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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.

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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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# **FRESH** GARLIC



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