研究简报

河西干旱区酿酒葡萄生长的气象条件

刘明春^{1,2},张强¹,邓振镛¹,康凤琴¹,韩永翔¹

1. 中国气象局兰州干旱气象研究所甘肃省气候变化与减灾重点实验室中国气象局干旱气候变化与减灾开放实验室, 兰州730020 2. 甘肃省武威市气象局农业气象试验站, 武威733000

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摘要 按照平行观测的原则,利用2002、2003年两年田间试验资料,采用数理统计方法分析了河西内陆干旱区目前国内广泛种植的8个不同熟性酿酒品种的生长发育规律及其气象影响因子。结果表明: (1)新梢、果实生长呈抛物线型,生长关键期分别出现在5月上旬~6月中旬、7月上旬~8月上旬;糖分累积呈"S"型,积累关键期出现在8月中旬~9月上旬。枝条、果实、含糖量增长峰值点位相出现时间按中早熟、中晚熟、晚熟品种依次推后。(2)中早熟品种需≥10℃积温2800~2900℃,中晚熟种2900~3100℃,晚熟种3000~3200℃;新梢生长期35~50d,需≥10℃积温620~750℃。花期7~15d,需≥10℃积温130~320℃。浆果生长期50~65d,需≥10℃积温1100~1400℃。浆果成熟期35~50d,需≥10℃积温640~940℃。(3)新梢生长量与日平均气温、日照时间和土壤湿度呈正相关。气温低于11~12℃时,新梢停止生长;果粒增长速度与平均气温、最高气温呈负相关,与相对湿度、降水量呈正相关。果粒增长适宜气温为20~21℃,超过21℃,增速明显变缓;含糖量积累与光、热因子均呈正相关,与水分因子呈负相关。品种熟性越晚,对气象条件反映越敏感。气温低于7~7.9℃时,糖分停止积累。通过酿酒葡萄适生气候条件分析,为区域化布局、产业化发展提供理论依据。

关键词 河西走廊; 酿酒葡萄; 气象条件; 干旱区

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Meteorological conditions for wine grape growth in Hex i Arid Region

LIU Ming-Chun $^{1,\,2}$, ZHANG Qiang 1 , DENG Zhen-Yong1, KANG Feng-Qin 1 , HAN Yong-Xiang 1

- 1 Arid Meteorological Institute of China Meteorology Administration, Ke y Laboratory of Climatic Change and Disaster Prevention of Gansu Provinc e, Open Laboratory of Climatic Chang and Disater Prevertion of China Mete orology Administration, Lanzhou 730000, China
- 2 Agro-meteorological Observation Station of Wuwei Meteorology Bureau, uwei 733000, China

Abstract With the field observation data from 2002 to 2003, following the paraller observation concept, the growth rule of 8 different maturing variety of wine grapes over inland Hexi corridor, Gansu province, China and related meteorological factors are discussed using mathematic statistical method. The results show that:

- (1)The growth process of new tip and fruitage is parabola type with key growth periods from early May to mid-June and from early July to early August. The sugar content accumulating is "S" type with key period from mid-August to early September. The peak growth value of branches, fruit age and sugar concentration occurs sequentially with the mid-early-maturing type, followed by mid-late-maturing type and then late-maturing type.
- (2)For the mid-early-maturing, the mid-late-maturing and the late-maturing types, accumulated te mperatures ($\geq 10^{\circ}$ C) needed are 2800-2900°C, 2900-3100°C and 3000-3200°C respectively. T he accumulated temperatures for different growth periods are as following ($\geq 10^{\circ}$ C): new tips 35 $\sim 50d$, 620-750°C, florescence 7-15d, 130-320°C, berry 50-65d, 1100-1400°C and mature 35-50d, 640-940°C.
- (3)Positive correlations are found between the new tip growth rate and daily average temperatur

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e, sunlight duration and soil humidity. The fruit grain growth rate is positively correlated with relative humidity and precipitation, but reversely correlated with average temperature and maximum temperature. The sugar content accumulating is positively correlated with sunlight duration and heat factors, but reversely with humidity factors. The proper temperature for fruit grain is $20-21\,^{\circ}\mathrm{C}$ with growth rate slowed down obviously when it is over $21\,^{\circ}\mathrm{C}$. The new tips stop growing when it is slower than $11-12\,^{\circ}\mathrm{C}$. And when it is lower than $7-7.9\,^{\circ}\mathrm{C}$, the sugar content stop accumulating. The later the maturing type, the more sensitive it is to meteorological factors.

The impact of climatic conditions on wine grape growth is intended to benefit regional overall plan ing and industrialized farming.

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通讯作者 刘明春 Liumcwwqxj@163.com