



DENOMINATIONS AND SYNONYMS:

(I. Trujillo, D. Barranco, P. Morello)

Yağlık, Taşarası, Tekir, Şehir, Gülümbe, Aşı Yeli, Yağlık, Taşarası, Tekir, Şehir, Gülümbe, Aşı Yeli,

ORIGIN AND DIFFUSION:

Origin is Muğla province. It is one of the most important varieties of the Aegean Region and found extensively in olive plantations in the south of the region. It constitutes approximately 19% of all olive trees in Türkiye (Sector Report 2016).

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PURPOSE: Oil, Table olives

MORPHOLOGICAL CHARACTERISATION:

Tree	Vigour	Strong
	Growth habit	Spreading
	Canopy density	Dense
Leaf blade	Length	Medium
	Width	Medium
	Radio length/width	Moderately elongated
	Curvature of longitudinal axis	Incurved
Fruit	Weight	High
	Radio length/width in position A	Moderately elongated
	Over colour at full maturity	Dark violet
	Symmetry in position A	Weakly asymmetric
	Shape of apex in position A	Rounded
	Nipple	Strong
	Shape of base in position A	Rounded
Stone	Ratio length/width	Moderately 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	Weakly agruped around suture
	Shape of apex in position A	Rounded
	Mucron	Present
	Shape of base in position A	Rounded
	Rugosity of surface	Strong



MOLECULAR CHARACTERISATION (SSRs)

UDO-43	DCA3	DCA9	DCA16	GAPU-101
104/214	243/247	192/192	122/173	205/217

AGRONOMICAL CHARACTERISATION AND COMMERCIAL CONSIDERATIONS

The variety can be easily distinguished by the typical formation of a nipple on the fruit apex. Fruits mature between mid-November and mid-December. It is highly resistant to drought (Uluçay, 2020). For this reason, it is recommended in the areas where irrigation is not available. It is moderately resistant to cold. It grows strongly under good care conditions. Although it shows periodicity, its yield is satisfactory. Rooting ability of cuttings is at medium level. It is partially self-fertile. Full flower rate is at medium level. Its pollinators are Ayvalık, İzmir Sofralık, Çakır, Gemlik, Erkence and Memeli (Çavuşoğlu, 1980). Since it has a high oil content (22%<), it is primarily used for oil production, however it is consumed as green and black table olive as well. Total phenolic content changes between 296-407 mgCAE/kg depending on the maturation stage (Köseoğlu et al. 2016) and the level of α -tokoferol is determined between 219-324 mg/kg (Sevim, 2021). The oil is of a balanced profile of fruity, bitter and pungency attributes in addition to the long shelf life. The number of fruits per kg is approximately 220, the flesh/pit ratio is 6.7 (Kaya et al, 2015).

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