

LONG TERM INFLUENCE OF A COVER CROP IN THE AGRONOMIC AND OENOLOGICAL PERFORMANCE OF CV. CHARDONNAY

Authors: F. Javier ABAD^{1,2*}, Félix CIBRIÁN³, Luis G. SANTESTEBAN², Diana MARÍN², Ana SAGÜÉS³

¹ INTIA, Edificio de Peritos Avda. Serapio Huici nº 22, 31610, Villava, Spain

² Dpt. Agronomy, Biotechnology and Food Science, Univ. P. de Navarra, Campus Arrosadia, 31006 Pamplona, Spain

³ Sección de Viticultura y Enología, Gobierno de Navarra, C/Valle de Orba nº34, 31390, Olite, Spain

*Corresponding author: jabad@intiasa.es

Abstract:

Context and purpose of the study- Cover crops are acknowledged to be an interesting tool to produce higher quality grapes in red varieties, as they generally reduce vine vigour and yield. However, their incidence in white wine quality is not clear, since higher nitrogen availability can play an important positive role, and cover crops may compete for this nutrient. The possible reduction in available nitrogen can also modify the fermentation processes, as well as the synthesis of aromas in the wine. The aim of this work was to evaluate the long-term effect of a grass cover crop on grape and wine quality.

Material and methods - The study was conducted in a cv. Chardonnay vineyard located in Otazu (Navarra, Spain). During the 10 years prior to the experiment, the vineyard had been managed with a *Festuca arundinacea* and *Lolium rigidum* cover crop. In order to evaluate its incidence, at the beginning of the experiment, part of the rows were tilled, and the agronomic and oenological performance of both soil management strategies compared, with a detailed evaluation of the effects on must and wine amino acids.

Results - After 5 years of evaluation, the presence of the cover crop was shown not to affect yield, cluster number or berry weight, but it decreased pruning wood weight and leaf nitrogen content. Regarding grape composition, no differences were observed in terms of sugar content, pH and titratable acidity but cover-cropped vines produced grapes with lower yeast assimilable nitrogen and amino acid content. These differences implied a longer fermentation time (21 vs. 16 days), and differences in the wine profile.

Keywords: Amino acids, Wine, Tillage, *Vitis vinifera* L.

1. Introduction.

Long term influence of a cover crop in the agronomic and oenological performance of cv. Chardonnay

F. ZHIVER ABAD^{1*}, F. DELA CRUZ¹, LUIS G. SANTESTEBAN¹, DIANA HERRI¹, ANA SÁQUEZ¹
 1- INTIA, Iñstitua de Berritas Auzo, "García Hurtado" nº 27, 48103, Villava, Spain. fabad@intia.es
 2- Dpt. Agronomy, Biotechnology and Food Science, Univ. P. de Navarra, Campus de Arrosadia, 31006 Pamplona, Spain
 3- Viticulture and Dendology Institute, Government of Navarra, C/Valle de Orba nº34, 31200, Olite, Spain

Introduction

Cover crops are acknowledged to be an interesting tool to produce higher quality grapes in red varieties, as they generally reduce vine vigour and yield. However, their effect on white wine quality is not clear, due to the fact that cover crops may interfere with nitrogen assimilation, therefore affecting both fermentation process and the synthesis of aromas.

Objective

Evaluate the long-term effect of a grass cover crop on grape and wine quality

WHERE?



Experimental design

Results

YIELD COMPONENTS

Treatment	Yield (kg vine ⁻¹)	Cluster no.	Cluster weight (g)	Berry weight (g)	Pruning weight (kg)
Cover crop	2.25	18.5	122.8	1.63	1.23
Tillage	2.24	18.4	125	1.59	1.39
Significant	ns	ns	ns	ns	(0.001)

vigour decreases with grass cover crop

BERRY COMPOSITION

Treatment	TSS (°Alcohol)	pH	Ta (g TarA L ⁻¹)	MLA (g L ⁻¹)	YAN (mg L ⁻¹)
Cover crop	12.8	3.34	7.27	3.65	154
Tillage	12.7	3.36	7.19	3.89	265
Significant	ns	ns	ns	ns	(0.034)

Vines with cover crop present less yeast assimilable nitrogen (YAN), what implies a longer fermentation time

2009 → 2014

WHAT?



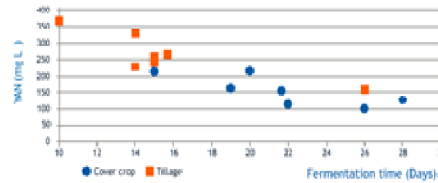
Chardonnay

Tillage Vs. Cover crop

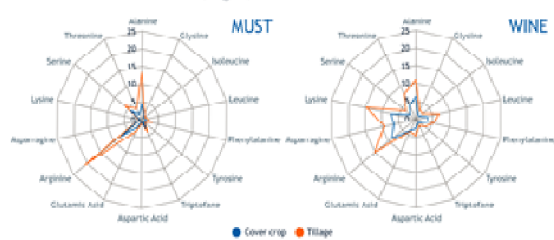


Festuca arundinacea Sch. etern.
Lolium perenne L.

FERMENTATION



AMINO ACIDS (mg/l)



Conclusions

- Grass cover crop in cv. Chardonnay did not have an effect on yield components, even though they reduced vine vigour.
- Grass cover crops reduced YAN, consequently increasing fermentation time.
- Cover crop reduced amino acids assimilation, both in must and in wine, even though this effect was not detected in wine tasting.