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Evaluation of some clones of the table grape variety Hellas

M. VLACHOS

Laboratory of Viticulture, University Aristotle of Thessaloniki, Thessaloniki, Greece

Abstract: Deviations have been observed in some technological characters of grapes among plants of the table grape variety Hellas.

Following evaluations of this variety plants, 3 clones were selected, namely K-1, K-2 and K-3. These three clones have been subsequently studied, during the 4-year period 1985-1988, for their productivity, ripening time, technological characters of grapes and morphological characters of leaves.

All three clones were found to be interesting. Clone K-1 is evaluated as the best, followed by clone K-3 which, however, ripens somewhat later, while clone K-2 produces grapes with less attractive coloration.