

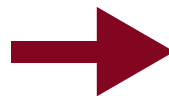
## LAND

### Summary Table

<b>Program</b>	IVU
<b>Representative</b>	NURSERY
<b>Year of planting Self-fertile</b>	SOUTH 2016
<b>Pollinator</b>	-
<b>Chilling hours below 7.2°C *</b>	-
<b>Chilling hours Richardson *</b>	764
<b>Chilling portions *</b>	744
<b>Harvest week</b>	61
<b>Zone</b>	Week 48 Tricao, Rauco. Province of Curicó, Maule.

### Phenology

Date	Phenology
n/a**	Dormant <i>yolk</i> (A)
n/a	Swollen <i>yolk</i> (B)
11-sep	Visible buttons (C)
n/a	Separate buttons (D)
n/a	Bare stamens (E)
24-sep	Open <i>flower</i> (F)
01-oct	Petals <i>Fall</i> (G)
08-oct	Set (H)
15-oct	Calyx <i>fall</i> (I)
n/a	Young <i>fruit</i> (J)
30-oct	Turning to straw green (K)
07-Nov	Veraison (L)
20-Nov	Maturation (M)
28-Nov	Crop (N)



### Key phenological stages



### Data for production estimation

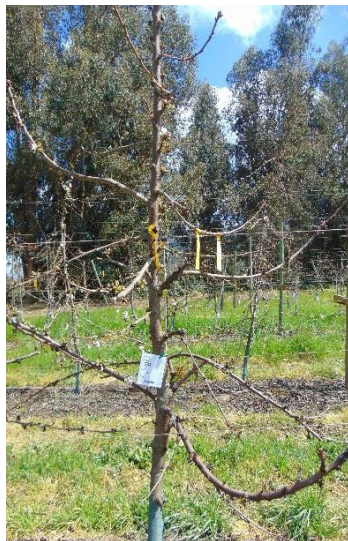
Rootstock	Height	ASTT	N° darts	Flowers /darts	N° branches	Sprigs	Flowers /twig	Prom/tree yield
Gisela 6	2,84 m	22	106	26	8	24	30	4.2 Kg SD: (± 1.8)

\*For the calculation we considered temperatures between 01 May and 31 July 2019.

\*\* : Not applicable, no information because there is no record of date for that state  
SD: standard deviation.

