



DENOMINATIONS AND SYNONYMS:

ORIGIN AND DIFFUSION:

Clonal selection of the Moroccan Picholine, it covers different olive growing areas of the country.

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PURPOSE: Oil, Table olives

MORPHOLOGICAL CHARACTERISATION:

Tree	Vigour	Medium
	Growth habit	Spreading
	Canopy density	Medium
Leaf blade	Length	Medium
	Width	Medium
	Radio length/width	Moderately elongated
	Curvature of longitudinal axis	Straight
Fruit	Weight	Medium
	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	Moderately elongated
	Weight	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	Acute
	Rugosity of surface	Medium



MOLECULAR CHARACTERISATION (SSRs)

UDO-43	DCA3	DCA9	DCA16	GAPU-101
172/212	237/251	192/204	152/173	197/217

AGRONOMICAL CHARACTERISATION AND COMMERCIAL CONSIDERATIONS

Menara is a direct selection of the Moroccan Picholine variety which is distributed to the in both irrigated and rainfed systems (Boulouha, 1992; 2002, Hadiddou et al., 2006). Menara, is characterized by a high yield (46.7 kg/tree), an average vigor in rainfed conditions and high in irrigated condition varying between 91 and 111 cm depending on the cropping system (Hadiddou et al., 2014), a reduced alternation attributed to a competition for assimilates during bud differentiation, inflorescence growth, fruit set, fruit growth and vegetative growth as well as a very high rhizogenic capacity of 70%, a late and slightly early harvest compared to Haouzia, and a resistance to *Spillocaea oleaginea* (Tahiri et al, 2006). Regarding the quality criteria, the oil extracted from the Menara variety is characterized by a high content of total polyphenol (400 ppm) a fruity green medium to intense, balanced bitterness and spiciness with specific aromas such as green almond, grass and artichoke (El Antari et al 2022), it also represents a high level of oleic acid and monounsaturated fatty acids, With a clear predominance of unsaturated fatty acids compared to saturated fatty acids (Essiari, 2014).

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