

American white garlic has a milder flavor and is highly demanded by North hemisphere markets, where consumers enjoy its mild yet distinctive taste. Grown from Pearly or Spring seeds.

Calingasta Valley and Mendoza's Northern oasis.

This vivid-colored and highly pungent variety grows to considerable sizes and has more cataphylls than other varieties.

ORIGIN Early harvest, San Juan, East and Northwest oases. Province of Mendoza.

SIZE (4) - (5- (5+ (6- (6+ (7)))) 36-45 46-50 51-55 56-60 61-65 66-75 mm mm mm

Main fresh garlic producer **against season to the Northern Hemisphere.**

SPRING WHITE

DECEMBER | JULY

This variety has a subtler and milder flavor. There is a great demand for white garlic in Northern hemisphere markets, where consumers enjoy its mild yet distinctive taste. Grown from Pearly or Spring seeds.

ORIGIN

Mid-season: Uco Valley, Province of Mendoza.

RED GARLIC

JANUARY | JULY

This highly pungent variety is ideal for those who prefer well-seasoned dishes and richer flavors.

ORIGIN Uco Valley, Province of Mendoza.

GARLIC VARIETY

FRESH GARLIC



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