

# Trincadeira

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## BACKGROUND

Trincadeira (trin-cah-DAY-rah) originated in Portugal where it is mainly grown in the Alentejo region in the south as either Trincadeira or Trincadeira Preta ('black Trincadeira'); and in the more northerly regions of Douro and Dao where it is known as Tinta Amarella. Global area (2010) was 9270ha, with almost 100% in Portugal. Trincadeira is used in the Alentejo for table wine, where it is the most significant variety with 2208ha planted. In the Douro it is one of the nine main port varieties and noted for its colour rather than its flavour. It is also a recommended table wine variety in the Dao region.

Trincadeira has many synonyms including: Castiço, Crato Preto, Crato Tinto, Malvasia Rey, Moreto, Mortágua, Mortágua Preto, Mourisco Branco, Mourisco Vero, Mourteira, Mourteiro, Murteiro, Padeiro Bravo, Preto Rifete, Rabo de Ovelha Tinto, Rifete, Rosete Espalhado, Rosete Espanhol, Tinta Amarela, Tinta Amerelha, Tinta Amarella and Tinta Carvallera.

In Australia, the current area is tiny, mainly comprising old vineyards. Trincadeira has been confused with Malbec in some plantings; and has also been known as 'Portugal' in South Australia in

the past. In the mid-1960s there were about 10ha of Tinta Amarella in the Barossa Valley, and possibly as many as 30ha in South Australia.

## VITICULTURE

Budburst and maturity are mid-season. Vigour is high with semi-erect growth habit. Bunches are medium and well-filled to compact with medium black berries. Yield is moderate to high. Spur pruning is successful in Australia, but it is traditionally cane pruned in Portugal. Trincadeira has average susceptibility to oidium and downy mildew. It is said to prefer dry climates due to its susceptibility to Botrytis bunch rot. A clone of Trincadeira was imported from Portugal after 2010.

## WINE

Trincadeira wines are well-structured with good colour, have firm acidity and are medium to full-bodied with generous flavour. Descriptors include plum, floral, spices and pepper. It may be suitable for varietal wines and is considered to enhance other varieties in blends. In Portugal this variety is considered to have the potential to produce high-quality wines if yield is controlled and fruit is fully ripe.

*For further information on this and other emerging varieties, contact Marcel Essling at the AWRI (marcel.essling@awri.com.au or 08 8313 6600) to arrange the presentation of the Alternative Varieties Research to Practice program in your region.*