Arauco

DENOMINATIONS AND SYNONYMS:

(I. Trujillo, D. Barranco, P. Morello)
Sevillana de Azapa, Sevillana, Criolla, Azapeña, Azapa, Sevillana de Azapa, Sevillana, Criolla, Azapeña, Azapa,

ORIGIN AND DIFFUSION:

According to historical records, this variety was introduced from Spain more than 500 years ago in the coasts of Peru. This variety disappeared in Spain. For this reason, it is very likely that its origin derives from an intervarietal cross, being the Cornicabra variety one of its parents. It was first spread to Peru, and then entered Chile and Argentina. Although this variety originated in the province of La Rioja, due to its excellent adaptation to arid climates, it has spread to other Argentinean sites such as Catamarca, San Juan, Mendoza and Córdoba.

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PURPOSE: Table olives

MORPHOLOGICAL CHARACTERISATION:

Tree	**Vigour**	Weak to medium
	Growth habit	Spreading
	Canopy density	Dense
Leaf blade	**Length**	Long
	Width	Medium
	Radio length/width	Moderately elongated
	Curvature of longitudinal axis	Straight
Fruit	**Weight**	Very high
	Radio length/width in position A	Moderately elongated
	Over colour at full maturity	Black
	Symmetry in position A	Strongly asymmetric
	Shape of apex in position A	Acute
	Nipple	Absent or weak
	Shape of base in position A	Truncate
Stone	**Ratio length/width**	Very elongated
	Weight	High to very high
	Symmetry in position A	Strongly asymmetric
	Symmetry in position B	Symmetric
	Number of grooves on basal end	Between 7 and 10
	Distribution of grooves on basal end	Evenly distributed
	Shape of apex in position A	Acute
	Mucron	Present
	Shape of base in position A	Truncate
	Rugosity of surface	Medium

MOLECULAR CHARACTERISATION (SSRs)

UDO-43	DCA3	DCA9	DCA16	GAPU-101
172/216	237/247	182/192	122/124	191/199

AGRONOMICAL CHARACTERISATION AND COMMERCIAL CONSIDERATIONS

This cultivar is considered partially self-compatible. The intensity and quality of flowering is usually high and medium, respectively. According to bibliography and experimental records, its most efficient pollinators are Manzanilla, Ascolana Tenera, Genovesa and Arbequina. It shows a medium entry into production, with medium and alternating productivity. Fruit color changes from green to greenish-yellow, and later, towards the end of ripening, from wine-red to black; on the other hand, its resistance to detachment is high, which makes it difficult to harvest mechanically. It’s a late maturing variety.Until late 1990’s, it was the most cultivated table olive cultivar in this country mainly due to its good commercial size and high flesh-to-pit ratio. Nevertheless, the physical characteristics of the fruit from this cultivar may vary considerably depending upon the region in which it is cultivated. At maturity, fruits from “Arauco” have relatively high oil content. This fact and high polyphenol content make cv. Arauco appreciated for industrial oil production.It is a cultivar sensitive to some physiopathologies and diseases, such as cold, salinity, verticillium, tuberculosis, cochineal, Xyllela fastidiosa, among others. It’s a variety with a low chilling requirement for release from floral bud dormancy.

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