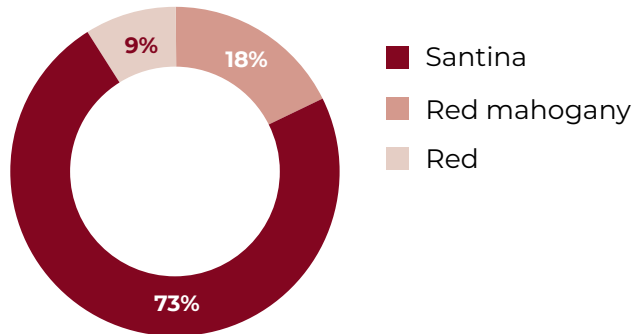


PHOTOS LAND

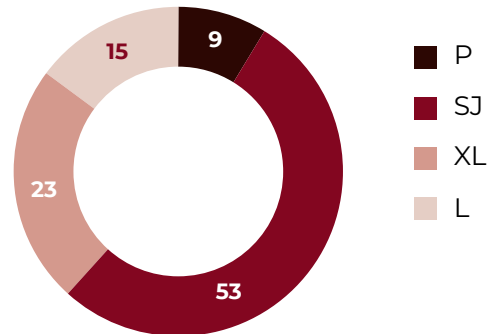




**PUC color distribution**

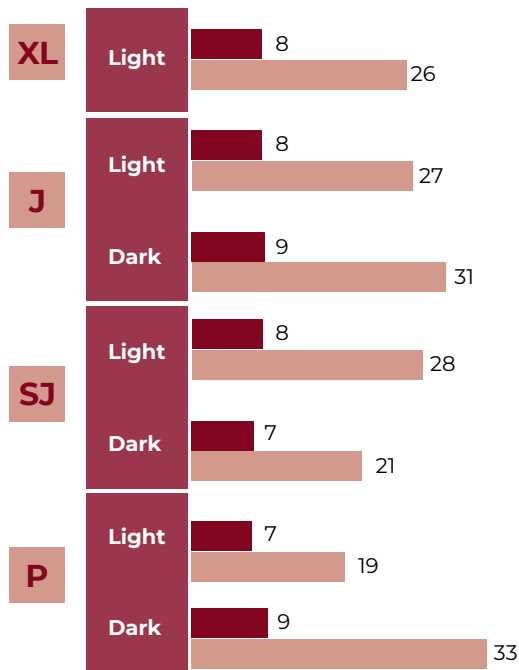


**Distribution of size**

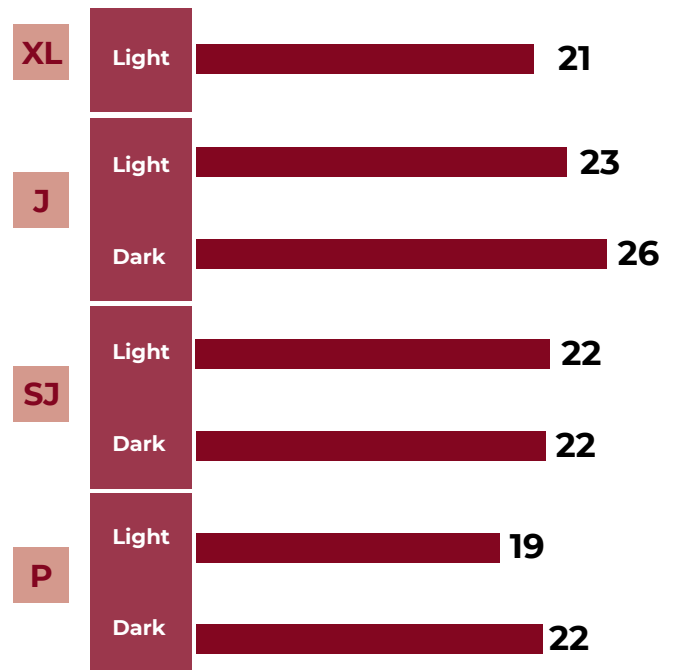


**Firmness**

■ Durofel (UD)    ■ Firmpro (gf/mm)



**Sugar (°brix)**



Acidity (%) at harvest

**0,83**

Acidity length (cm)

**3,5**

Pedicle thickness (mm)

**1,4**

Note: Fruit Light corresponds to colors Light Red, Red and Mahogany Red. Dark Fruit corresponds to colors Mahogany Red and Santina. Black fruit corresponds to Black color. Firmness was measured at varying temperatures depending on the time of arrival of the samples and the waiting time in the laboratory.



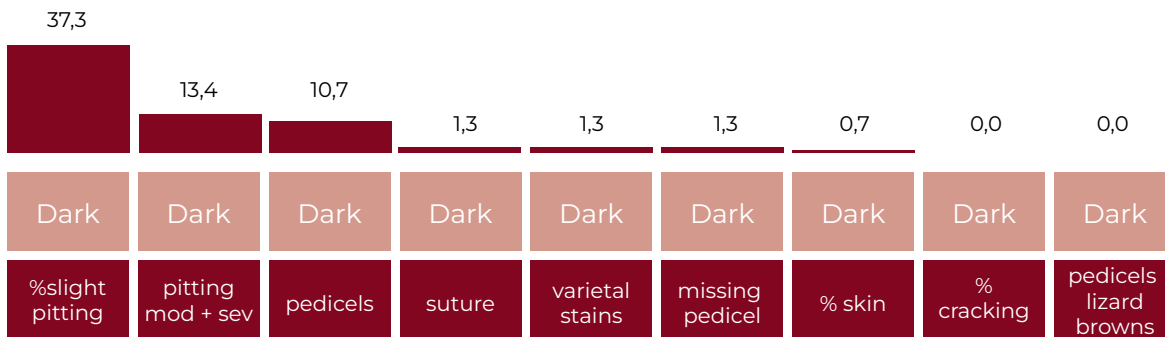


**POST - HARVEST**

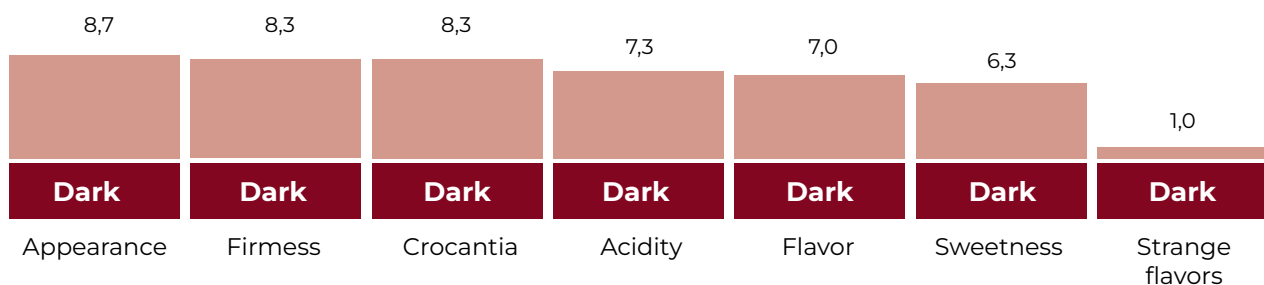
**Physical-chemical parameters**

Color Counter sample	Durofel firmness (UD)*	Firmpro firmness (gF/mm)*	Sugar (°brix)	Acidity (%)
Dark	96	381.0	22.5	.07

**Defects (%)**



**Sensory parameters (1-10)**



\*Firmness measurements was made when the fruit had a temperature between 15 to 20° in the pulp.



Exportadora Rancagua  
Quality Department  
Research Area

Technical sheet  
**533**

