

EVALUATION OF THE PRODUCTION AND QUALITY POTENTIAL OF MUSCAT OTTONEL AND CABERNET SAUVIGNON VARIETIES IN RELATION TO CLIMATIC FACTORS IN DEALU MARE VINEYARD

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Abstract

The varieties taken into study were Muscat Ottonel and Cabernet Sauvignon, part of the basic assortment for the production of quality wines, typical for Dealu Mare vineyard, which are very valuable in view of the oenological aspect. The experimental results obtained showed that under the ecoclimatic conditions specific to 2019 year, characterized by a high heliothermic regime, on the background of low water resources, especially during the veraison-ripening period of the grapes when the ripeness of the grapes was slow. Under conditions of water stress (precipitation reduced by 40.8 mm compared to the normal value of 124.9 mm), the growth rate of the berry weight being 1.28 g/day (Muscat Ottonel) and 0.93 g/day (Cabernet Sauvignon) and sugar accumulation of 1.59 g/l/day (Muscat Ottonel) and 1.00 g/l/day (Cabernet Sauvignon). The total acidity of the must had very low values, 5.8 g/l tartaric acid in the Muscat Ottonel variety and 6.5 g/l in the Cabernet Sauvignon variety, which resulted in a large increase of the glucoacidimetric index, far exceeding the optimal value required for the production of wines with a high degree of quality and typicality.

Key words: grapevine, water stress, glucoacidimetric index