



DENOMINATIONS AND SYNONYMS:

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Carrasqueño, Chesna, Chorrúo de Espiga Larga, Manzanilla, Manzanilla Basta, Manzanilla Blanca, Manzanilla Común, Manzanilla de Carmona, Manzanilla de Dos Hermanas, Manzanilla Rabuda, Manzanillo, Manzanillo Fino, Manzanillo Temprano, Redondil, Romerillo, Varetuda, Carrasqueño, Chesna, Chorrúo de Espiga Larga, Manzanilla, Manzanilla Basta, Manzanilla Blanca, Manzanilla Común, Manzanilla de Carmona, Manzanilla de Dos Hermanas, Manzanilla Rabuda, Manzanillo, Manzanillo Fino, Manzanillo Temprano, Redondil, Romerillo, Varetuda,

ORIGIN AND DIFFUSION:

It is the most widespread variety of olive tree internationally. Its cultivation in Spain is concentrated in the provinces of Seville (60,000 ha), Badajoz (30,000 ha) and Huelva (4,000 ha). Outside Spain it is also grown in Portugal, the United States, Israel, Argentina and Australia.

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PURPOSE:

MORPHOLOGICAL CHARACTERISATION:

Tree	Vigour	Weak to medium
	Growth habit	Spreading
	Canopy density	Medium
Leaf blade	Length	Medium
	Width	Medium
	Radio length/width	Slightly elongated
	Curvature of longitudinal axis	Straight
Fruit	Weight	High
	Radio length/width in position A	Slightly elongated
	Over colour at full maturity	Black
	Symmetry in position A	Symmetric
	Shape of apex in position A	Rounded
	Nipple	Absent or weak
	Shape of base in position A	Truncate
Stone	Ratio length/width	Slightly elongated
	Weight	High
	Symmetry in position A	Weakly 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	Rounded
	Mucron	Present
	Shape of base in position A	Acute
	Rugosity of surface	Medium



MOLECULAR CHARACTERISATION (SSRs)

UDO-43	DCA3	DCA9	DCA16	GAPU-101
210/214	243/251	160/204	152/173	197/217

AGRONOMICAL CHARACTERISATION AND COMMERCIAL CONSIDERATIONS

Low vigour variety that adapts easily to cultivation in intensive plantations. It has a medium rooting capacity, both by staking and by semi-ligneous staking in nebulisation. It enters into production early. It has a medium flowering period and its pollen has a high germination capacity. In Spain it is grown without pollinators. However, an increase in fruit set has been observed with cross-pollination and the need for pollinators in other countries. Productivity is high and alternating. Its ripening period is early and it is highly resistant to detachment. In Spain it is harvested green for dressing by fermentation in the "Sevillian" style and in the United States it is harvested at veraison, for dressing in black by oxidation, in the "Californian" style. It is the most internationally appreciated table variety for its productivity and fruit quality. On the other hand, its oil content is medium and of high quality and stability. It is easy to separate the pulp from the stone. It is considered susceptible to root asphyxia, iron chlorosis in calcareous soils and winter cold. It is very sensitive to verticillium and susceptible to repilo, tuberculosis, leprosy and fly.

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