

Gordal Sevillana



INTERNATIONAL
OLIVE
COUNCIL



DENOMINATIONS AND SYNONYMS:

ORIGIN AND DIFFUSION:

Is an internationally widespread table variety. Its cultivation in Spain is concentrated in the province of Seville, where it covers 12,000 ha, although it is widespread in all olive-growing regions. Outside Spain, it has been widely grown in the United States, where it is cultivated on around 4,000 ha.

D. Barranco & L. Rallo 2005

PURPOSE: Table olives

MORPHOLOGICAL CHARACTERISATION:

Tree	Vigour	Medium
	Growth habit	Upright
	Canopy density	Medium
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	Rounded
	Nipple	Absent or weak
	Shape of base in position A	Rounded
Stone	Ratio length/width	Very elongated
	Weight	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	Strongly grouped around suture
	Shape of apex in position A	Acute
	Mucron	Present
	Shape of base in position A	Acute
	Rugosity of surface	Strong



MOLECULAR CHARACTERISATION (SSRs)

UDO-43	DCA3	DCA9	DCA16	GAPU-101
172/212	247/251	160/192	124/173	199/217

AGRONOMICAL CHARACTERISATION AND COMMERCIAL CONSIDERATIONS

Vigorous variety when grafted, shows less vigour in its own roots. It has a very low rooting capacity by seedling staking, so grafting is normally used for propagation. Its precocity of entry into production is medium. Its flowering period is average, it is considered self-incompatible, with high ovarian abortion and very low germinability pollen. Its productivity is low and alternating. The fruit ripens early and is used exclusively for dressing, as its oil content is very low and of poor quality. As a table olive, it is appreciated more for the large size of its fruit than for its quality. Separation of the stone pulp is difficult and its weak texture, sensitivity to cooking and tendency to 'wiring' require very careful industrial processing. The pulp/stone ratio is high. It produces two types of fruit: normal fruit and 'zofairones', which are parthenocarpic fruit that stop their development prematurely and ripen earlier. It is considered tolerant to winter cold and humidity but susceptible to drought. It is resistant to leaf blight and susceptible to tuberculosis and soapy olives.

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