

Mojito Mint



Mentha × villosa

- **Use:** The search is over for the ideal mint to flavor the popular cocktail for which it's named. Genuinely Cuban, this spectacular culinary herb provides the distinct, aromatic and complex taste to the celebrated beverage. Don't let the name fool you, however, as the leaves may be used fresh or dried in a bevy of dishes and drinks from around the world. Harvest leaves as needed and use fresh or dried. Excellent for containers.
- **Exposure/Soil:** Plant in moist, fertile soil in light shade to full sun.
- **Growth:** Grows 18-24" tall and wide. Grows quickly, and its roots may need containing. Space plants 3' apart.
- **Hardiness:** Herb; 6-11
- **Foliage:** Deciduous; It is clearly different from most other mints -- its scent and flavour are agreeably mild and warm, not pungent nor overly sweet like other mints.
- **Flower:** Spikes of lilac-pink flowers are produced in mid-summer.



The authentic Cuban mint! It lends a warm, complex flavor to the famed mojito cocktail.



Did you know that we recycle empty pots and trays? Please bring them back! Save the Earth!