (rather on the contrary)
- + We still need to understand the implications of the delay on wine quality, since ripening will end at cooler conditions

An experiment at winery scale
(10,000 L tanks)
will be performed this year



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Gracias

